



Food and Agriculture
Organization of the
United Nations



World Health
Organization

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Agenda item 4.2

CX/CAC 26/49/4

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JOINT FAO/WHO FOOD STANDARDS PROGRAMME

CODEX ALIMENTARIUS COMMISSION

Forty-ninth Session

CICG, Geneva, Switzerland

6-11 July 2026

WORK OF THE CODEX COMMITTEE ON FOOD HYGIENE (CCFH)

1. CAC49 is invited to adopt the standards and related texts submitted for final adoption as listed in **Part 1** of this document.
2. The comments received regarding standards and related texts from CCFH55 submitted for adoption are contained in CX/CAC 26/49/4 Add.1.
3. The critical review of the work from CCFH55 will be undertaken by the 90th session of the Executive Committee of the Codex Alimentarius Commission (CCEXEC90, CX/EXEC 26/90/2).¹

Part 1 – Standards and related texts submitted for final adoption

Standards and related texts	Reference	Job No.	Step
Consequential amendments to the <i>Code of practice on food allergen management for food business operators</i> (CXC 80-2020)	REP26/FH, paragraph 12, Appendix II	-	Adoption
Annex II on Fish and fishery products and Annex IV on Water fit-for-purpose assessment, safety management, and technologies for recovery and treatment of water for reuse of the <i>Guidelines for the safe use and reuse of water in food production and processing</i> (CXG 100-2023)	REP26/FH, paragraph 55i, Appendix III	N05-2020	5/8
Amendments to the General Section and Annexes I and III of the <i>Guidelines for the safe use and reuse of water in food production and processing</i> (CXG 100-2023)	REP26/FH, paragraph 55ii, Appendix IV	-	Adoption
Amendments to the <i>Guidelines for the control of Taenia saginata in meat of domestic cattle</i> (CXG 85-2014), the <i>Guidelines for the control of Trichinella spp. in meat of Suidae</i> (CXG 86-2015) and the <i>Guidelines on the application of general principles of food hygiene to the control of foodborne parasites</i> (CXG 88-2016)	REP26/FH, paragraphs 17, 72i, Appendix V	-	Adoption
Revised <i>Guidelines for the control of Campylobacter and Salmonella in chicken meat</i> (CXG 78-2011)	REP26/FH, paragraph 109, Appendix VI	N08-2024	5/8
Revised <i>Guidelines on the application of general principles of food hygiene to the control of Listeria monocytogenes in foods</i> (CXG 61-2007)	REP26/FH, paragraph 144i, Appendix VII	N09-2024	5/8

¹ REP26/EXEC1