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Session of the Codex Committee on

FOOD HYGIENE






Agenda Item 3: Matters arising from the work of FAO and WHO



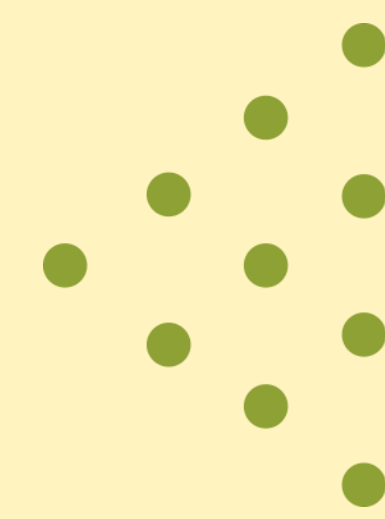
Food and Agriculture
Organization of the
United Nations



World Health
Organization

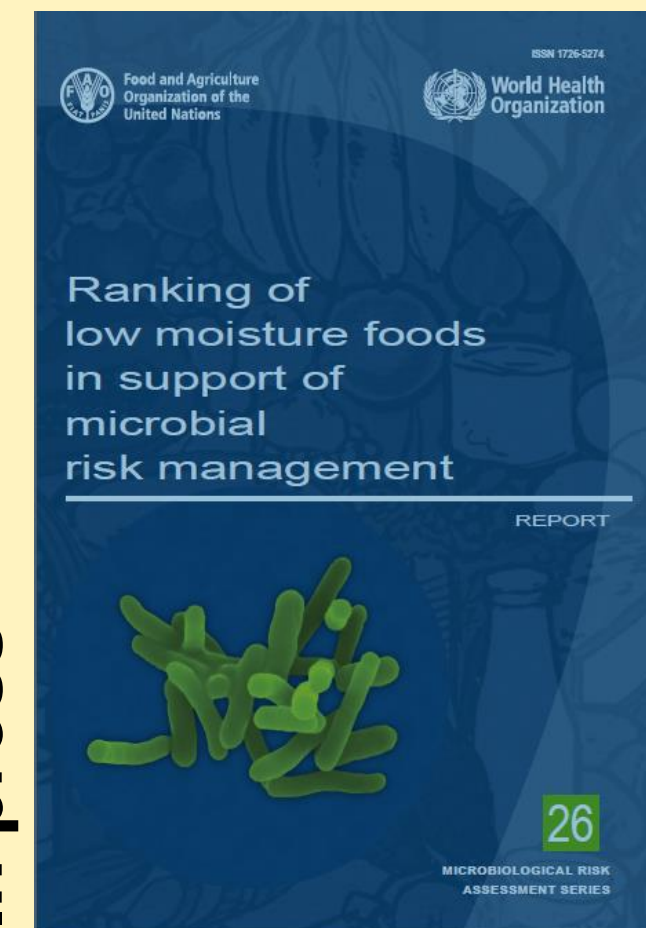
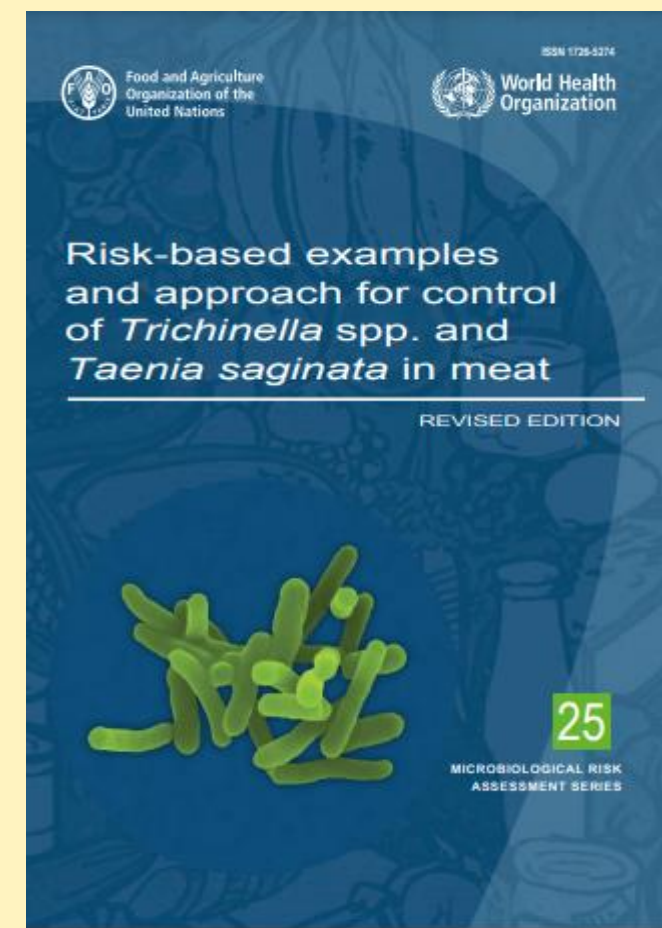
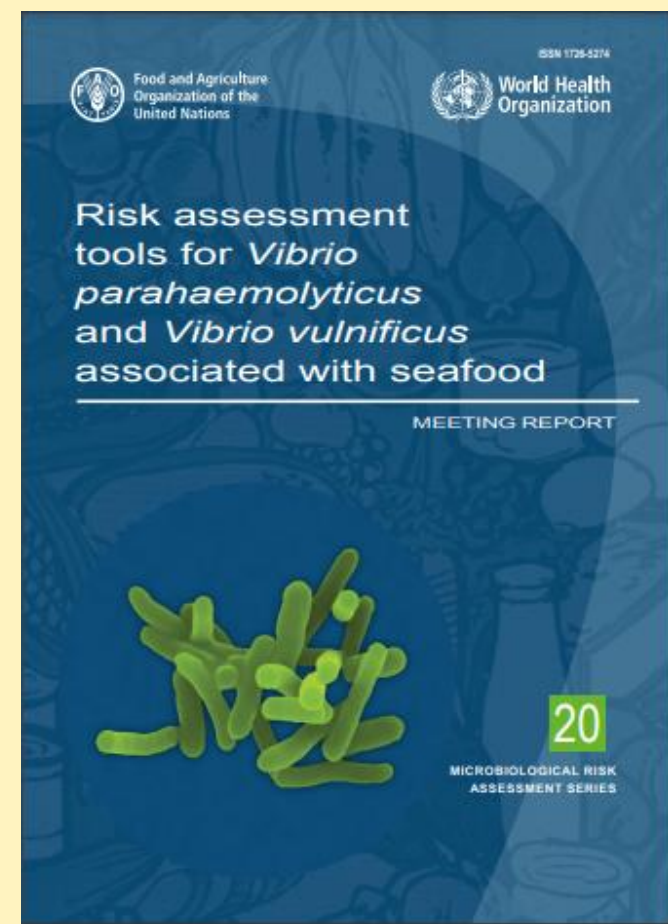


