



JOINT FAO/WHO FOOD STANDARDS PROGRAMME

CODEX COMMITTEE ON FOOD HYGIENE

Fifty-fifth Session

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MATTERS REFERRED BY THE CODEX ALIMENTARIUS COMMISSION AND/OR OTHER CODEX SUBSIDIARY BODIES TO THE COMMITTEE

MATTERS ARISING FROM THE 47th CODEX ALIMENTARIUS COMMISSION (CAC47) AND ITS EXECUTIVE COMMITTEE (CCEXEC86, CCEXEC87, CCEXEC88)

Standards and related texts adopted by the Commission¹

1. CAC47 (2024) adopted the:
 - i. Annex II on Fresh leafy vegetables and Annex IV on Sprouts of the *Guidelines for the control of Shiga toxin-producing Escherichia coli (STEC) in raw beef, fresh leafy vegetables, raw milk and raw milk cheeses, and sprouts* (CXG 99-2023) at Steps 5/8;
 - ii. Annex III on Milk and milk products of the *Guidelines for the safe use and reuse of water in food production and processing* (CXG 100-2023) at Steps 5/8;
 - iii. *Guidelines for food hygiene control measures in traditional markets for food* (CXG 103-2024) at Steps 5/8; and
 - iv. Revised *Guidelines on the application of the general principles of food hygiene to the control of pathogenic Vibrio species in seafood* (CXG 73-2010) at Step 5.

Approval of new work²

2. CAC47 approved the new work proposals on:
 - i. Revision of the *Guidelines on the application of general principles of food hygiene to the control of viruses in food* (CXG 79-2012);
 - ii. Revision of the *Guidelines for the control of Campylobacter and Salmonella in chicken meat* (CXG 78-2011); and
 - iii. Revision of the *Guidelines on the application of general principles of food hygiene to the control of Listeria monocytogenes in foods* (CXG 61- 2007).

Other issues related to the work of CCFH

3. CAC47 encouraged the relevant FAO/WHO Coordinating Committees to review their respective texts on street vended foods to ensure consistency with CXC 1-1969 and the Guidelines and consider the necessary follow up action (e.g. revision), in line with the request of CCFH54.³ In this regard, the relevant Committees (CCAFRICA25⁴, CCASIA23⁵, and CCNE12⁶) decided to establish an EWG or an informal working group, or to request a Member to prepare a discussion paper to review their respective texts on street vended foods to ensure consistency with CXC 1-1969 and CXG 103-2024, and consider the necessary follow-up action as their next session.

¹ REP24/CAC, paras 54 and 61, Appendices II and III

² REP24/CAC para 169(i) and Appendix V

³ REP24/CAC para 60

⁴ REP25/AFRICA para 13(v)

⁵ REP25/ASIA para 39

⁶ REP25/NE para 26

4. CAC47 endorsed the recommendation of CCEXEC86 to extend the timeline to complete the remaining work on CXG 100-2023, namely Annex II (on Fish and fishery products) and Annex IV (on Water fit-for-purpose assessment) to CCFH55.⁷

Future of Codex⁸

5. CCEXEC86 (2024)⁹:
- i. noted that as the format of meetings continues to evolve, the document CX/EXEC 24/86/3 (Model for future Codex work) should be retained as a reference document, and periodic updates on the evolution of working mechanisms and identification of any challenges encountered that may require further consideration by CCEXEC, CAC or the Codex Committee on General Principles (CCGP) should be provided through a working document prepared by the Codex Secretariat;
 - ii. encouraged more Members to take leadership roles in committee working groups to ensure their sustainability and inclusiveness, while recognizing the challenges these Members may face, and further encouraged the Codex Secretariat and experienced working group chairs to proactively seek engagement of other Members and provide guidance and support; and
 - iii. reminded Codex committees of the importance of good work management practices and prioritization of work to avoid excessive establishment of Electronic Working Groups (EWGs) and the related burden on all concerned and ensure that agenda items can be adequately discussed within the available plenary session time.

