

codex alimentarius commission

FOOD AND AGRICULTURE
ORGANIZATION
OF THE UNITED NATIONS

WORLD HEALTH
ORGANIZATION

JOINT OFFICE: Via delle Terme di Caracalla 00100 ROME Tel.: 57971 Telex: 625852-625853 FAO I Cables: Foodagri Rome Facsimile: (6) 57973152-5782610

ALINORM 93/36

JOINT FAO/WHO FOOD STANDARDS PROGRAMME

CODEX ALIMENTARIUS COMMISSION

Twentieth Session

Geneva, 28 June - 7 July 1993

**REPORT OF THE EIGHTH SESSION
OF THE CODEX COORDINATING COMMITTEE
FOR LATIN AMERICA AND THE CARIBBEAN
Brasilia, 16-20 March 1993**

Note: This report incorporates Codex Circular Letter CL 1993/10-LAC.

codex alimentarius commission

FOOD AND AGRICULTURE
ORGANIZATION
OF THE UNITED NATIONS

WORLD HEALTH
ORGANIZATION

JOINT OFFICE: Via delle Terme di Caracalla 00100 ROME Tel.: 57971 Telex: 625852-625853 FAO I Cables: Foodagri Rome Facsimile: (6) 57973152-5782610

CX 3/15.2

CL 1993/10-LAC
April 1993

TO: - Codex Contact Points
- Participants at the Eighth Session of the Codex Coordinating
Committee for Latin America and the Caribbean
- Interested international organizations

FROM: Chief, Joint FAO/WHO Food Standards Programme, FAO,
Via delle Terme di Caracalla, 00100 Rome, Italy

SUBJECT: Distribution of the Report of the Eighth Session of the Codex
Coordinating Committee for Latin America and the Caribbean
(ALINORM 93/36)

The report of the Eighth Session of the Codex Coordinating Committee for Latin America and the Caribbean will be considered by the Twentieth Session of the Codex Alimentarius Commission, which will be held in Geneva from 28 June to 7 July 1993.

REQUEST FOR COMMENTS FROM GOVERNMENTS AND OTHER ORGANIZATIONS

- Draft Code of Hygienic Practice for Street-Vended Foods, ALINORM 93/36
(paras. 82-90 and Appendix II)

The Committee agreed that the draft Code of Hygienic Practice for Street-Vended Foods should be returned to Step 6 for further comments by the countries of the Region with a view to revising this Code, taking the recommendations of the Codex Committee on Food Hygiene into consideration.

Governments wishing to propose amendments to or comment on the above revision to the draft Code of Hygienic Practice for Street-Vended Foods should do so in writing not later than 30 June 1994 to the Chairman of the Committee at the following address: Dr. Carlos A. Ferreira Guimarães, Chefe, Divisão de Organismos Internacionais, Ministério das Relações Exteriores, Anexo I, Sala 418, CEP 70.170-870, Brasília, D.F., Brazil (Telefax No. 55.61.321.2829), with a copy to the Chief, Joint FAO/WHO Food Standards Programme, Via delle Terme di Caracalla, 00100 Rome, Italy.

SUMMARY AND CONCLUSIONS

The Eighth Session of the Codex Coordinating Committee for Latin America and the Caribbean (Brasilia, Brazil, 16-20 March 1993) reached the following conclusions and recommendations during its deliberations:

MATTERS FOR CONSIDERATION BY THE COMMISSION:

- Agreed that the draft Code of Hygienic Practice for Street-Vended Food be returned to Step 6 for further comments by the countries of the Region with a view to revising this Code (para. 90);
- Agreed to re-nominate Dr. Carlos A. Ferreira Guimarães of Brazil for appointment by the Commission as the Codex Coordinator for Latin America and the Caribbean (paras. 97-100);

MATTERS OF INTEREST TO THE COMMISSION:

- Noted that several countries in the Region were in the process of evaluating Codex standards with a view to their future acceptance and requested the Secretariat to be kept informed of Commission initiatives concerning the adoption and notification of Codex standards (paras. 27-35);
- Expressed its continued support for the objectives of the Sanitary and Phytosanitary Agreement and for a continued collaboration between the Codex Alimentarius Commission and the GATT contracting parties (paras. 41-44);
- Stressed its concern for the protectionism barriers established by industrialized importing countries and agreed on the implementation of the recommendations of the First Workshop on Import/Export Food Control Programmes, Costa Rica, February 1989 (paras. 45-53);
- Expressed its support for any activities which would improve the use and adoption of Codex standards and agreed that the Committee should continue to review activities on harmonization of food legislation, with the view towards identifying areas of priority to be harmonized (paras. 54-57);
- Agreed to review the lists of products of interest to the Region in view of their importance in international trade, seeking their harmonization as world-wide food standards (paras. 58-61);
- Recognized that the Codex Contact Points needed to be strengthened through the activities of the National Codex Committees and that further assistance should be provided by concerned international organizations in this area (paras. 62-70);
- Agreed with the recommendations arising from the Workshop on "Microbiological Contamination in Foods and its Implications for International Trade", with the view to improving the control of microbiological contamination and promoting a better exchange of information in the Region (paras. 71-75);

SUMMARY AND CONCLUSIONS (Cont.d)

- Expressed its support for the future development of activities in the control of mycotoxins and recommended that every effort should be made at national and international level to improve the effective participation of countries and institutions of the Region in the programme of control and monitoring of mycotoxins in food (paras. 76-81); and
- Noted the development of food irradiation within the Region and its increasing use for various commodities and concurred to be kept informed regarding future activities on food irradiation in the Region (paras. 91-96).