JEMRA Update 2020 -2021

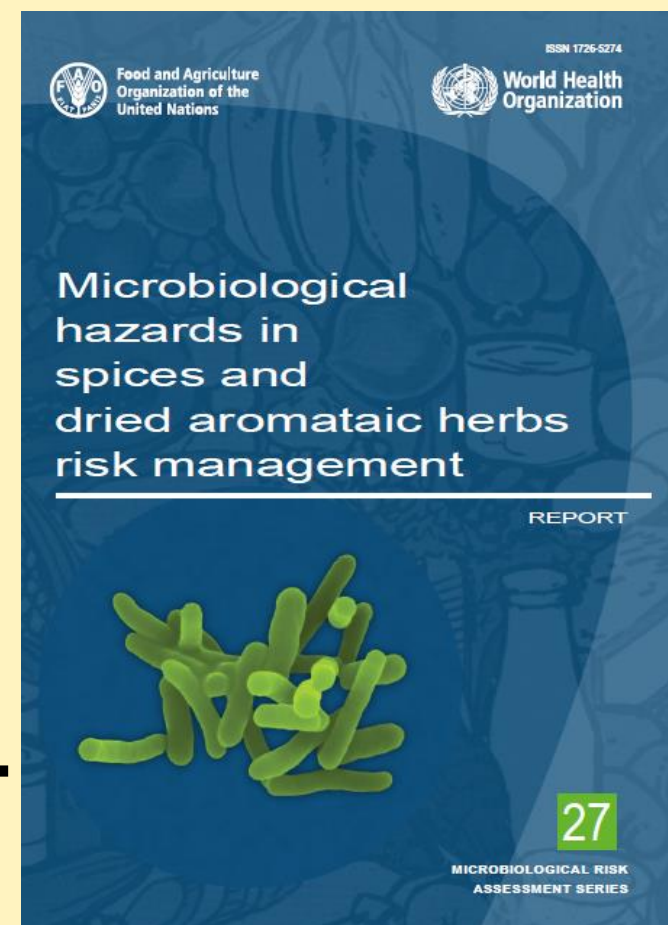
- Publications
 - Expert meetings
 - Future work
- 

Microbiological Risk Assessment (MRA) series

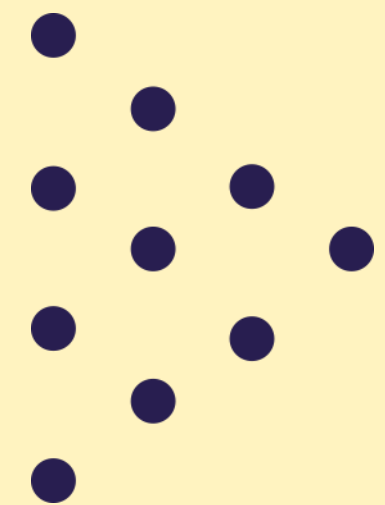
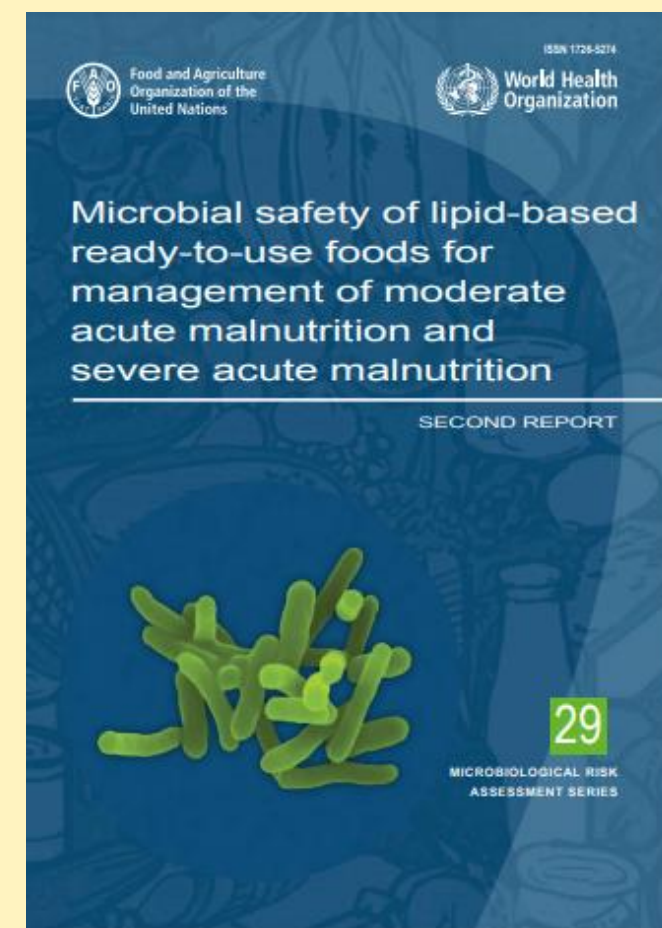
Retrospective publications