Codex Strategic Plan 2026-2031¹⁰

6. CAC47 adopted the Codex Strategic Plan 2026-2031.
7. CCEXEC88 (2025) noted that the monitoring framework for the Codex Strategic Plan 2026–2031 would be reviewed biennially and would be further discussed and submitted for approval by CAC48.¹¹

Guidelines for new work proposals¹²

8. CCEXEC87 (2024) welcomed the Codex Secretariat's plans to develop practical guidelines for Members on the development of new work proposals and proposed that:
- i. the guidelines should encourage the development of group commodity standards and the drafting of commodity standards to facilitate future enlargement of their scope by adding similar products, and a review of standards that may have been developed by other organizations for commodities for which there is established international trade; and
 - ii. the Codex Secretariat engages with Members through the forthcoming FAO/WHO Coordinating Committees to build awareness of the development of these guidelines and the Handbook on EWGs and seek input on issues that Members would wish to see included in these guidelines.

Codex EWGs handbook

9. CCEXEC73 (2017) recognised the need for practical guidance for all participants involved throughout the EWG lifecycle and recommended that the Codex Secretariat develop practical guidance for EWGs.¹³
10. The practical guidance for EWGs has been published as the Codex electronic working groups handbook.¹⁴ CAC47 welcomed its publication and encouraged its use.

Monitoring the use and impact of Codex texts

11. CAC47 recalled the ongoing work on building a mechanism to monitor the use and impact of Codex texts, including an annual survey, case studies, and collaboration with the World Trade Organization (WTO), and thanked Members for participating in the 2024 Codex survey.¹⁵
12. The reports of the Codex survey 2024 on the use and impact of Codex texts¹⁶, and a publication on the use

⁷ REP24/CAC para 62

⁸ REP23/EXEC2 para 38; REP23/CAC para 7-8

⁹ REP24/EXEC1, para 61; REP24/CAC, para 238(ii)

¹⁰ REP24/CAC47, Appendix IX

¹¹ REP25/EXEC88 paras 82 (i-ii), 82 (iv) and Appendix II

¹² REP24/EXEC2, para 82

¹³ REP17/EXEC73, paras 88 and 91(i)

¹⁴ <https://openknowledge.fao.org/items/ae7614e-d630-4665-a98c-74adcc4d3040>

¹⁵ REP24/CAC47, para 209

¹⁶ <https://openknowledge.fao.org/items/8bad756e-1ec9-4806-bc5d-85decacd5dc4>

and implementation of Codex, the International Plant Protection Convention (IPPC), and the World Organisation for Animal Health (WOAH) standards¹⁷ have been published online.

MATTERS ARISING FROM OTHER SUBSIDIARY BODIES

28th Session of Codex Committee on Food Labelling (CCFL28)

Revision to the General standard for the labelling of pre-packaged foods (CXS 1-1985)¹⁸

13. CCFL48 (2024) agreed to:
 - i. forward the draft revision to the General standard for the labelling of pre-packaged foods (CXS 1-1985): provisions relevant to allergen labelling to CAC47 for adoption at Step 8¹⁹; and
 - ii. inform CCFH of the completion of the revisions in particular the definitions and the new list of foods or ingredients that should be declared on a label to ensure consistency with the *Code of practice on allergen management for food business operators* (CXC 80-2020).
14. CCFL48 agreed to inform all committees to take note of the *General standard for the labelling of pre-packaged foods* (CXS 1-1985) and the *General standard for the labelling of non-retail containers of foods* (CXS 346-2021) and strive to follow the format, the terminology and the flow to avoid redundancy for any future labelling provisions.

Guidelines on the use of precautionary allergen labelling (PAL): Annex to CXS 1-1985

15. CCFL48 agreed to:
 - i. forward the Guidelines on the use of precautionary allergen labelling to CAC47 for adoption at Step 5²⁰.
 - ii. inform CCFH of:
 - a) the progress on the Guidelines on precautionary allergen labelling; and
 - b) the request made to FAO/WHO to provide guidance on qualitative risk assessment
16. CCFL48 agreed that once work on PAL is completed by CCFL, CCFL will request CCFH to consider in the CXC 80-2020 including information on conducting risk assessment in relation to PAL.

