



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

NEW WORK / FORWARD WORKPLAN (PROPOSALS FOR NEW WORK AND/OR REVISION OF EXISTING STANDARDS)

Prepared by the United States of America

Background

1. The physical Working Group (PWG) for Establishment of CCFH Work Priorities, chaired by the United States of America, was held immediately before the 47th session of the Codex Committee on Food Hygiene (CCFH47). CCFH47 considered the Report of the PWG and agreed to re-establish the PWG for Establishment of CCFH Work Priorities under the chairmanship of the United States of America (see REP 16/FH, paragraphs 43-55).
2. CL 2016/18-FH was sent out to all Members and interested International Organisations in May 2016. Members were invited to propose new work for consideration by the above PWG by 1 September 2016, in accordance with the *Criteria for the Establishment of Work Priorities* (see Codex Procedural Manual) and in accordance with the "Process by which the Codex Committee on Food Hygiene (CCFH) will undertake its work" (available at <http://www.codexalimentarius.org/infodoc>).

Based on the above:

3. In response to the above mentioned Circular Letter, the only submission received was one agreeing with the forward workplan and recommending that CCFH continue with this workplan.

Proposals to prepare new standards and codes of hygienic practice

4. No proposals were submitted to prepare new standards and codes of hygienic practice.

Comments and proposals to revise existing standards and codes of hygienic practice

5. No proposals were submitted to revise existing standards and codes of hygienic practice.
6. However, the 71st Session of the Executive Committee (CCEXEC71) (June 2016) of the Codex Alimentarius Commission (CAC) recommended that the work on histamine control guidance and sampling plans (formerly proposed in the Codex Committee on Fish and Fishery Products) should be carried out by the Codex Committee on Food Hygiene (CCFH). CCEXEC recommended that once approved by CAC the work be included on the agenda of the CCFH48, with consideration of a timeline for completion of work in light of its forward workplan. The 39th session of the CAC (2016) approved the new histamine work and assigned it to CCFH, and this is on the Agenda as Item 6.

Recommendations:

7. CCFH should review its forward workplan in accordance with the "Process by which the Codex Committee on Food Hygiene (CCFH) will undertake its work" to determine if revisions in priority are needed.

CCFH FORWARD WORKPLAN

Ranking	Title of Work	Last Revision	Currency of Information (Yes/No) ¹	Positive impact of new work on public health (Yes/No)	Project document/discussion paper (Yes/No)	Public Health Risk (20/14/8)	Trade Impact (10/5/4/2/0)	Comments	FAO/WHO assistance needed? (Yes/No)	Total
	<i>Code of Hygienic Practice for Meat</i> (CAC/RCP 58-2005)	2005	Yes	Yes	No	20	10			30
	Control of Verotoxigenic <i>E. coli</i> in Beef	N/A	Yes	Yes	No	20	10			30
	<i>Code of Hygienic Practice for Milk and Milk Products</i> (CAC/RCP 57-2004)	2009	No			14	10			24
	Development of an annex on tomatoes for the Code of Hygienic Practice for Fresh Fruits and Vegetables (CAC/RCP 53-2003)	N/A	Yes	Yes	No	14	5			19
	<i>Code of Hygienic Practice for Eggs and Egg Products</i> (CAC/RCP 15-1976)	2007	No			14	5			19
	<i>Code of Hygienic Practice for Precooked and Cooked Foods in Mass Catering</i> (CAC/RCP 39-1993)	1993	No			14	5			19
	<i>Code of Hygienic Practice for the</i>	2001	No			8	10			18

¹ Currency of information: Is there new information/data that would justify the need to review the existing code(s) or establish a new one? Are there new technologies that would justify the need to review existing codes or establish a new one? If there is an existing code in place and a determination is made that the code is sufficient, no new work should proceed.

Ranking	Title of Work	Last Revision	Currency of Information (Yes/No) ¹	Positive impact of new work on public health (Yes/No)	Project document/discussion paper (Yes/No)	Public Health Risk (20/14/8)	Trade Impact (10/5/4/2/0)	Comments	FAO/WHO assistance needed? (Yes/No)	Total
	<i>Transport of Food in Bulk and Semi-packed Food (CAC/RCP 47-2001)</i>									
	<i>Code of Hygienic Practice for Low-acid and Acidified Low-acid Canned Foods (CAC/RCP 23-1979)</i>	1993	No			8	10			18
	<i>Code of Hygienic Practice for Aseptically Processed and Packaged Low-acid Foods (CAC/RCP 40-1993)</i>	1993								
	<i>Guideline Procedures for the Visual Inspection of Lots of Canned Foods for Unacceptable Defects (CAC/GL 17-1993)</i>	1993								
	<i>Code of Hygienic Practice for Canned Fruit and Vegetable Products (CAC/RCP 2-1969)</i>	1969								
	Code of Hygienic Practice for the Storage of Cereals	N/A	Yes	No	Yes	8	5			13
	Development of an annex on carrots for the Code of Hygienic Practice for Fresh Fruits and Vegetables (CAC/RCP 53-2003)	N/A	No			8	5			13
	<i>Code of Hygienic Practice for</i>	2001	No			8	5			13

Ranking	Title of Work	Last Revision	Currency of Information (Yes/No) ¹	Positive impact of new work on public health (Yes/No)	Project document/discussion paper (Yes/No)	Public Health Risk (20/14/8)	Trade Impact (10/5/4/2/0)	Comments	FAO/WHO assistance needed? (Yes/No)	Total
	<i>Bottled/Packaged Drinking Waters (other than natural mineral waters)(CAC/RCP 48-2001)</i>									
	<i>Code of Hygienic Practice for Refrigerated Packaged Foods with Extended Shelf-life (CAC/RCP 46-1999)</i>	1999	No			8	5			13
	<i>Code of Hygienic Practice for the Processing of Frog Legs (CAC/RCP 30-1983)</i>	1983	No			8	2			10