TABLE OF CONTENTS

	<u>Paragraphs</u>
INTRODUCTION	1 - 3
OPENING OF THE SESSION	4 - 12
ADOPTION OF THE AGENDA	13
ELECTION OF VICE CHAIRMAN	14
MATTERS OF INTEREST TO THE COMMITTEE	15 - 18
REPORT ON ACTIVITIES RELATED TO FOOD CONTROL AND FOOD SAFETY IN LATIN AMERICA AND THE CARIBBEAN	19
(a) Joint FAO/WHO Activities	20
(b) FAO Activities	21 - 22
(c) FAO Regional Office for Latin America and the Caribbean Activities	23
(d) WHO/PAHO Activities	24 - 26
REVIEW OF CODEX ACCEPTANCES BY MEMBER COUNTRIES IN THE REGION	27 - 35
REPORT ON ACTIVITIES OF ECONOMIC INTEGRATION IN THE REGION:	
(a) Central America	36
(b) The Caribbean	37
(c) MERCOSUR	38
(d) Andean Region	39 - 40
REPORT ON THE URUGUAY ROUND OF TRADE NEGOTIATIONS	41 - 44
FOOD EXPORT/IMPORT ISSUES IN LATIN AMERICA AND THE CARIBBEAN	45 - 53
ACTIVITIES ON HARMONIZATION OF FOOD LEGISLATION IN THE REGION	54 - 57
HARMONIZATION OF DRAFT REGIONAL AND WORLD-WIDE FOOD STANDARDS	58 - 61
REPORT ON CODEX NATIONAL COMMITTEES AND CONTACT POINTS IN THE REGION AND IMPLEMENTATION OF THE CHILE WORKSHOP'S RECOMMENDATIONS	62 - 70
REPORT OF THE WORKSHOP ON "MICROBIOLOGICAL CONTAMINATION IN FOODS AND ITS IMPLICATIONS FOR INTERNATIONAL TRADE"	71 - 75
REPORT ON THE IMPLEMENTATION OF THE RECOMMENDATIONS OF THE WORKSHOP ON MYCOTOXINS	76 - 81
STREET VENDED FOOD: CONSIDERATION OF A DRAFT CODE OF HYGIENIC PRACTICE	82 - 90
IRRADIATED FOOD: REPORT ON ACTIVITIES IN THE REGION	91 - 96
NOMINATION OF COORDINATOR	97 - 100
FUTURE WORK AND WORK ASSIGNMENTS	101
DATE AND PLACE OF NEXT SESSION	102

LIST OF APPENDICES

	<u>Pages</u>
APPENDIX I: LIST OF PARTICIPANTS	15 - 25
APPENDIX II: CODE OF HYGIENE FOR THE PREPARATION AND SALE OF STREET-VENDED FOODS	26 - 32

INTRODUCTION

1. The Eighth Session of the Codex Coordinating Committee for Latin America and the Caribbean was held in Brasilia, Brazil from 16 to 20 March 1993 at the kind invitation of the Government of Brazil.
2. The Session was attended by delegations from 21 countries of the Region. Observers were present from Portugal and the United Kingdom. A complete list of participants, including FAO, WHO and PAHO officers is attached as Appendix I to this report.
3. The Committee was chaired by Dr. Carlos Ferreira Guimarães, Chief of the Division of International Organizations and Codex Coordinator for Latin America and the Caribbean. He welcomed delegates and observers to Brazil and expressed his appreciation to all for their cooperation and unstinting support.

OPENING OF THE SESSION (Agenda Item 1)

4. The meeting was formally opened by the Minister of Agriculture and Agrarian Reform, Mr. Lázaro Barboza, representing His Excellency, the President of the Federative Republic of Brazil, Itamar Franco. The Minister welcomed all participants of the meeting and expressed his willingness to host the Eighth Session of the Codex Coordinating Committee for Latin America and the Caribbean (CCLAC). The Minister emphasized that a large part of the population was still exposed to malnutrition at world-wide level as had been stressed by the International Conference on Nutrition and that the process of harmonization of food legislation at international level was an important step towards overcoming these problems.
5. The increase of international trade, based on harmonized food laws between developing and developed countries, was considered a basic phase to improve the economy in developing countries and to provide better access to foods for populations exposed to hunger and malnutrition. The Minister underlined that the problem of hunger was not only related to the availability of food, but was essentially concerned with a policy to facilitate the consistent economical access of all populations to well-being at national and world-wide level.
6. The Minister affirmed that the Federative Republic of Brazil assumed the full respect of international compromises to improve food quality through the harmonization of food legislation, the control of zoonosis, the use of appropriate technologies to support agricultural policies and to improve food supplies.
7. Mr. Claudio Luiz Fróes Raeder, President of INMETRO on behalf of the Ministry of Industry, Trade and Tourism, emphasized the importance of Codex standards as international regulations which could facilitate international trade at regional and world-wide levels. He noted with satisfaction that it was the first time that Brazil had been appointed to coordinate member countries of the Region and to host the Eighth Session of the Codex Coordinating Committee for Latin America and the Caribbean.
8. The Representative of PAHO/WHO for Brazil, Dr. David Tejada de Rivero, pointed out that Codex standards were being established by consensus of member countries. The aspects of food production, marketing and consumption were strictly related to social economic and political problems. He noted that stringent standards could create non tariff barriers to trade and that the present Codex meeting was a classical example to resolve problems which could jeopardize the economy of third world countries.
9. Mr. Rafael Moreno, FAO Assistant Director-General and Regional Representative for Latin America and the Caribbean, addressed the meeting on behalf of the Director-General of FAO. Mr. Moreno welcomed the delegates and highlighted the presence of Prof. F. Winarno, Chairman of the Codex Alimentarius Commission.

10. Mr. Moreno considered that the world population was increasing in a planet which was decreasing with respect to its resources and productive land. He pointed out that the world food production was sufficient for the entire population, but that poverty was increasing at a world-wide level and the access to food was limited to a large number of people.

11. Mr. Moreno stressed that increasing poverty, environmental degradation and food contamination were the problems faced by developing countries. The present challenge was to improve the national economy through the export of food production. In this sense, the importance of the Codex programme was emphasized in order to improve the capacity of the Region for food exportation and to limit the massive migration of populations living in the Region. He stressed the importance of improving Codex activities and reinforcing its international role as a forum to resolve the main problems affecting the international food trade and economy of the Region.

12. The Chairman of the Codex Alimentarius Commission, Prof. F.G. Winarno, welcomed the participants and underlined the unique part Codex played in promoting a safe, sound and wholesome food supply, in ensuring fair practices of food trade and in proposing international food standards. He highlighted the role of the Regional Codex Coordinating Committees in attending the specific needs and concerns from the countries of the respective regions and particularly referred to street foods. He mentioned the global trading patterns which were promoting regional trade agreements and free markets. He hoped that these zones would not become exclusive regional trade blocks, but instead would serve as a "stepping stone" to a global system of free trade in an integrated world economy. He finally referred to the importance of a successful conclusion of the Uruguay Round of talks under the auspices of GATT. He reminded the delegates that Codex standards were considered in these meetings as the principle standard to be applied to international trade in foods and in the food standards harmonization process.

