

# CODEX ALIMENTARIUS COMMISSION



Food and Agriculture  
Organization of the  
United Nations



World Health  
Organization

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**Agenda Item 1, 2, 3, 4.1, 4.3**

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## JOINT FAO/WHO FOOD STANDARDS PROGRAMME

### CODEX ALIMENTARIUS COMMISSION

#### Forty-sixth Session

FAO Headquarters, Rome, Italy

27 November - 2 December 2023

### COMMENTS OF MAURITIUS

#### ITEM 1: Adoption of Agenda

Mauritius supports the adoption of the Provisional Agenda items as circulated.

#### ITEM 2: Report by the Chairperson on the 84th and 85th Sessions of the Executive Committee

Mauritius supports the conclusions and recommendations of CCEXEC84 except on specific standards/text where reservations or comments has been provided in our submission.

#### ITEM 3: Amendments to the Procedural Manual

Mauritius supports the approval of the amendments as provided in CX/CAC 23/46/2 annexes I and II. Rationale: The proposed amendments will ensure smooth digitalization of the Codex procedural manual.

#### ITEM 4.1: FAO/WHO COORDINATING COMMITTEE FOR ASIA

Mauritius supports the adoption of the proposed draft regional standard for quick frozen dumpling at Step 5. Dumplings are also a popular product in Mauritius and this standard will be a great addition as it will provide the basic essential composition and quality criteria for quick frozen dumpling.

#### ITEM 4.3: Codex Committee on Food Hygiene

Standards and related texts submitted for final adoption at Step 5/8

1. GUIDELINES FOR THE CONTROL OF SHIGA-TOXIN-PRODUCING ESCHERICHIA COLI (STEC) IN RAW BEEF, FRESH LEAFY VEGETABLES, RAW MILK AND RAW MILK CHEESES, AND SPROUTED SEEDS (GENERAL SECTION, ANNEX I ON RAW BEEF AND ANNEX III ON RAW MILK AND RAW MILK CHEESES)

Mauritius supports the adoption of the General Section and Annexes I on Raw Beef as well as Annex III on Raw Milk and Raw Milk Cheeses at Step 5/8

Rationale: The General Section and annexes on provide useful information, guidance, and adequate guidelines for the control of shiga toxin producing E. coli from primary production to consumption. Adoption of

these guidelines will provide cues for developing strategies and mitigations for managing this biological contamination.

## 2. GUIDELINES FOR THE SAFE USE AND REUSE OF WATER IN FOOD PRODUCTION AND PROCESSING (GENERAL SECTION AND ANNEX I)

Mauritius supports the final adoption at Step 5/8 of the General Section and the Annex on Fresh Produce to Step 5/8 by CAC 46.

Rationale: Water is an increasingly becoming a scarce resource globally resulting to reuse of water in both primary production as well as during processing. These guidelines on the appropriate safe use and reuse of available water are highly relevant while protecting the safety of the consumers and environment. These guidelines come at an opportune time and will assist in providing a risk-based decision-making for the supply, use and recycling of water fit for its intended use in primary production operations, handling, conservation, and processing.

New project proposal by CCFH

### 1. PROPOSAL FOR NEW WORK ON THE DEVELOPMENT OF GUIDELINES FOR FOOD HYGIENE CONTROL MEASURES IN TRADITIONAL FOOD MARKETS.

Mauritius supports the adoption of this new work on developing guidelines for food hygiene control measures in traditional food markets. These markets are quite popular and such guidelines will be useful to us all, local consumers and tourists alike.

Rationale: Currently Codex has four regional guidance documents dedicated to the regulation of street foods, with some gaps present in the documents. There is need for comprehensive guidelines on traditional markets given that they are present globally with some studies showing that in certain regions up to 85% of food is purchased at these markets. In most cases these markets often lack the infrastructure and hygienic conditions necessary for food safety and can present food-related risks.

### 2. DRAFT REVISION DOCUMENT OF THE GUIDELINES ON THE APPLICATION OF GENERAL PRINCIPLES OF HYGIENE ON THE CONTROL OF VIBRIO SPP. IN SEAFOOD (CXG 73-2010)

Mauritius supports approval of the new work on the revision of the Guidelines on the application of general principles of hygiene on the control of *Vibrio* spp. in seafood (CXG 73-2010). Since the publication of The Guidelines on the Application of General Hygiene Principles on the Control of *Vibrio* spp. in Seafood (CXG 73-2010) in 2010, there have been a number of changes such as

- emergence of highly pathogenic strains, in particular the *V. parahaemolyticus* strain
- an increase in illnesses as well as a geographic spread
- New methods of monitoring, including biomolecular methods which offer rapid ways of detecting the pathogen

The revision will thus support food business operators to implement practical interventions to reduce the risk of vibriosis.