44th Session of the Codex Committee on Methods of Analysis and Sampling (CCMAS44)

17. CCMAS44 (2025)²¹ agreed to publish the information document, namely the e-book with the sampling plans applications which aims to facilitate the understanding and implementation of the *General guidelines on sampling* (CXG 50-2004). CCMAS44 also noted the possible need for CCMAS to provide support to commodity committees in their review of sampling plans.
18. CCFH50 (2019)²² agreed to postpone consideration of its work on sampling plans for histamine until such time as CCMAS had completed its amendments to the *General guidelines on sampling* (CXG 50-2004). While this was completed in 2023, CCFH54 (2024), noting the ongoing related work in CCMAS and agreed to postpone consideration of histamine sampling plans until the work on supporting information and tools for the application of CXG 50-2004 was completed.
19. In 2025, CCMAS44 completed work on an Information document to support implementation of the *General guidelines on sampling* (CXG 50-2004) and relevant tools²³. In light of this, there are no further impediments to proceeding with the work on the development of sampling plans related to fish and fishery products.
20. This work relates to the eleven fish commodity standards²⁴ and the *Code of practice for fish and fishery products* (CXC 52-2003) that were developed by the Codex Committee on Fish and Fishery products (CCFFP). CCFFP was reactivated to undertake a revision to the *Standard for canned sardines and sardine-type products* (CXS 94-1981), which it has now completed and CAC48, will consider the future of the Committee. In case it remains active, it may be appropriate to consider recommending this work be referred back to CCFFP. Alternatively, CCFH55 could include this work as part of its forward work plan taking on board as soon as there is space on its agenda. Noting that CAC48 will take place before CCFH55, a verbal update on the status of

¹⁷ <https://openknowledge.fao.org/items/d93faf09-2ecd-4ee5-89e7-d39412baaf7c>

¹⁸ REP24/FL para 52(i) and (ii)

¹⁹ CAC47 adopted the revision at Step 8

²⁰ CAC47 adopted the guidelines at Step 5

²¹ REP25/MAS para 100

²² REP19/FH paras 40-47

²³ Available at https://www.fao.org/fileadmin/user_upload/codexalimentarius/committee/docs/INF_DOC_MUe.pdf

²⁴ CXS 36-1981; CXS 70-1981; CXS 94-1981; CXS 119-1981; CXS 165-989; CXS 166-1989; CXS 190-1995; CXS 236-2003; CXS 244-2004; CXS 302-2011; CXS 311-2013

CCFFP will be provided to CCFH55 to facilitate decision making on this issue.

Matters from the Codex Secretariat

Revision of the Guidelines for the control of *Trichinella* spp. in meat of *Suidae* (CXG 86-2015)

21. CCFH54 requested the Codex Secretariat to ensure that any cross-references to the WOAHO Terrestrial Manual and Terrestrial Code in the CXG 86-2015 be updated as appropriate and report back to CCFH55.
22. The revised Chapter 3.1.22 Trichinellosis (Infection with *Trichinella* spp.) of the WOAHO Manual of Diagnostic Tests and Vaccines for Terrestrial Animals (Terrestrial Manual), was adopted at the 90th General Session (May 2023), and a minor amendment to the corresponding Chapter 8.18. in the Terrestrial Code was adopted at the 91st General Session (May 2024).
23. The Codex Secretariat, in consultation with WOAHO, reviewed the *Guidelines for the control of Trichinella* spp. in meat of *Suidae* (CXG 86-2015) and proposed several amendments to ensure consistency with the updated WOAHO texts.
24. Specifically, the amendments include the following:
 - i. Two sets of editorial amendments: (1) “OIE” is replaced by “WOAHO” to reflect the current name of the World Organization for Animal Health, and (2) any references to outdated Codex standard numbering are replaced by current codes. Updated cross-references in CXG 86-2015 in light of the changes in the numbering of the Terrestrial Manual to refer to chapter titles rather than numbers.
 - ii. The definition of “compartment” is amended to align with the current definition in the WOAHO Terrestrial Code, noting that when CXG 86-2015 had been adopted the definitions in both texts were aligned.
 - iii. The deletion of the reference to the WOAHO Terrestrial Code as the source for the definition of “reservoir wildlife” is no longer contained in the WOAHO Terrestrial Code.
 - iv. The naming of diseases and disease-specific chapters in the Terrestrial Code and Terrestrial Manual is being harmonised to the ‘infection with [pathogenic agent]’ format to strengthen consistency between CXG 86-2015 and the WOAHO tests.
25. All proposed amendments are included in Appendix I of this document.