ADOPTION OF THE AGENDA (Agenda Item 2)

13. The Committee adopted the Provisional Agenda (CX/LAC 93/1) as proposed.

ELECTION OF VICE CHAIRMAN (Agenda Item 3)

14. The Delegation of Costa Rica, as supported by the Delegations of Argentina, Brazil and Cuba, nominated Dr. Ramiro Gallegos Gonzalez, Sub-Director, Instituto Ecuatoriano de Normalización (INEN) as Vice-Chairman. The Committee unanimously concurred with the proposal.

MATTERS OF INTEREST TO THE COMMITTEE (Agenda Item 4)

15. The Committee had before it CX/LAC 93/2 prepared by the Secretariat which contained a summary of matters arising from the 19th Session of the Codex Alimentarius Commission (July 1991), from the 39th Session of the Executive Committee of the Codex Alimentarius and from other Codex Committees. The Committee noted that there were a number of matters which would be discussed under other agenda items and agreed to defer specific discussions on these issues until the relevant agenda items were presented.

16. The Committee was informed that at its 19th Session the Commission had concluded that, in principle, all Codex texts should be subject to full and transparent elaboration procedures with full and equal participation by all governments and other interested parties. The Committee also noted that the Commission had reaffirmed the effectiveness of detailed written comments as a means of participation in Codex work and called for greater efforts in improving the participation of developing countries in Codex activities.

17. The Committee was also informed of recent decisions taken by the Codex Committee on Food Hygiene (March 1993), the elaboration of a Codex General Standard

for Food Additives and the establishment of a principle to set maximum limits for contaminants in foods. The relevant decisions taken at the First Session of the new Codex Committee on Food Import and Export Inspection and Certification Systems, held in Canberra, Australia, 21-25 September 1992, were highlighted.

18. The Delegation of Cuba informed the Committee that following an invitation by Cuba to The Netherlands, the host country for the Codex Committee on Pesticide Residues (CCPR) which had recognized the need for increased participation of the countries of the Region, it had been agreed that the 25th Session of the CCPR would be held in Havana. It was noted that this event would be an excellent occasion to permit a large participation at this Codex meeting by developing countries in the Region and to facilitate discussions of issues of particular concern for the Region related to Codex Maximum Residues Limits for Pesticides in foods.

REPORT ON ACTIVITIES RELATED TO FOOD CONTROL AND FOOD SAFETY IN LATIN AMERICA AND THE CARIBBEAN (Agenda Item 5)

19. The Committee had before it document CX/LAC 93/3 concerning the report of FAO/WHO/PAHO activities and CX/LAC 93/3-Add.1 which contained a joint FAO/IAEA report on methods for the identification of irradiated food and other relevant information.

(a) Joint FAO/WHO Activities

20. The Secretariat presented a summary of the joint FAO/WHO/PAHO activities related to food control and food safety in Latin America and the Caribbean. Specific reference was made to the International Conference on Nutrition, sponsored by FAO and WHO, which was held in Rome in December 1992. The Committee noted that the ICN was not directly related to the Joint FAO/WHO Food Standards Programme, but that several of its conclusions might have some influence on future Codex work.

(b) FAO Activities

21. Special reference was also made to FAO Technical Cooperation Programmes at national and regional levels in the Region. The Committee noted that these projects were related to the strengthening of food control activities and the training of food control personnel from the Region. The Secretariat informed the Committee that a total of about U.S.\$ 2 million had been provided in financial assistance aimed at controlling the economic, trade and health consequences of the cholera epidemic.

22. Several delegations emphasized the FAO assistance received in these aspects in their countries.

(c) FAO Regional Office for Latin America and the Caribbean Activities

23. The Committee was informed by the FAO Regional Officer regarding the activities and the meeting held to analyze the street-vended food situation in the Region and the production of different materials for training of street-food vendors. Such materials had been widely distributed and used in the Region.

(d) WHO/PAHO Activities

24. The WHO/PAHO Secretariat presented specific WHO activities of relevant interest to the Committee. Regional activities carried out by PAHO were reported in particular, the programme to control the transmission of cholera through foods, a network for epidemiological surveillance of foodborne diseases, food irradiation matters and food safety related to air catering and to tourism.

25. The programmes carried out by the Panamerican Institute for Food Protection and Zoonosis (INPPAZ) were also presented. The Committee was informed concerning the objectives, organization and structure of INPPAZ established by an agreement

between the Government of Argentina and PAHO in November 1991. The Institute provided technical cooperation, research assistance and training to all countries of the Region in matters related to food safety, zoonosis control and strengthening laboratories for food analysis.

26. The Delegation of Brazil stressed the importance of the WHO Circular Letter (WHO/CL 17.1992) which had been sent to all WHO member states requesting authorities to seek means of dealing with the transmission of cholera associated with some food commodities moving in international trade other than by applying an embargo on importation. The WHO document emphasized the view that the risk of transmission of cholera by exported products processed according to Good Manufacturing Practices was minimum.

REVIEW OF CODEX ACCEPTANCES BY MEMBER COUNTRIES IN THE REGION (Agenda Item 6)

27. The Committee had before it document CX/LAC 93/4 when discussing this issue, which included a summary of matters of interest arising from the Codex Alimentarius Commission concerning acceptances, as well as a review of acceptances of Codex standards and Codex Maximum Residue Limits for Pesticides by countries in the Region of Latin America and the Caribbean as follows:

- Codex commodity standards

28. The Committee was informed that the 19th Session of the Codex Alimentarius Commission had noted that the recently revised procedure for acceptance and notification of "free distribution" had already been used (i.e. for pesticides and residues of veterinary drugs) and strongly supported in principle the recommendations of the FAO/WHO Conference on Food Standards, Chemicals in Foods and Food Trade to apply this revision to the acceptance procedures for Codex commodity standards. The 10th Session of the Codex Committee on General Principles, held in Paris, France, 7-11 September 1992, had agreed to propose amendments to the General Principles of the Codex Alimentarius so as to delete "target acceptance" and to apply the modality of acceptance under the "free distribution" principle to Codex commodities and general standards.

29. With regard to the acceptance of Codex commodity standards, the Secretariat provided the latest references to the Summary of Acceptance - Worldwide and Regional Codex Standards (CAC/Acceptances Part I, Rev. 4), as well as additional references to acceptances received which were outlined in document ALINORM 89/5, as prepared for the 18th Session of the Commission and document ALINORM 91/5, as prepared for the 19th Commission Session.