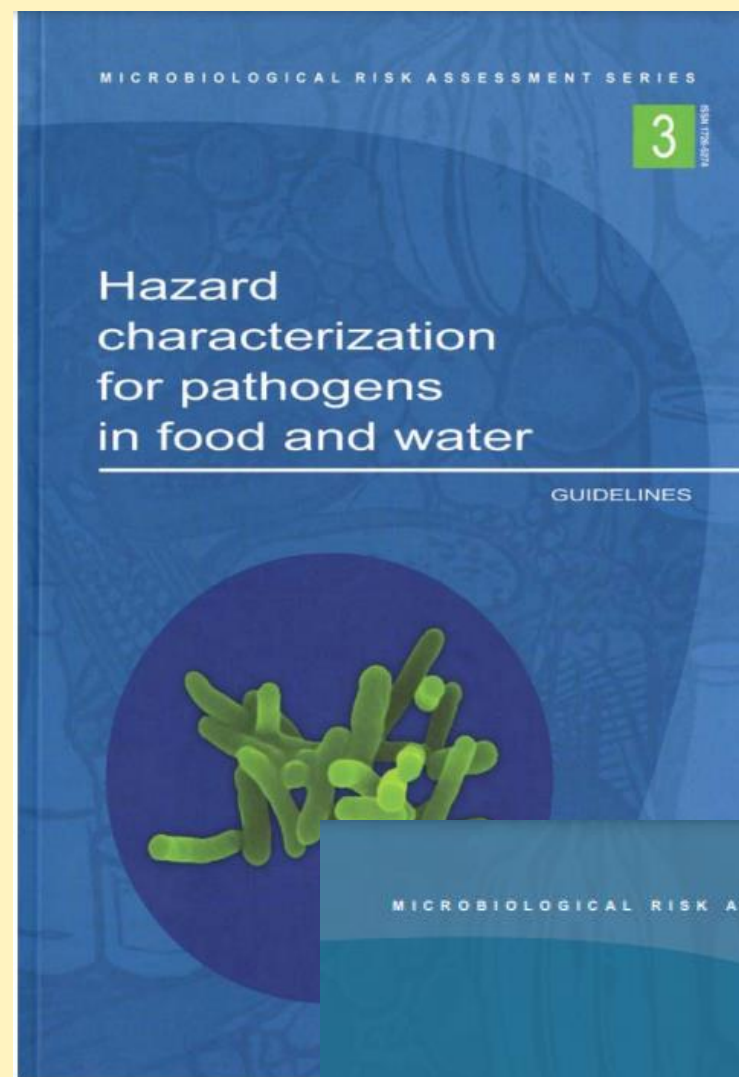
In press



In press



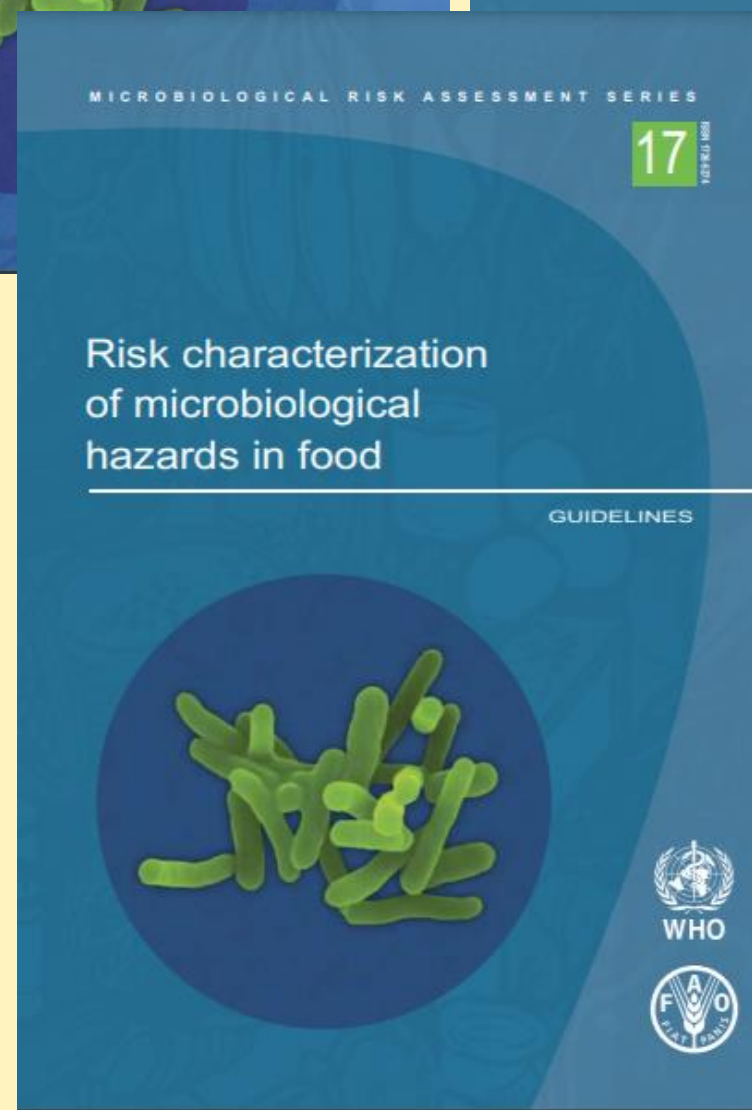
Microbiological Risk Assessment (MRA) series



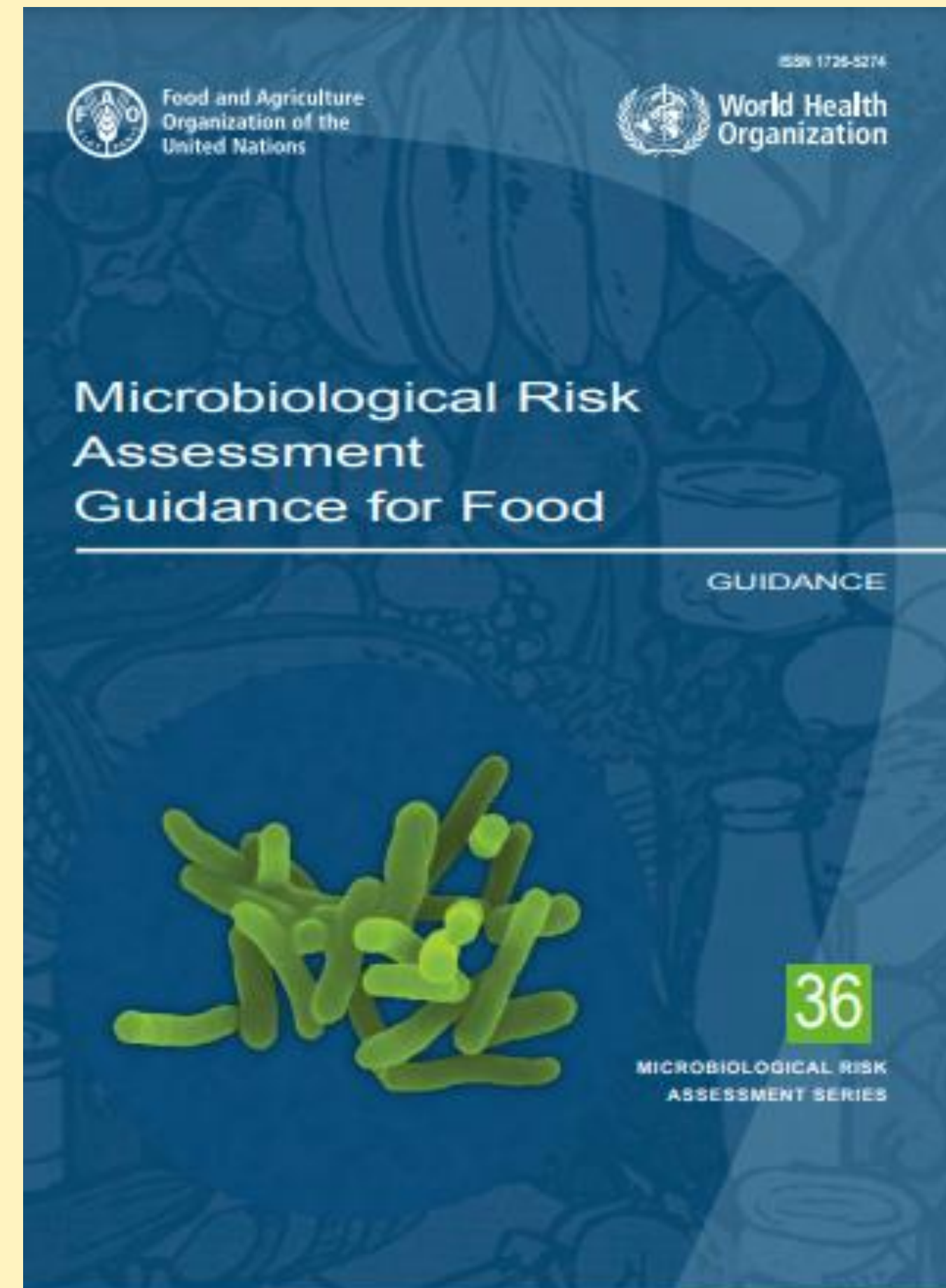
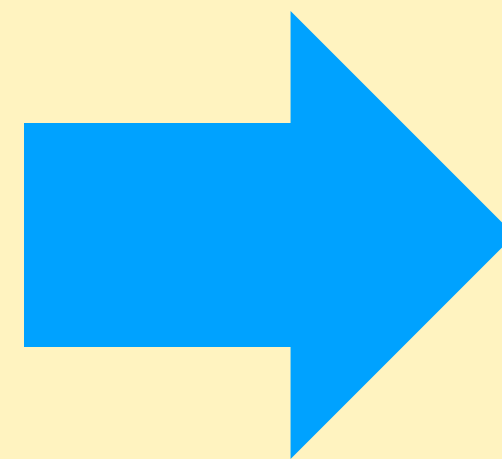
2003



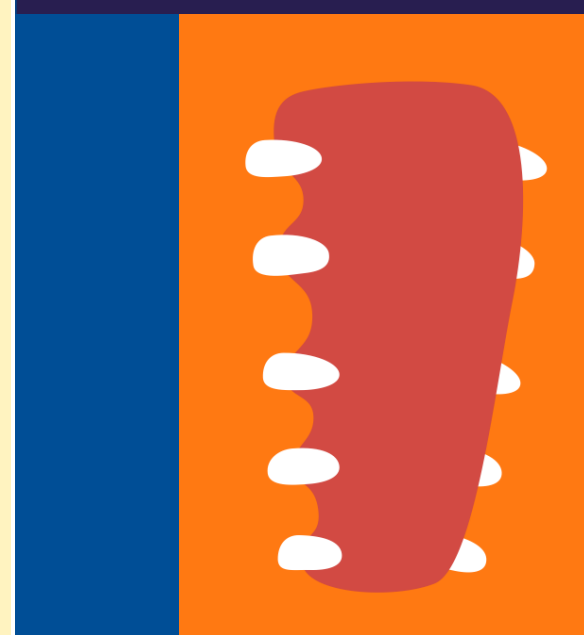
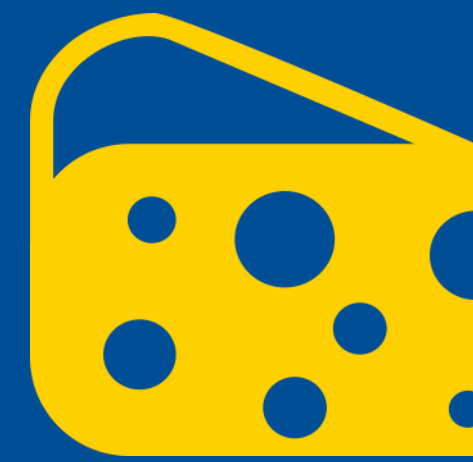
2008



