



JOINT FAO/WHO FOOD STANDARDS PROGRAMME

CODEX COMMITTEE ON FOOD HYGIENE

Forty-eighth Session

Los Angeles, California, United States of America, 7 - 11 November 2016

REPORT OF IN-SESSION WORKING GROUP ON HACCP

The pWG was held in session of the CCFH 48 with the following terms of reference:

- Conclude how to address the following items, which were prioritized according to the comments submitted
 1. Paragraphs 3 to 5 (describing the relationship between GHPs and HACCP) and Basic Principles in the draft Introduction
 2. Inclusion of two types of Control Measures/Monitoring
 3. Inclusion of Primary Production
- Decide if examples would be useful to clarify some concepts, and in which part they are needed
- Propose a time table for the revision work

Taking into account a proposal to add a bullet point on “any other business”, the attendees first addressed the structure of the future revised document. Although they accepted the document should have three parts (First Part: Introduction, Second Part: Good Hygiene Practice, Third Part: HACCP), the participants requested that the link between the second and third parts should be well explained.

A.1. Paragraphs 3 to 5

A thorough discussion took place, focused on GHPs role as an independent food hygiene system as well as a prerequisite to the implementation of HACCP. The text, reorganized and simplified, is attached as Annex 1.

A.2. Control Measures

The issue of encompassing in the standard both the control measures applied at CCPs as currently defined, and those that are challenging with respect to monitoring (whether measurement, critical limit and/or timeliness of monitoring is not available) was introduced first. There was a general agreement as to the existence of two types of control measures. However, the second type of control measures is addressed differently by countries. For instance, some consider them as enhanced GHPs while other address them as OPRPs (as defined in ISO 22000).

A comparison table between GHP, CCP and other type(s) of control measures and also examples could provide a better understanding of the issue.

A.3. Primary Production

It was accepted to continue with the current approach of the CAC RCP 1-1969.

A.4. Other business

The inclusion of the following aspects of management commitment, responsibility, food safety culture, HACCP culture, should be discussed.

A.5. Recommendations of pWG for Plenary

1. To establish an electronic working group to continue the revision of CAC RCP 1-1969 with the following terms of reference
 - To pursue the revision of the Introduction
 - To undertake the revision of the second and third parts in parallel
 - In doing so the eWG should consider if aspects of staff commitment, responsibility and food safety culture should be incorporated

2. To consider the development of examples on control measures including those that cannot be addressed as CCPs, regarding all steps in the food chain
3. To consider holding a physical WG in conjunction with CCFH 49.

B. ANNEX 1

GHPs lay the foundation for producing safe and suitable food. In those circumstances where specific control of hazards is required, HACCP should be implemented.

3. The first section will describe *Good Hygienic Practices for Food Safety and Suitability (GHPs)*. GHPs are the basis of any food ~~hygiene safety control~~ system:
 - The application of appropriate GHPs in food businesses ~~provides a sanitary environment that~~ supports the production of safe and suitable food.
 - GHPs are aimed at preventing or reducing the level of contaminants so that the safety and suitability of the end product ~~as well its safety is will~~ not be compromised.
 - [Appropriate] ~~GHPs are part of prerequisite programs which~~ should always be implemented in any operating food business.
 - All employees should be trained in GHPs as appropriate to their job activities; it is important that food handlers have basic knowledge of the impact GHPs can have on the safety and suitability of food.
~~— GHPs, in general, only need basic knowledge and skills. [GHPs are universal in their nature.]~~
4. GHPs can be stand-alone food hygiene measures or programs prerequisite to HACCP.
5. The second section will describe the *Hazard Analysis and Critical Control Point (HACCP) System* ~~—for Food Safety (HACCP)~~.
 - HACCP application will not be effective without prior implementation of GHPs.
 - HACCP is a ~~preventive systematic~~ approach that aims to ~~ensure~~ enhance food safety ~~where this is appropriate and feasible~~, by improving the control of hazards, where necessary, over that achieved by the GHPs that have been applied by the establishment.
 - HACCP ~~does this accomplishes this by applying with the help of control measures against hazards~~ hazard identified as significant by a hazard analysis ~~control measures applied at critical control points (CCPs)~~.
 - HACCP may not be applicable to all type of food businesses, in particular at the stages of primary production. However, the principles of HACCP can be applied to certain activities related to primary production [e.g. administration of veterinary drugs].
 - ~~HACCP requires specific knowledge and skills.~~