- Codex Maximum Residue Limits for Pesticides (MRLs)

30. With reference to acceptance notifications of Codex MRLs for Pesticides received up to September 1983 (Ref. CAC/Acceptances - Part II, Rev. 2), the Secretariat indicated that additional notifications had been included in ALINORMS 85/2, 87/6 and Addendum, 89/5 and 91/5. However, in view of the adoption of a new procedure of "free distribution", acceptances for MRLs, the Secretariat had circulated a Declaration of Acceptance form and had written to governments directly to solicit additional government notifications under the new procedure. The Secretariat indicated that the Governments of Argentina, Cuba and Mexico had responded to this request and encouraged other governments of the Region to do likewise.

31. The Secretariat verified that additional information on acceptances of MRLs had been provided by the Delegation of Costa Rica during the 7th Session of the Codex Committee for Latin America and the Caribbean (ALINORM 91/36). The Committee was also informed that a letter had been sent to the Codex Secretariat by the "Comité de Sanidad Vegetal del Cono Sur" (COSAVE) informing that this sub-regional Committee had requested members of the Council of Ministers of COSAVE to accept the MRLs established by Codex and to set up an expert committee dealing with MRLs not

established by Codex but of importance to the Region. The Secretariat pointed out that notifications of acceptance should be sent officially to the Codex Secretariat by governments using the specific Declaration of Acceptance form.

32. The Delegation of Costa Rica provided detailed information on several Codex standards which had been approved by this country and a list of Codex standards which were under consideration for acceptance.

33. The Delegation of Cuba informed the Committee that in view of the changes in the Codex procedure for acceptance of Codex standards and MRLs, all the Cuban notifications were under review and that updated information would be presented at the 20th Session of the Commission.

34. Several delegations stated that new national food legislation had been adopted taking Codex standards into consideration and that they were in the process of evaluating Codex standards with a view to their future acceptance.

35. The Committee agreed that the Secretariat should keep it informed of future Commission initiatives concerning the adoption and notification of acceptances of Codex standards.

REPORT ON ACTIVITIES OF ECONOMIC INTEGRATION IN THE REGION (Agenda Item 7)

(a) Central America

36. The Delegation of Costa Rica presented the document CX/LAC 93/5 - Report on Activities of Economic Integration in Central America. This Delegation emphasized that at the Summit of the Presidents of the Central American Isthmus (Antigua Guatemala, 1990) the Economic Plan of Action for Central America (PAECA) had been adopted. This Plan had great implications concerning the economic integration of the Sub-region. Within the framework of the Codex Alimentarius the following aspects were highlighted: policies of industrial retraining, coordination of agricultural policies and regional policies in science and technology. The principle achievements of PAECA in these areas and the agreements reached were also mentioned.

(b) The Caribbean

37. The Chairman of the Committee referred to Part (b) of the document CX/LAC 93/5-Add. 2 on the activities of economic integration in the Caribbean carried out by CARICOM. In this context, it was mentioned that the Lomé IV Convention of 1989 provided free EC market access to most CARICOM exports. Lomé IV was in line with CARICOM's operations with third-party countries, renewal of the Caribbean Basin Initiative (CBI II) having been approved in August 1990, but the regime governing entry of Caribbean products to the United States remained indefinite in duration. At the last meeting of the Heads of governments in which the External Common Tariff was adopted, it was recommended to study the possibilities of setting up an "Association of States of the Caribbean".

(c) MERCOSUR

38. The Delegation of Argentina presented Part (c) of the above document and mentioned the latest developments in the Southern Common Market (MERCOSUR) which had resulted in the Treaty of Asunción (March 1991) signed between Argentina, Brazil, Paraguay and Uruguay. The Delegation of Argentina pointed out that the technical aspects of the administration and execution of the Treaty were carried out through 11 technical sub-groups (SGT). The SGT No. 3 - Technical standards was responsible for the study of aspects considered by the Codex Alimentarius, especially the problems of harmonization of national legislations and for producing MERCOSUR standards fundamentally based on the Codex standards.

(d) Andean Region

39. The Chairman of the Committee summarized Part (d) of the document on activities of economic integration in the Andean Region. He underlined the signature of the Act of Barahona (December 1991) and the JUNAC meeting in Lima (August 1992) which represented steps forward in the integration process. He also referred to the constitution of the Group of Three (November 1990) between Colombia, Mexico and Venezuela in order to establish a free trading zone.

40. The Delegation of Brazil noted the importance of the activities undertaken by the SGT No. 3 in the elaboration of standards harmonized with Codex. The Delegation of Argentina pointed out that MERCOSUR was developing its framework with the main objective to improve quality of food in order to become competitive in international trade.

REPORT ON THE URUGUAY ROUND OF TRADE NEGOTIATIONS (Agenda Item 8)

41. The Committee had before it document CX/LAC 93/6 which contained the draft final text of the Uruguay Round, including a revised text of the GATT Agreement on Technical Barriers to Trade (established under the Tokyo Round of Negotiations) and known as the GATT "Standards Code". The Committee was also informed that if the Uruguay Round was successfully completed, the revised Agreement on Technical Barriers to Trade would also become binding on contracting parties.

42. The Agreement covered all those areas contained in Codex standards which were not covered by the Sanitary and Phytosanitary Decision such as labelling to prevent consumer deception or fraud and quality aspects.

43. The Delegation of Brazil emphasized the importance of the basic rights and obligations as contained in the GATT document, which stressed that sanitary and phytosanitary measures should not be applied in a manner which could constitute a disguised restriction on international trade.

44. The Committee noted that no substantial progress on the negotiations had been made, but nevertheless expressed its continued support for the objectives of the Sanitary and Phytosanitary Agreement and for a continued collaboration between the Codex Alimentarius Commission and the GATT contracting parties.

FOOD EXPORT/IMPORT ISSUES IN LATIN AMERICA AND THE CARIBBEAN (Agenda Item 9)

45. The Committee had before it document CX/LAC 93/7 which was introduced by the Delegation of Brazil. The Committee was informed that on the basis of the recommendation of the 7th CCLAC Session, the Coordinator of the Region had conducted a survey among the member countries to update information on the status of food export and import control in Latin America and the Caribbean. However, the replies received were not sufficient to provide complete information on the status of food export and import control in the Region.

46. The Delegation of Ecuador expressed apprehension with reference to protectionist barriers created by importing countries in the international trade of bananas. Several delegations supported the concern expressed by Ecuador.

47. The Committee stressed its concern for the protectionist barriers established by industrialized importing countries, taking as an example the international trade of bananas. The Committee emphasized that the importing countries could rapidly resolve these problems and could re-establish ethical commercial relations to permit world-wide free trade, respecting the international principles of GATT and Codex standards.