2009



2021



Brochure and Infographic

联合国 粮食及 农业组织 | 世界卫生组织

简述： 评估食品中微生物 危害风险



《食品微生物风险评估指南》(FAO/WHO) 为评估食品中微生物危害风险提供了结构化框架。《指南》的编写对象是在风险评估方面有经验和无经验的全球广大科学家和风险评估人员，以及风险管理者和负责风险评估和/或与通的其他人，以便其能够：

- 识别微生物风险的关键问题和特征；
- 认识风险评估最佳实践的特性；
- 避免风险评估的某些常见陷阱；
- 根据风险管理者的需要，开展风险评估。

《食品微生物风险评估指南》更新了此前联合国粮农组织(粮农组织)和世界卫生组织(世卫组织)的三份指导文件，将其合并成一份，为微生物风险评估提供总体框架。在此过程中，《指南》提供了该领域近期发展的动向和经验，及其根据科学和风险管理要求的不断发展。



Food and Agriculture Organization of the United Nations | World Health Organization

In brief: Assessing the risk of microbiological hazards in foods



The Microbiological Risk Assessment Guidance for Food (MRA 3.0) provides a structured framework for assessing the risk of microbiological hazards in food. It was developed for the global community of scientists and risk assessors, both experienced and inexperienced in risk assessment, and the risk managers or others responsible for risk decision-making and/or communication so that they can:

- Identify the key issues and features of a microbiological risk;
- recognize the properties of a best-practice risk assessment;
- avoid some common pitfalls of risk assessment; and
- perform risk assessments that are responsive to the needs of risk managers.

The Microbiological Risk Assessment Guidance for Food updates three previous guidance documents by the Food and Agriculture Organization of the United Nations (FAO) and the World Health Organization (WHO) and brings them into a single volume, providing an overall umbrella for microbiological risk assessment. In doing so it captures recent growth and experience in this field, which continues to evolve in line with science and risk management demands.



Organisation des Nations Unies pour l'alimentation et l'agriculture | Organisation mondiale de la Santé

Évaluation des risques microbiologiques (ERM) dans les aliments



L'ERM est une approche structurée qui peut être adaptée afin de répondre à des questions spécifiques concernant les risques ou la réduction des risques.

L'ensemble des hypothèses et de leurs conséquences pour les estimations des risques ainsi que des sources de variation et d'incertitude doivent être présentées et prises en compte dans leur intégralité.

L'ERM est un processus à base scientifique constitué de quatre composantes

1. Identification des dangers: les dangers microbiologiques présents dans les aliments peuvent être liés à des agents infectieux ou aux toxines produites par des microorganismes.
2. Caractérisation des dangers: évaluation des effets néfastes que peut occasionner l'ingestion d'un microorganisme.
3. Évaluation de l'exposition: évaluation quantitative des agents pathogènes qu'une population peut ingérer au fil du temps.
4. Caractérisation des risques: intégration des trois étapes précédentes doivent mener à une estimation de la probabilité et de la gravité des effets néfastes sur la santé dans une population donnée.

L'ERM est un outil polyvalent

Il peut permettre aux gestionnaires des risques d'obtenir les meilleures estimations ou des estimations comparatives des risques ou d'explorer les effets d'une intervention sur les risques.

Analyse des risques

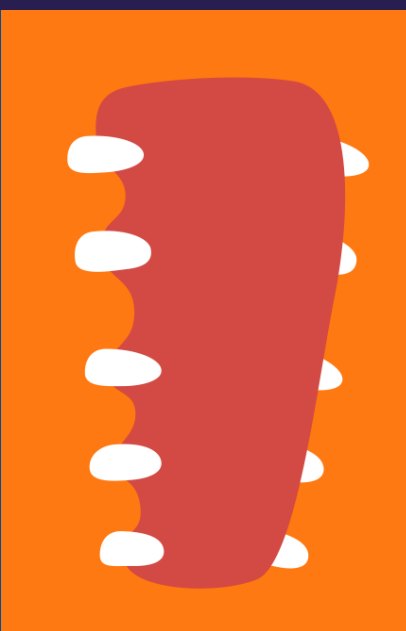
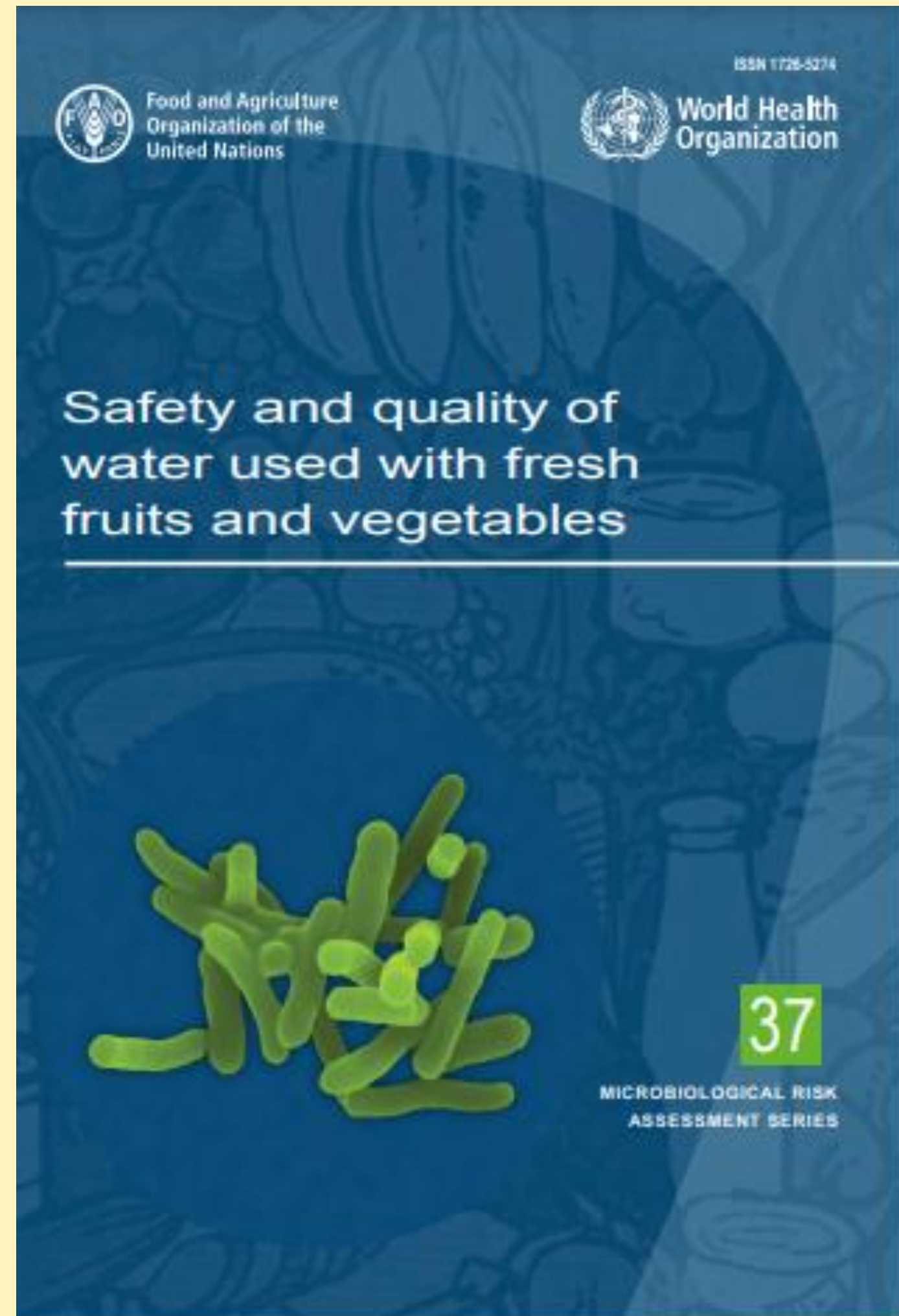
L'Analyse des risques permet d'obtenir de meilleurs résultats au plan de la sécurité sanitaire des aliments, et d'améliorer la santé publique et l'accès aux marchés.