RECOMMENDATIONS

26. CCFH55 is invited to:
 - i. note the information presented in the relevant paragraphs above;
 - ii. take note of
 - a. the completion of work on the allergen provisions in CXS 1-1989, noting that the list of allergens in CXC 80-2020 now needs to be updated to align with the revision in CXS 1- 1989;
 - b. the progress made by CCFL on precautionary allergen labelling, noting that CCFL will advise CCFH when their work on PAL is complete so that CCFH can further update CXC 80-2020;
 - c. in the context of Agenda item 10 New Work/Forward Workplan consider whether to already initiate work to update the allergen list in CXC 80 -2020 now or wait until the CCFL work on PAL is complete before embarking on any full revision/amendment of CXS 80-2020;
 - iii. encourage:
 - (a) more Members to take leadership roles in committee working groups;
 - (b) Members and Observers to provide input to the monitoring framework for the Codex Strategic Plan 2026– 2031; and
 - iv. consider the proposed amendments to the *Guidelines for the Control of Trichinella* spp. in Meat of *Suidae* (CXG 86-2015), as presented in Appendix I.

PROPOSED DRAFT REVISION TO THE GUIDELINES FOR THE CONTROL OF TRICHINELLA SPP. IN MEAT OF SUIDAE (CXG 86-2015)

A. INTRODUCTION

Trichinellosis is a parasitic disease of major public health and economic importance in some countries. Human infection occurs from the consumption of raw or undercooked meat of many species (e.g. domestic pig, horse, game) containing infective *Trichinella* spp. larvae. Meat from animals of the family of Suidae (further referred to as "Suidae") is considered to be the most important means of transmission of *Trichinella* spp. to humans. The infection status of domestic pig populations is informed by knowledge of management practices and data from monitoring programs for live (serological survey) or slaughtered pigs. Human health data can also be used to support the determination of risk of exposure to *Trichinella* spp.

Post-slaughter control measures to protect consumers from exposure to *Trichinella* spp. in the meat of Suidae should be risk-based.

These Guidelines incorporate elements of the "risk management framework" (RMF) approach as developed by the Codex Committee on Food Hygiene for managing microbiological hazards (*Principles and Guidelines for the Conduct of Microbiological Risk Management* (CAC/GLCXC 63-2007)) such as:

- Preliminary risk management activities;
- Identification and selection of risk management options;
- Implementation of control measures;
- Monitoring and review.

2. OBJECTIVES

The primary objective of these Guidelines is to provide guidance to governments and industry on risk-based control measures to prevent exposure of humans to *Trichinella* spp. in meat of Suidae.

The Guidelines provide a consistent and transparent technical basis for reviewing and implementing control measures based on epidemiological information and risk analysis. The risk-based control measures that are selected vary between countries and production systems. Measures applied at the national level should be taken into account in the judgement of equivalence¹ by importing countries, thereby facilitating international trade.

3. SCOPE AND USE OF THE GUIDELINES

3.1. Scope

These Guidelines address only the control of *Trichinella* spp. in meat from Suidae as this is considered the most important source of infection of humans. The control of *Trichinella* spp. in meat from other species (e.g. horses, bears, walrus, etc.) should however be taken into account where considered relevant to the control of *Trichinella* spp. in meat from Suidae.

These Guidelines apply to the control of all species and genotypes of *Trichinella* that may infect Suidae and cause foodborne disease. The Guidelines are based on the *Working Principles for Risk Analysis for Application in the Framework of the Codex Alimentarius*² and the *Code of Hygienic Practice for Meat* (CAC/RCP 58-2005) that provides generic advice on a risk-based approach to meat hygiene.

These Guidelines used in conjunction with the ~~OE~~WOAH recommendations (*chapter on Infection with Trichinella* spp. of the ~~OE~~WOAH *Terrestrial Animal Health Code*), apply to all steps from primary production to consumption.