48. The Delegation of Brazil informed the Committee of the "SISCOMEX" national system established to control the import and export of foods which attempted to improve quality control and food production.

49. The Delegation of Argentina expressed its support of the draft terms of reference for the Codex Committee on Food Import and Export Inspection and Certification Systems. The Committee was informed that specific comments on the above draft terms of reference had been requested by member countries and that these would be presented at the next session of the Commission (July 1993) for adoption.

50. The Delegation of Mexico informed the Committee on the activities of elaboration of Codex standards undertaken by the Codex Committee on Tropical Fresh Fruits and Vegetables, held in Mexico City, 1-5 February 1993. The Delegation also pointed out that at this session a draft Codex standard for bananas had been discussed. However, due to the absence of banana producing countries, Mexico would directly contact such countries in order to consider matters dealing with the different aspects relating to the draft Codex standards for bananas.

51. The Delegation of Costa Rica provided information on the programmes developed by this country with the assistance of FAO on the establishment of a national system dealing with exporting food products (fruits and vegetables) with a view to reducing the cases of rejections by importing countries. The Delegation of Costa Rica, supported by several other delegations, expressed the opinion that in organizing the next workshop in conjunction with the 9th Session of the CCLAC, FAO and WHO/PAHO should give priority to issues such as food laboratory accreditation, quality inspection systems, including sampling techniques.

52. The Committee agreed to propose to FAO and WHO/PAHO that the theme of the workshop in conjunction with the 9th CCLAC Session should be food laboratory accreditation and quality inspection systems, including sampling techniques.

53. The Committee also agreed that the recommendations arising from the Workshop on Export/Import Food Control held in Costa Rica in 1989 and listed in document CX/LAC 93/7 were still valid and should be maintained for implementation in the Region.

ACTIVITIES ON HARMONIZATION OF FOOD LEGISLATION IN THE REGION (Agenda Item 10)

54. The Committee had before it document CX/LAC 93/8 containing written comments from Brazil and Peru in response to the circular letter from the Coordinator to member countries requesting information in order to evaluate the harmonization of food legislation in the Region. This document was presented by the Delegation of Brazil.

55. Several delegations referred to the respective efforts made in their countries in this matter. The Committee noted that such activities were of particular relevance in order to facilitate trade and that these activities were carried out based on the Codex programme.

56. Other delegations acknowledged the technical assistance provided by FAO in the Central American Sub-Region in the harmonization of food legislation and food standards. The Delegation of Costa Rica referred to the programme of work of the "Red iberoamericana de ordenamiento alimentario" which aimed at the harmonization of food legislation in the Spanish speaking countries of the Region through the establishment of a data bank on food standards and training and research activities in these aspects.

57. The Committee expressed its support for any activities which would improve the use and adoption of Codex standards and agreed that the Committee should continue to review activities on harmonization of food legislation, with the view towards identifying areas of priority to be harmonized.

HARMONIZATION OF DRAFT REGIONAL AND WORLD-WIDE FOOD STANDARDS (Agenda Item 11)

58. The Committee had before it document CX/LAC 93/9 on the Harmonization of Draft Regional and World-wide Food Standards. The document contained comments received from Argentina, Brazil, Cuba and Ecuador in response to a circular letter sent by the Regional Coordinator of the CCLAC.

59. The document which referred to two lists, the first of 13 food products and the second of 31 commodities, as suggested by the harmonization meetings, was presented by the Delegation of Cuba. The Committee noted that only a few countries had submitted written comments on this subject.

60. Taking into account that the comments received from member countries had not been sufficient for the Committee to take a decision, the Delegation of Cuba, supported by several other delegations, proposed that both lists would still be considered and that more data should be collected on the respective importance of products in international food trade at export and import levels before referring to the Commission. The Delegation also proposed that both lists should be submitted to the Panamerican Commission on Technical Standards (COPANT) which would meet in April 1993 in Santiago de Chile.

61. The Committee agreed with the above proposal and decided to continue with such activity in its future work.

REPORT ON CODEX NATIONAL COMMITTEES AND CONTACT POINTS IN THE REGION AND IMPLEMENTATION OF THE CHILE WORKSHOP'S RECOMMENDATIONS (Agenda Item 12)

62. The Committee had before it documents CX/LAC 93/10 and CX/LAC 93/10-Add. 1 containing reports on National Codex Committees and on regional Codex Contact Points.

63. The documents were presented by the Chairman of the Committee who noted that a circular letter had been sent requesting information on progress made in this area however, the Coordinating Committee had not received any information on this matter.

64. The Committee emphasized that the regional meeting on Codex Contact Points in Latin America (Santiago de Chile, December 1990) and its recommendations were of significant importance.

65. The Delegations of Brazil, supported by the Delegation of El Salvador, recommended that a similar workshop should also be organized for the English-speaking Caribbean countries. The Delegation of Brazil also informed the Committee that the relationship between the National Committee of Brazil and Uruguay had been established with a view to organizing a national Codex Committee in that country.

66. Several delegations informed the Committee of the progress made in organizing the Codex Contact Points and National Codex Committees. Other delegations acknowledged the FAO and PAHO assistance provided in the establishment and/or strengthening of National Codex Committees.

67. The WHO/PAHO Representative informed the Committee of recommendations received following the last session of the World Health Assembly to support countries in establishing or strengthening their National Codex Committees and that support had been provided in this sense in the Region.

68. The directory of the Codex Contact Points in the Region, as elaborated by the Governments of Costa Rica and updated by the Government of Brazil, was made available during the session.

69. The Delegation of the Dominican Republic, supported by other delegations, requested information on the follow-up activities carried out based on the Chile

Workshop recommendations. The Chairman informed that no information on the implementation of recommendations arising from the 7th Session of the CCLAC had been made available to the Coordinator of the Region.

70. The Committee recognized that the Codex Contact Points needed to be strengthened through the activities of the National Codex Committees and that further assistance should be given by concerned international organizations in this area, in particular providing specialized personnel to support the activities of Codex Contact Points and National Codex Committees. The Committee also affirmed that the recommendations formulated by the Chile Workshop were still valid and should therefore be implemented as part of the future programme of work in the Region.