© FAO/WHO 2013

Available in 6 UN languages

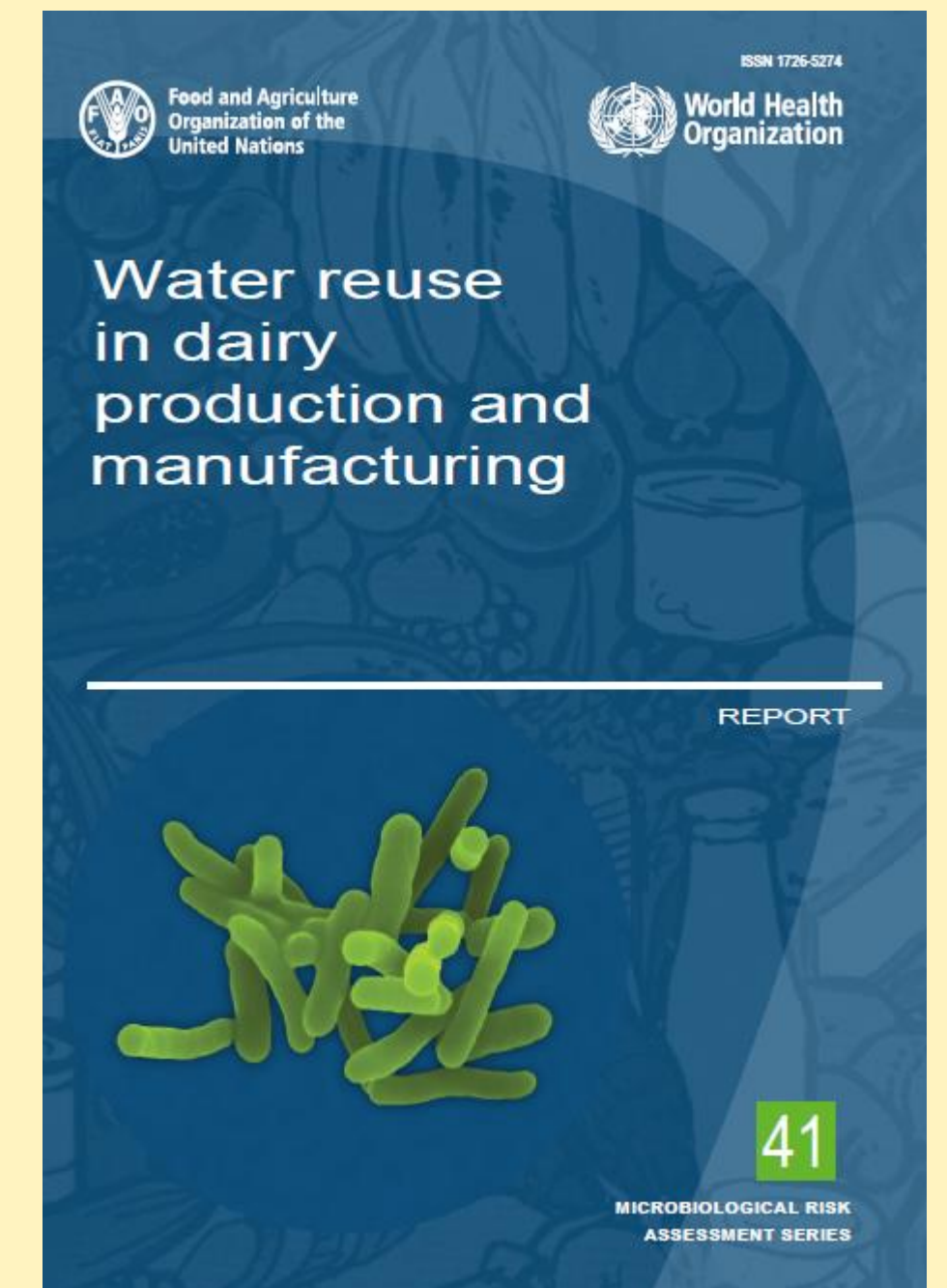
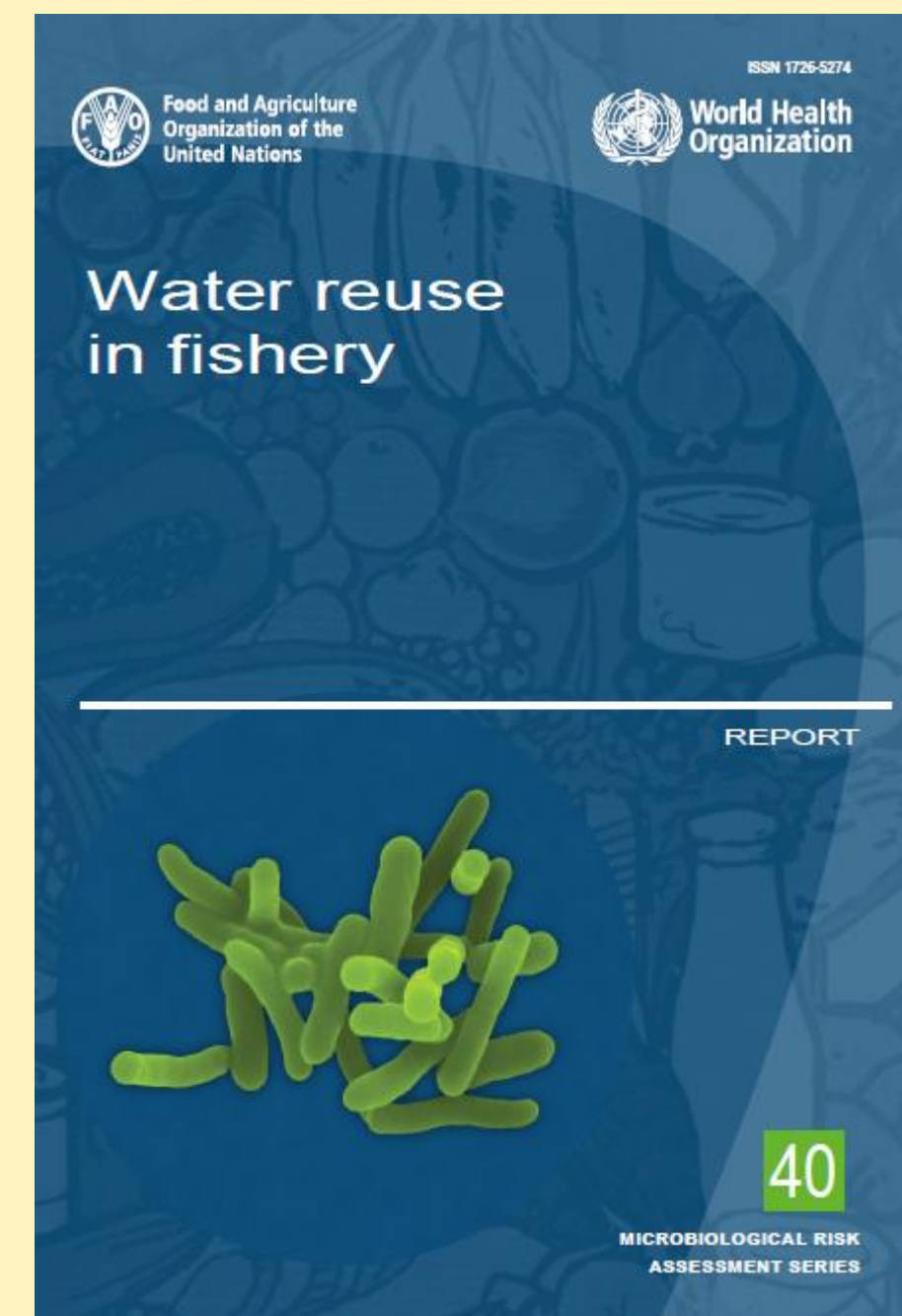