3.2. Use

These Guidelines, used in conjunction with the ~~OE~~WOAH recommendations (*chapter on Infection with Trichinella* spp of the ~~OE~~WOAH *Terrestrial Animal Health Code*), provide specific guidance for control of *Trichinella* in meat of Suidae with potential control measures being considered at each step, or group of steps, in the food chain. The Guidelines are supplementary to and should be used in conjunction with the *General Principles of Food Hygiene* (CAC/RCPXC 1-1969), the *Code of Hygienic Practice for Meat* (CAC/RCPXC 58-2005), the *Code of Practice for the Processing and Handling of Quick Frozen Foods* (CAC/RCPXC 8-1976), the FAO/WHO/~~OE~~WOAH *Guidelines for the Surveillance, Management, Prevention and Control of*

¹ *Guidelines on the Judgement of Equivalence Sanitary Measures associated with Food Inspection and Certification Systems* (CAC/GLCXC 53-2003)

² <http://www.fao.org/DOCREP/006/Y4800E/y4800e0o.htm>

*Trichinellosis*³ and the *Recommendations on Methods for the Control of Trichinella in Domestic and Wild Animals Intended for Human Consumption* prepared by the International Commission on Trichinellosis (ICT) Standards for Control Guidelines Committee⁴.

The diagnostic techniques referred to in these Guidelines are those of the ~~OIE/WHO~~ *Manual of Diagnostic Tests and Vaccines for Terrestrial Animals* (~~chapter on~~ Chapter 2.1.16 *Trichinellosis (infection with *Trichinella* spp.)*).

Flexibility in application is an essential element of these Guidelines. They are primarily intended for use by government risk managers and industry in the design and implementation of food control systems. These Guidelines could also be used when judging the equivalence⁵ of different food safety measures for meat of Suidae in different countries for international trade purposes.

These Guidelines provide a framework for decisions regarding post-slaughter control measures to protect humans from consumption of meat of Suidae which may be infected with *Trichinella* spp. Pre-harvest preventative measures, prerequisite criteria and conditions for recognition of compartments of domestic pigs as negligible risk are described in the chapter on ~~Chapter 8.15~~ *Infection with *Trichinella* spp.* of the ~~OIE/WHO~~ *Terrestrial Animal Health Code*.

4. DEFINITIONS

Compartment ⁶	means an animal subpopulation contained in one or more establishments, <u>separated from other susceptible populations by a common biosecurity management system, under a common biosecurity management system with a specific distinct animal health status with respect to one or more infections or infestations a specific disease or specific diseases for which the necessary required surveillance, control and biosecurity and control measures have been applied for the purpose of international trade or disease prevention and control in a country or zone.</u>
Cross breeds	means the progeny of domestic pigs with non-domesticated animals of the family Suidae.
Domestic pigs	means domesticated animals of the family Suidae living in a managed production system.
Feral pigs	means an animal of a domesticated species of the family Suidae that now lives without direct human supervision or control.
Finishing pigs	means domestic pigs kept solely for meat production.
Reservoir wildlife ⁶	means feral animals, captive wild animals and wild animals that are known to be the most important potential direct or indirect sources of infection for <i>Trichinella</i> spp. to domestic pigs in a region or country.

5. PRINCIPLES APPLIED TO CONTROL OF *TRICHINELLA* SPP. IN MEAT OF SUIDAE

Overarching principles for good hygienic practice for meat are presented in the *Code of Hygienic Practice for Meat* (CAC/RCPXC 58-2005) section 4: *General Principles of Meat Hygiene*. Three principles that have particularly been taken into account in these Guidelines are:

- The principles of food safety risk analysis should be incorporated wherever possible and appropriate in the design and implementation of meat hygiene programmes.
- As appropriate to the circumstances, the results of monitoring and surveillance of animal and human populations should be considered with subsequent review and/or modification of meat hygiene requirements whenever necessary.
- Competent authorities should recognise the equivalence of alternative hygiene control measures where appropriate, and promulgate meat hygiene measures that achieve required outcomes in terms of safety and suitability and facilitate fair practices in the trading of meat.

6. PRELIMINARY RISK MANAGEMENT ACTIVITIES

Consumers are exposed to the risk of *Trichinella* spp. infection when they consume meat containing infectious larvae. Risk management activities should incorporate a “primary production-to-consumption” approach in order to identify all steps in the food-chain where control measures are required.

³ http://www.trichinellosis.org/uploads/FAO-WHO-OIE/WHOAH_Guidelines.pdf

⁴ <http://www.med.unipi.it/ict/ICT%20Recommendations%20for%20Control.English.pdf>

⁵ *Guidelines on the Judgement of Equivalence Sanitary Measures associated with Food Inspection and Certification Systems* (CAC/GLCXC 53-2003)

⁶ Definition in the *Glossary of the OIE/WHO Terrestrial Animal Health Code*.