REPORT OF THE WORKSHOP ON "MICROBIOLOGICAL CONTAMINATION IN FOODS AND ITS IMPLICATIONS FOR INTERNATIONAL TRADE" (Agenda Item 13)

71. The Committee had before it the report of the Joint FAO/ PAHO Workshop on "Microbiological Contamination in Foods and its Implications for International Trade". The report was summarized by the Secretariat.

72. The Secretariat informed the Committee that the Workshop had recognized the importance of microbiological contamination of food in the Region and regretted its negative impacts on human health and national and international food trade. It was emphasized that there was a lack of coordination and information in food control and absence of epidemiological data on foodborne diseases in the Region.

73. The Workshop presented the following recommendations with the purpose of improving the control of foods, with particular emphasis on the control of microbiological contamination.

- (a) food control programmes be implemented and strengthened on an integrated basis at national level with the involvement of all institutions concerned with food control aspects from food production to consumption, including health and epidemiological surveillance related aspects;
- (b) the exchange of information, experience and knowledge amongst the countries of the Region utilizing Technical Cooperation among Developing Countries (TCDC) concepts be promoted for the food control personnel and epidemiological surveillance staff in the Region;
- (c) the implementation of intra and inter-laboratory quality assurance programmes, specifically on microbiological contamination of foods in the Region be considered. The need for reference laboratory centres in this matter was noted;
- (d) practical and effective inspectional procedures be promoted. Total quality control systems in the food industry should also be promoted. Therefore, training in HACCP and GMP should be organized and adapted for all levels of food industry staff, as well as for the regulatory food control sector personnel;
- (e) it is necessary to revise and update food standards, including microbiological parameters in the Region and to harmonize them at intra-regional and international levels. The role of the Codex Alimentarius Commission in this aspect was highlighted;
- (f) a data bank system related to food safety in Latin America and the Caribbean, emphasizing the type of food, its origin, etiological agents originally isolated, and detention in international trade, be supported;
- (g) education efforts carried out in the Region by governmental and non-governmental organizations regarding food sanitation and general hygiene and

directed at the population, including food handlers should be continued and evaluated.

74. Several delegations highlighted the importance of HACCP and GMP in food control systems. The Delegation of Costa Rica stressed the need for food control in the food chain and pointed out that recommendations to governments should be made to promote sectorial cooperation to reduce the duplication of work of similar institutions in the programme of total quality control systems. The Delegation of El Salvador, supported by the Delegations of the Dominican Republic, and Paraguay, stressed the need for training medical staff in foodborne disease diagnosis.

75. The Committee agreed with the proposal of the Delegation of El Salvador and endorsed the conclusions and recommendations proposed by the Workshop.

REPORT OF THE IMPLEMENTATION OF THE RECOMMENDATIONS OF THE WORKSHOP ON MYCOTOXINS (Agenda Item 14)

76. The Committee had before it documents CX/LAC 93/11 containing a report on the Implementation of the Recommendations of the Workshop on Mycotoxins (February 1991) and Conference Room Document 4 (CX/LAC 93/11-Add. 1) containing written comments submitted by Brazil, Paraguay and Uruguay in response to the circular letter sent by the Regional Coordinator for Latin America and the Caribbean.

77. The Secretariat summarized the documents which concerned the follow-up activities carried out in the Region regarding the implementation of the recommendations of the Joint FAO/PAHO Workshop on Prevention and Control of Mycotoxins in Latin America and the Caribbean Countries (1991). The Secretariat also presented the work carried out by the Codex Committee on Food Additives and Contaminants (CCFAC) regarding draft limits and guidelines established for mycotoxins in food, as well as information on the selection of related methods of analysis. The Committee was also informed that an Expert Consultation would be held in Rome in April 1993 to define sampling plans for aflatoxins in food.

78. Several delegations referred to the follow-up activities undertaken on the basis of the Joint FAO/PAHO Workshop recommendations, including studies on aflatoxin contamination of food and feed and training of laboratory staff, as well as prevention of contamination through education of food producers and processors.

79. The Delegation of Argentina, supported by the Delegations of Brazil, Paraguay and Uruguay, emphasized the importance of having validated methods of analysis and appropriate sampling plans strictly correlated to limits established for mycotoxins in food. The Delegation also emphasized that some particular difficulties were faced by the MERCOSUR harmonization process with Codex mycotoxins levels in food when methods of analysis and sampling plans had not been established.

80. The Delegation of Brazil pointed out that Codex maximum limits for aflatoxins should be established only when validated methods of analysis and sampling plans had been set.

81. The Committee agreed with the proposal of the Delegation of Brazil and expressed its support for the future development of activities in this area and recommended that every effort should be made at national and international levels to improve the effective participation of countries and institutions of the Region to the programme of control and monitoring of mycotoxins in food.

STREET-VENDED FOOD: CONSIDERATION OF A DRAFT CODE OF HYGIENIC PRACTICE (Agenda Item 15)

82. The Committee had before it document CX/LAC 93/12 containing written comments on a draft Code of Hygienic Practice elaborated by the Coordinating

Committee for Latin America and the Caribbean and adopted at Step 5 by the 19th Session of the Commission.

83. The Chairman of the Committee summarized comments received from Argentina, Brazil, Costa Rica, Ecuador, Honduras, Paraguay, Peru and Venezuela. The Codex Secretariat informed the Committee of the recent discussions which had taken place at the 26th Session of the Codex Committee on Food Hygiene (CCFH), held in Washington, D.C., 1-5 March 1993. In particular, the CCFH had agreed that a general or global model code for street-vended foods was inappropriate. The CCFH had agreed that Regional Coordinating Committees should be invited to reconsider their approach to the question of street-vended foods in order to determine whether regional codes in their present form were actually needed to establish priority when examining food safety issues related to street-vended foods and to leave the establishment of detailed codes to local authorities in the countries concerned.

84. The WHO/PAHO Representative quoted specific paragraphs of the draft report of the last session of the CCFH concerning the work undertaken by WHO to prepare a general document on street foods. A draft of the essential requirements document, WHO/HPP/FOS/92.3, had been produced and presented to the Codex Coordinating Committee for Asia (CCASIA) and distributed to several WHO member countries. The document was made available at the CCLAC session.

85. Several delegations summarized the work undertaken in the Region in drafting the regional code of practice on street-vended foods and the numerous activities carried out with a view to improving the street food situation in the Region. The use of the draft code of practice in the development of these activities, especially the street food regulations, was mentioned by various delegations. Several countries in particular informed the Committee that the draft Code had been used as a basic document to establish national regulations and that in some cases, the national legislation has specific reference to such Code. The FAO/PAHO assistance provided to the countries of the region in these activities was recognized. The Committee was keen that such assistance be pursued.