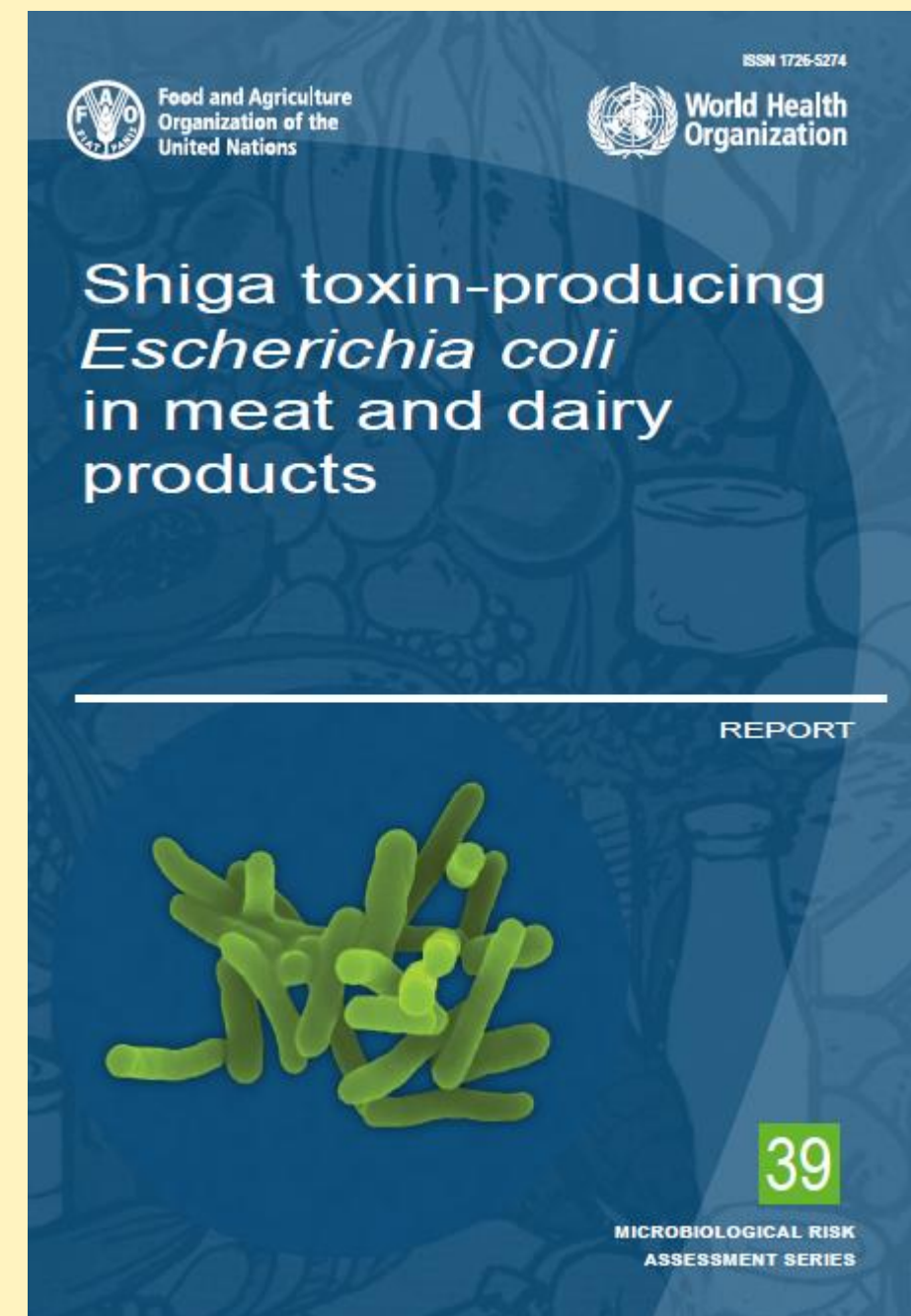
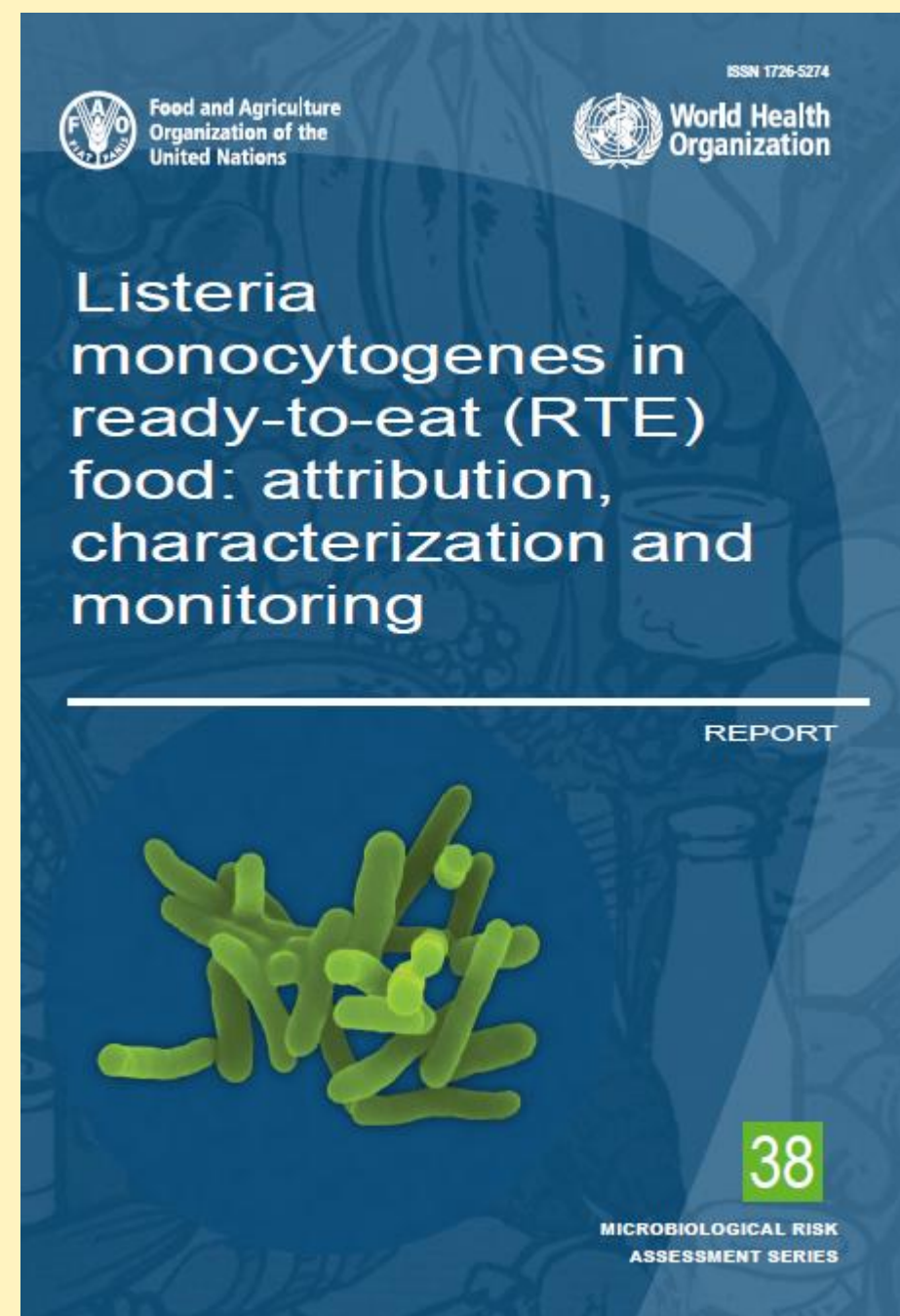
Microbiological Risk Assessment (MRA) series