Preliminary risk management activities appropriate to these Guidelines include:

- Development of a national, regional, or compartment risk profile noting that a generic risk profile which takes into account the *FAO/WHO/OIE/WHO Guidelines for the Surveillance, Management, Prevention and Control of Trichinellosis*³ has been published.
- Evaluation of the epidemiological evidence supporting a negligible risk claim for domestic pigs consumed domestically or abroad.

7. AVAILABILITY AND SELECTION OF RISK-BASED CONTROL MEASURES

7.1 Availability of control measures at herd level

Measures to prevent *Trichinella* infection in domestic pig herds and to establish a compartment of negligible risk are described in ~~the chapter~~ *Chapter 8.15 on the Infection with Trichinella spp.* of the ~~OIE/WHO~~ *Terrestrial Animal Health Code*.

7.2 Availability of post-slaughter control measures

Post-slaughter control measures for *Trichinella* spp. include: laboratory testing and follow-up actions, freezing and heat treatment. Irradiation of meat of Suidae is also an option to destroy *Trichinella* spp. in meat prior to consumption. Control measures should be validated and then be approved by the competent authority, as appropriate. Non-weaned pigs slaughtered below the age of 5 weeks may be derogated from post-slaughter control measures⁷ when there is relevant information that can be verified by the competent authority.

Inactivation of *Trichinella* spp. by curing should follow the recommendations of ICT⁸.

7.2.1 Laboratory testing and follow-up actions

When laboratory tests are performed on individual carcasses, those selected analytical methods should be in accordance with the diagnostic techniques recommended in ~~the chapter on~~ *Chapter 2.1.16. Trichinellosis* *Trichinellosis (infection with Trichinella spp.)* of the ~~OIE/WHO~~ *Manual of Diagnostic Tests and Vaccines for Terrestrial Animals* (digestion assays) and the *ICT Recommendations for Quality Assurance in Digestion Testing Programmes for Trichinella*⁹ or ISO/CEN standards.

Any analytical method that is selected should have known performance characteristics, i.e. sensitivity and specificity, if a risk-based approach to ensuring food safety is to be applied.

If a *Trichinella*-positive carcass is identified during post-slaughter testing, the competent authority should be notified. The competent authority can then decide which follow-up actions are necessary including possible disposal of the carcass.

7.2.2 Freezing

Freezing of meat should utilise cooling regime parameters that ensure lethality for all *Trichinella* spp. present in different portions of meat or whole carcasses. Use of this method for inactivation of *Trichinella* spp. that are not cold tolerant should be in accordance with validated parameters such as those described in the "Recommendations on Methods for the Control of *Trichinella* in Domestic and Wild Animals Intended for Human Consumption" prepared by the ICT Standards for Control Guidelines. Freezing should not be used as a control measure in regions where *Trichinella* species and genotypes that are known to be cold tolerant such as *Trichinella* T6, *T. britovi*, and *T. nativa*, are endemic.

7.2.3 Heat treatment or irradiation

Inactivation of *Trichinella* spp. by these methods should be performed in accordance with validated methods such as those described in the "Recommendations on Methods for the Control of *Trichinella* in Domestic and Wild Animals Intended for Human Consumption" prepared by the ICT Standards for Control Guidelines Committee. Guidance on irradiation is given in the *General Standard on Irradiated Food* (CX/ISO/STAN 106-1983) and the *Code of Practice for Radiation Processing of Food* (CX/CAC/RCP 19-1979).

⁷ http://www.aesan.msssi.gob.es/AESAN/docs/docs/evaluacion_riesgos/comite_cientifico/ingles/TRICHINELLA_SUCKLING_PIG.pdf

⁸ Validated methods for curing are currently under development by ICT

⁹ http://www.trichinellosis.org/uploads/Part_1_final_-_QA_Recomendations_7Feb2012.pdf

7.3 Selection of risk-based control measures

With the establishment of the negligible risk compartment as described in the chapter on ~~Chapter 8.15 Infection with *Trichinella* spp.~~ of the ~~OE~~WOAH *Terrestrial Animal Health Code*, including consideration of the level of public health protection provided, the competent authority may provide derogation from specific post-slaughter controls or change the level of application of specific post-slaughter controls.¹⁰

8. IMPLEMENTATION OF RISK-BASED MEASURES

Implementation of selected control measures is dependent on official recognition by the competent authority of the *Trichinella* status of the compartment.