86. The Delegation of Costa Rica suggested that it would be of particular interest to consider the kind of street-vended foods over the next ten years in a programme of review of the Code.

87. The Delegation of Brazil agreed with the decisions taken by the CCFH supporting the need to review to examine the regional policy on the issue and pointed out that the draft Code of Hygienic Practice for Street-Vended Food should be revised taking the related documents into consideration. The Delegation also emphasized that the agreed final Code should be the final reference document for municipalities as the basic approach for the control of street-vended food problems.

88. The Committee took note of the document "Essential Safety Requirements for Street-Vended Foods" (WHO/HPP/FOS/92.3) prepared by WHO. It considered that the document could serve as an appropriate reference to review the draft Code of Hygienic Practice on Street-Vended Food. The Representative of WHO/PAHO informed the meeting that delegations were welcome to suggest changes to the document.

89. The Delegation of the Dominican Republic, supported by delegations of Argentina, Brazil, Costa Rica, Cuba, Ecuador, Honduras and Panama, taking into consideration that the decisions endorsed by the Codex Committee on Food Hygiene were not yet published, proposed that the draft Code should be reconsidered at Step 6 of the Codex procedure.

90. The Committee agreed that the draft Code of Hygienic Practice for Street-Vended Food be returned to Step 6 for further comments by the countries of the Region with a view to revising this Code. The draft Code is attached as Appendix II to this report.

IRRADIATED FOOD: REPORT ON ACTIVITIES IN THE REGION (Agenda Item 16)

91. The Committee had before it document CX/LAC 93/13 containing a report on the food irradiation activities in Latin America and the Caribbean and information on a survey on the use of food irradiation in the Region prepared by FAO/IAEA. Conference Room Document No. 3 (CX/LAC 93/13-Add. 1), including regulations on food irradiation for several countries of the Region was also made available at the session.

92. The Chairman introduced document CX/LAC 93/13 on food irradiation informing the Committee that a questionnaire had been sent to member countries of the Region and that information had been received from 19 countries. According to these replies, only a few countries had legislation on the use of food irradiation processes and that the legislation in force in the majority of the Region did not allow food irradiation use. The Chairman also noted that some countries had expressed their interest in receiving information and technical assistance on food irradiation and that this area was insufficiently known and discussed in the Region.

93. Several delegations provided information on national legislation and activities related to food irradiation processes, training of personnel and assistance received by FAO/IAEA.

94. Other delegations expressed concern regarding systems of control and certification of imported products containing irradiated ingredients and stressed that adequate labelling information should be used.

95. Several delegations noted the need of assistance by international organizations in education and training in food irradiation.

96. The Committee noted the development of this technique within the Region, the increasing use of food irradiation for various products and the establishment of respective regulations in the countries of the Region based on Codex standards for food irradiation. The Committee concurred to be kept informed regarding future activities on food irradiation in the Region.

NOMINATION OF COORDINATOR (Agenda Item 17)

97. The Committee had before it document CX/LAC 93/14 entitled "Nomination of Coordinator". The document set out the Rules governing the appointment of the Coordinator as published in the Procedural Manual of the Codex Alimentarius Commission (Rule II.4).

98. The Committee was informed that the Coordinator had served his first term and that he was eligible under Rule II.4 (b) to hold the office of Coordinator for Latin America and the Caribbean for the next succeeding term.

99. The Delegation of the Dominican Republic, supported by several delegations, proposed that Dr. Carlos A. Ferreira Guimarães be re-nominated for appointment by the 20th Session of the Codex Alimentarius Commission as the Codex Coordinator for Latin America and the Caribbean.

100. The proposal was unanimously supported and acclaimed by the Committee.

FUTURE WORK AND WORK ASSIGNMENTS (Agenda Item 18)

101. The Committee agreed that the following items should be considered at its Ninth Session:

- Matters of interest to the Committee arising from the Codex Alimentarius Commission and other Codex Committees;

- Matters of interest to the Committee arising from FAO, WHO and other international organizations;
- Review of acceptances of Codex standards and Maximum Residue Limits for Pesticides by countries in the Region;
- Information and reports by member governments on activities of economic integration in the Region;
- Information and reports by member governments on food control and food safety issues at national, regional and international levels;
- Report on the outcome of the GATT Uruguay Round (i.e., the Agreement on Sanitary and Phytosanitary Measures);
- Food Export/Import issues in the Region;
- Information and reports by member governments on activities on harmonization of food legislation in the Region;
- Report on the harmonization of regional and sub-regional food standards with Codex standards;
- Report on identification of food products of interest to the Region and which are objects of international trade;
- Report on activities related to the strengthening of Codex Contact Points and National Codex Committees in the Region;
- Draft Code of Practice for Street Foods (at Step 7);
- Certification and inspection issues of concern to the Region;
- Report on the implementation of the recommendations of the Workshop on Microbiological Contamination in Food and its Implications for International Trade;
- Report on activities to control mycotoxin contamination in foods;
- Activities and regulations carried out by member countries of the Region on food irradiation; and
- Information on the outcome of the International Conference on Nutrition on consumer protection strategy through the improvement of food quality and food safety.

DATE AND PLACE OF NEXT SESSION (Agenda Item 19)

102. The Committee was informed that its Ninth Session was tentatively scheduled to be held in Brasilia or in Rio de Janeiro in April/May of 1995.

SUMMARY STATUS OF WORK

Subject/Recommendation	Step	For Action By:	Document Reference
Draft Code of Hygienic Practice for Street-Vended Food	6	Governments	ALINORM 93/36, para. 90, App. III
Acceptance of Codex Standards Progress Report	--	CAC, FAO/PAHO Governments, Secretariat 9th CCLAC	ALINORM 93/36, paras. 27-35
Proposal for Elaboration of Worldwide Standards a) List of 13 products for Government Comments b) List of 31 products for Preliminary Review	-- --	Governments Secretariat COPANT 9th CCLAC	ALINORM 93/36, paras. 58-61
Progress Report on Codex National Committees and Contact Points in the Region	--	RLAC Secretariat 9th CCLAC	ALINORM 93/36, paras. 62-70
Progress Report on Follow-up of the Workshop on Microbiological Contamination in Foods and its Implications for International Trade	--	FAO/PAHO Governments Coordinator 9th CCLAC	ALINORM 93/36, paras. 71-75
Follow-up on the Recommendations of the Workshop on Mycotoxins - Progress Report	--	Governments FAO/WHO/PAHO Secretariat 9th CCLAC	ALINORM 93/36, paras. 76-81
Progress Report on Irradiated Food in the Region	--	FAO/IAEA Governments Coordinator	ALINORM 93/36, paras. 91-96
Proposed Workshops: - Food laboratory accreditation - Quality inspection systems - Sampling techniques	--	FAO/PAHO Governments	ALINORM 93/36, para. 52
Directory of Codex Contact Points and National Codex Committees in the Region (updating)	--	Governments Coordinator	ALINORM 93/36, para. 68