Agenda Items #7, #8

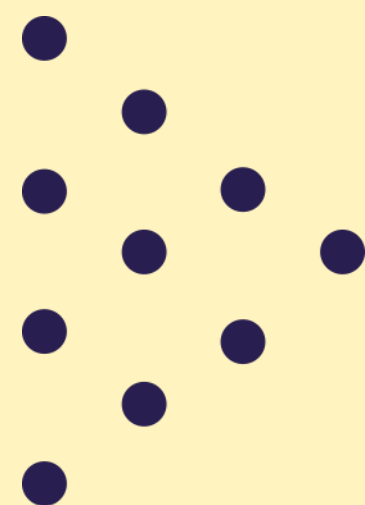


Microbiological Risk Assessment (MRA) series

Forthcoming publications (2022)



Agenda item # 7



Recent JEMRA Expert Meetings

Prevention and control of microbiological hazards in **fresh fruits and vegetables**



General principles (Sept 2021)

fresh, ready-to-eat and minimally processed
primary production to minimal processing, transportation, distribution and point-of-sale

[Summary report](#)



Sprouts (Nov 2021)

primary production and handling of seeds for sprouting to the production of sprouts and hygienic practices applicable to retail and food services applications

[Summary report](#)

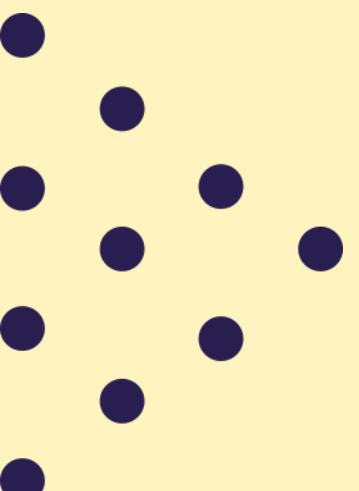
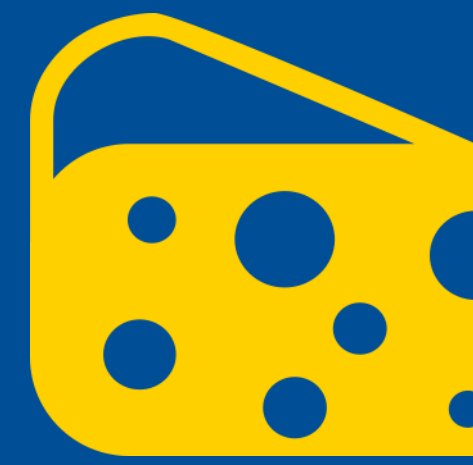


<https://www.istockphoto.com/>

Commodity-specific interventions

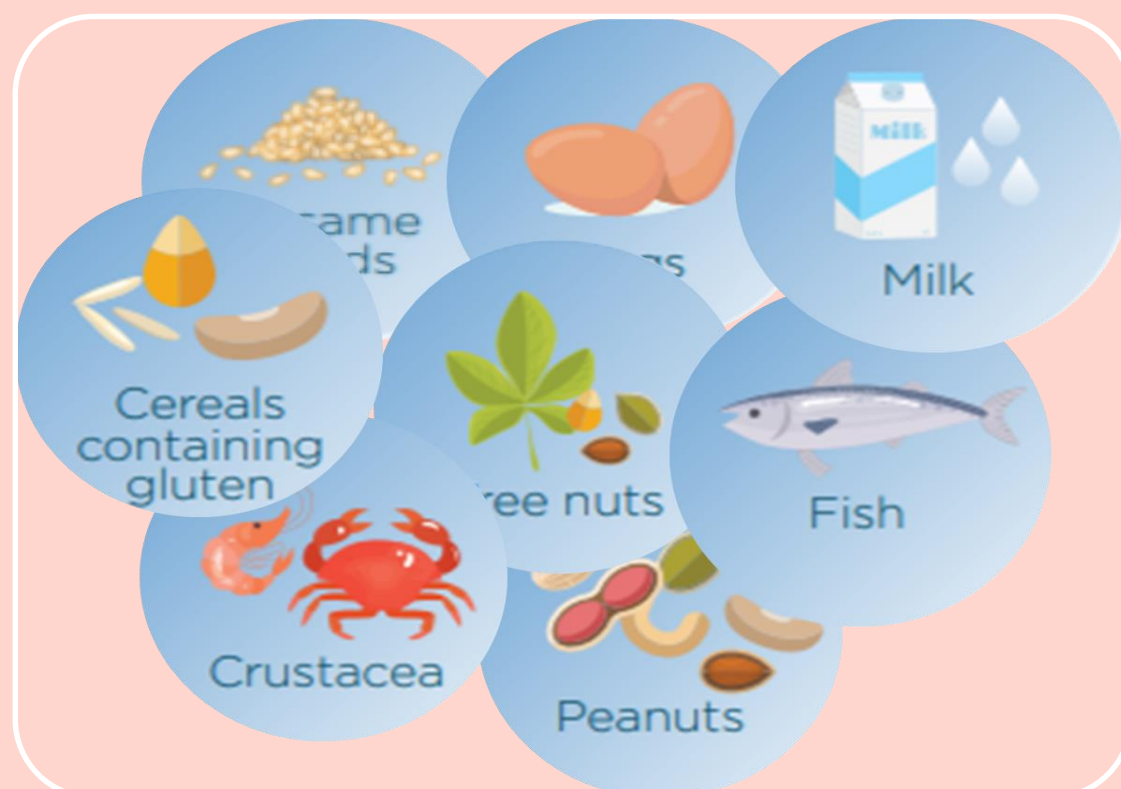
(March 2022)

assessment of effectiveness of strategies and interventions to prevent or reduce microbial hazards on fresh, ready-to-eat and minimally processed fruits and vegetables.



Recent *ad hoc* Expert Meetings

Food Allergens



Priority allergen list (December 2020)

Cereals containing gluten, crustacea, eggs, fish, milk, peanuts, sesame, specific tree nuts (almond, cashew, hazelnut, pecan, pistachio and walnut)

[Summary report](#)

Threshold levels in foods (March 2021)

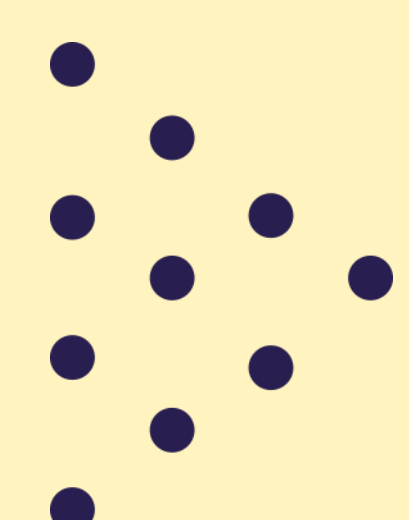
Food allergens below the Health-Based Guidance Values (HBGV) are not likely to cause adverse reactions for most

[Summary report](#)