9. MONITORING AND REVIEW

After establishing a negligible risk compartment according to ~~the chapter~~Chapter 8.15 on the Infection with *Trichinella* spp. of the ~~OE~~WOAH *Terrestrial Animal Health Code*, ongoing assurance of public health protection should be based on avoiding *Trichinella* spp. contaminated meat from going into commerce. Public health protection can be assured by:

- a) a review of evidence, in particular from audits of herds, demonstrating compliance with the conditions as described in ~~the relevant article of the chapter on Infection with *Trichinella* spp.~~ Article 8.15.5 of the ~~OE~~WOAH *Terrestrial Animal Health Code*; or
- b) a risk based slaughter surveillance programme that takes into account information from historical testing results and is supplemented by regular review of information from audits of herds within the compartment; or
- c) a slaughter surveillance programme incorporating current testing data demonstrating that prevalence of infection does not exceed 1 infected carcass per 1,000,000 pigs slaughtered with at least 95% confidence.

In addition to the above, epidemiological investigation of human trichinellosis cases to confirm that the source of the contaminated meat was not from a negligible risk compartment in accordance with ~~according to the chapter on~~ Chapter 8.15 Infection with *Trichinella* spp. of the ~~OE~~WOAH *Terrestrial Animal Health Code* should be conducted to the extent possible.

Where applicable and available, slaughter and any other relevant data from outdoor pigs and wild animals can provide additional information on the conditions surrounding the negligible risk compartment and the potential for infection of animals within the compartment.

10. NON-DOMESTICATED SUIDAE, FERAL PIGS AND CROSS-BREEDS

All meat derived from non-domesticated Suidae, including wild boars, feral pigs and cross-breeds intended for human consumption should come from animals:

- a) tested in accordance with the diagnostic techniques recommended in the chapter on [Trichinellosis \(infection with *Trichinella* spp.\)](#) of the ~~OE~~WOAH *Manual of Diagnostic Tests and Vaccines for Terrestrial Animals* (digestion assays); or
- b) be processed to ensure the inactivation of *Trichinella* spp. in accordance with one of the methods in the relevant section 7.2 in the chapter on “[Trichinellosis \(Infection with *Trichinella* spp.\)](#)” of the WOA *Manual of Diagnostic Tests and Vaccines for Terrestrial Animals*, validated and approved for post-slaughter control in these animals.

Positive carcasses should be disposed of according to recommendations of the competent authority.

11. RISK COMMUNICATION

Best practice in the control of *Trichinella* spp. in the meat of Suidae should be communicated to all stakeholders in domestic pig production. Similarly, all stakeholders should be aware of the benefits of obtaining *Trichinella* negligible risk compartment status.

Hunters should be informed on the risk of consumption of meat from reservoir wildlife, stressing the importance of testing even if for personal consumption or the need to properly cook any meat from wild game (e.g. a core temperature of at least 71°C as recommended by ICT). Hunters should be also informed of the risk of promulgating and maintaining the sylvatic life cycle associated with the common habit of leaving animal carcasses in the field after skinning, or removing and discarding the entrails, thereby providing the opportunity for transmission to new hosts.

¹⁰ Illustrations of the levels of public health protection that can be achieved when establishing a compartment with negligible risk are provided by FAO and WHO.
(<ftp://ftp.fao.org/codex/meetings/CCFH/ccfh46/Trichinella%20Mtg%20Report%20241014.pdf>).

Communication procedures on the occurrence of *Trichinella* infections should be established between the veterinary authority and the public health authority. The competent authority should ideally publish annual laboratory results in a form that demonstrates the epidemiological status of herds, compartments, regions or the whole country. Results of epidemiological investigations of any food-borne outbreaks should also be communicated.

Since each country has specific consumption habits, communication programs pertaining to trichinellosis are most effective when established by individual governments.

Retailers and consumers, including people who visit regions or countries where *Trichinella* is endemic, should be made aware that meat should be fully cooked e.g. a core temperature of at least 71°C as recommended by ICT in order to avoid becoming sick from consuming meat contaminated with parasites.