Precautionary allergen labelling (Oct 2021)

Control for unintended allergen presence > threshold
Supported by risk assessment
Clear and concise statement

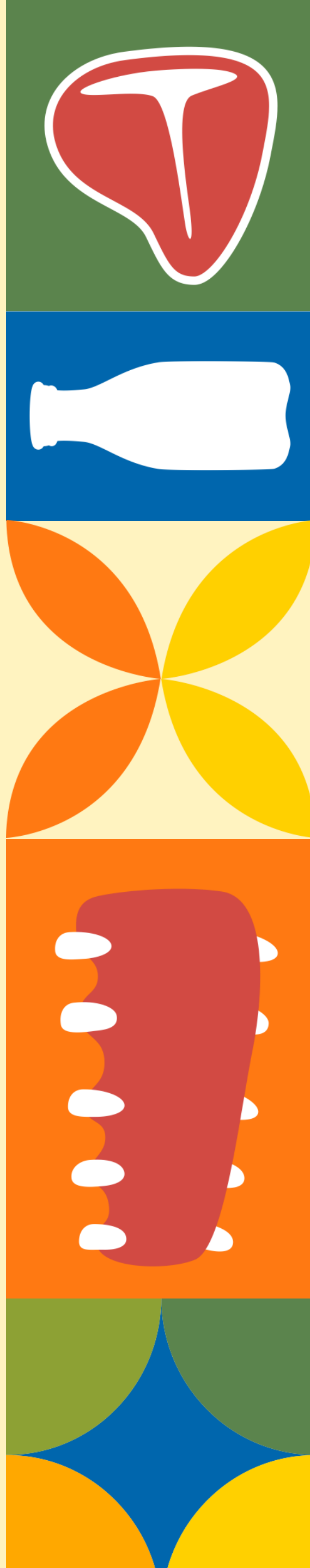
[Summary report](#)



Tentative Future JEMRA Work

2022









- Fresh fruit and vegetables – Part 4
- *Salmonella* in poultry
- Risk assessment on *Listeria monocytogenes*
- Request from CCFH



Open Access

Communication

FAO/WHO Joint Expert Meeting on Microbiological Risk Assessment (JEMRA): Twenty Years of International Microbiological Risk Assessment

by  Jeffrey T. LeJeune ^{1,*†} ,  Kang Zhou ¹ ,  Christine Kopko ¹  and  Haruka Igarashi ² 

¹ Food Systems and Food Safety Division, Food and Agriculture Organization of the United Nations (FAO), Viale delle Terme di Caracalla, 00153 Rome, Italy

² Department of Nutrition and Food Safety, World Health Organization, 20 Avenue Appia, 1211 Geneva 27, Switzerland

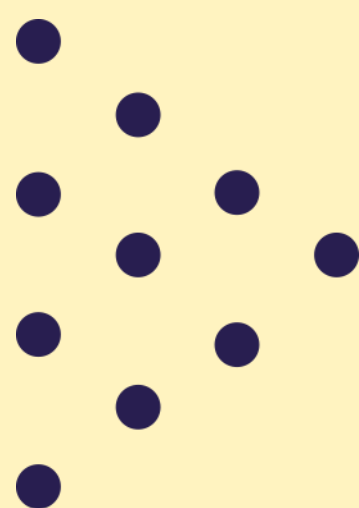
* Author to whom correspondence should be addressed.

† © Food and Agriculture Organization of the United Nations and World Health Organization. The views expressed in this publication are those of the author(s) and do not necessarily reflect the views or policies of the Food and Agriculture Organization of the United Nations or the World Health Organization.

Academic Editor: María Consuelo Pina-Pérez


Foods **2021**, *10*(8), 1873; <https://doi.org/10.3390/foods10081873>

Received: 30 June 2021 / Revised: 30 July 2021 / Accepted: 9 August 2021 / Published: 13 August 2021



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by  Jeffrey

¹ Food Syst

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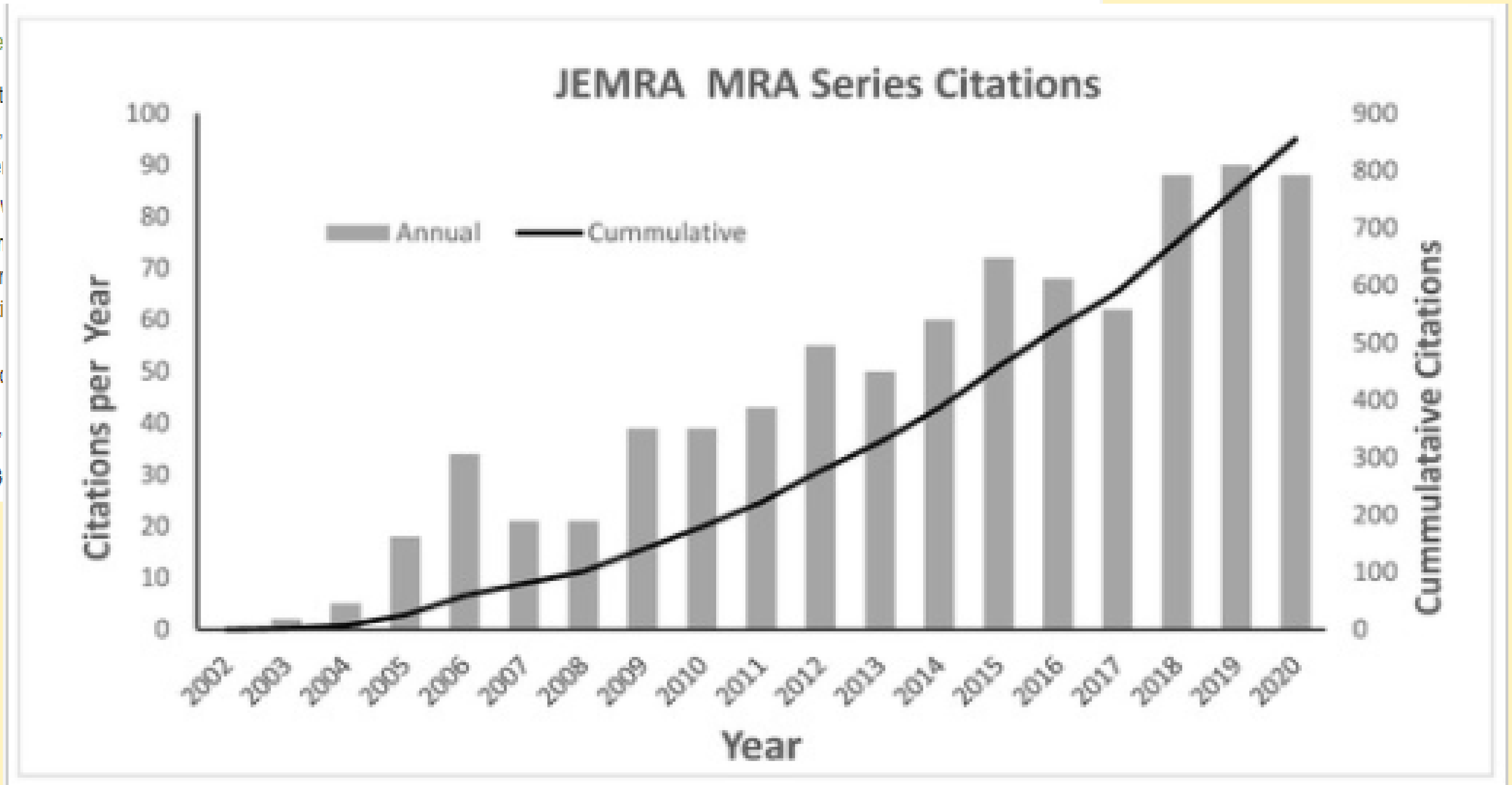
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Thank you!