ALINORM 93/36
APPENDIX I

LIST OF PARTICIPANTS
LISTE DES PARTICIPANTS
LISTA DE PARTICIPANTES

Chairman: Dr. Carlos Ferreira Guimarães
Président: Chefe
Presidente: Divisão de Organismos Internacionais
Ministério das Relações Exteriores
Anexo I, Sala 418, CEP 70.170-870
Brasília D.F., Brazil
Tel. (061) 211.6309
Fax. (061) 321.2829

MEMBER COUNTRIES
PAYS MEMBRES
PAISES MIEMBROS

ARGENTINA
ARGENTINE

Mr. Angel Sánchez
Secretaría de Comercio Exterior
Punto de Contacto para el Codex
Alimentarius
Avda. Julio A. Roca 651
6° Piso 24
Buenos Aires
Argentina
Tel. 331.0306
Fax. 331.2266

Mr. Horacio Freigedo
Consejero
Embajada de Argentina
SHIS QL 02 CONJ. 01, Casa 12
Brasilia
Brazil
Tel. (061) 248.1198
Fax. (061) 248.1158

Mr. Alesandro José Amura
Secretario
Embajada de Argentina
SHIS QL 02 CONJ. 01, Casa 12
Brasilia
Brazil
Tel. (061) 248.1198
Fax. (061) 248.1158

BOLIVIA
BOLIVIE

Ms. Blanca A. Guzmán Antejana
Jefe de la División de Control
de Alimentos
Instituto Nacional de Laboratorios
INLASA
Ministerio de Salud
Bolivia
Tel. (591) 2.376.670
Fax. (591) 2.378.254

Ms. Tatiana Fernández
First Secretary
Embajada de Bolivia
SHS Q.4 Bloco E
Brasilia
Brazil
Tel. 322.4227/322.3827

BRAZIL
BRESIL
BRASIL

Dr. Júlio S. Mirilli
Coordinador do Comité Codex
Alimentarius do Brasil
INMETRO - Instituto Nacional
de Metrologia, Normalização
e Qualidade Industrial
R. Santa Alexandrina No. 416
8° andar
Rio de Janeiro
Tel. (021) 293.6823
Fax. (021) 293.1561

Ms. Maria Teresa Rodrigues Rezende
Chefe Gabin.
Secretaria Executiva do Comit 
Codex Alimentarius do Brasil
INMETRO - Instituto Nacional
de Metrologia, Normaliza 
e Qualidade Industrial
Minist rio da Industria, Com rcio
e Turismo
SAS Q. 02, Lote 1A
Bras lia
Brazil
Tel. (061) 223.8877/225.7516
Fax. (061) 223.4283

Ms. Maria Aparecida Martinelli
Engenheira
Secretaria Executiva do Comit 
Codex Alimentarius do Brasil
INMETRO - Instituto Nacional
de Metrologia, Normaliza 
e Qualidade Industrial
Minist rio da Industria, Com rcio
e Turismo
SAS Q. 02 Lote 1A
Bras lia
Brazil
Tel. (061) 224.2315
Fax. (061) 223.4289

Ms. M rcia Cosac
T cnico Especialista
INMETRO - Instituto Nacional
de Metrologia, Normaliza 
e Qualidade Industrial
SAS Quadra 02 - Lote 1A
Bras lia
Brazil
Tel. (061) 224.2315
Fax. (061) 223.4283

Mr. Roberto Pereira da Motta
Assessor
Secretaria de Comercio Exterior/
DTIC
Minist rio da Industria, Com rcio
e Turismo
Praca Pio X, 54
S/301 Rio (RJ)
Brazil
Tel. (021) 216.0315

Mr. Adauto Lima Rodrigues
Coordinador Camara/Codex
Minist rio da Agricultura
Esplanada dos Minist rios
Bras lia
Brazil
Tel. (061) 218.2314/2315
Fax. (061) 224.3995

Mr. L o Bick
Director T cnico
ABIA
Av. Brig Faria Lima 2003/11 
Sao Paulo
Brazil
Tel. (011) 816.5733
Fax. (011) 814.668

Mr. Edison Luiz Scadelai
Chefe de Divis o
Depto. Prote o e Defesa do Consumidor
SAN 304 Bloco B 303
Brazil
Tel. 218.3359
Fax. 322.1781

Ms. L cia H. Bregagnolo Caldas
Minist rio da Sa de
Esplanada dos Minist rios
Bras lia
Brazil
Tel. (061) 226.4651

Ms. Regina G. Souza Langsdorff
Gestora de Qualidade Total
Confedera o Nacional da Industria
R. Marques de Sapuca  200 - 6  andar
Brazil
Tel. (021) 563.9142
Fax. (021) 293.1699

CHILE
CHILI

Mr. Jaime Cornejo Catal n
Control de Alimentos
Ministerio de Salud
Monjitas 514
Santiago
Chile

Mr. Juan P. Cristostomo
Segundo Secretario
Embajada de Chile
Av. das Nacoes
Lote 11
Bras lia
Brazil

**COLOMBIA
COLOMBIE**

Ms. Ana M. Arenas Varela
Asistente Subdirector de Consumo
Ministerio de Salud
Calle 55 # 10-32
Oficina 301 Bloque B
Bogota
Colombia
Tel. 211.2988
Fax. 235.8577

Mr. Alfonso Arenas
Subdirector Riesgos de Consumo
Ministerio de Salud
Calle 55 # 10-32
Oficina 301 Bloque B
Bogota
Colombia
Tel. 211.2988
Fax. 235.8577

COSTA RICA

Licda. Maria Eugenia Chacón Morux
Directora
Oficina Nacional de Normas y
Unidades de Medida
Ministerio de Economía, Industria
y Comercio
A.P. 10216
1000 San José
Costa Rica
Tel. (506) 22.15.66
Fax. (506) 22.08.98
Telex: 2414

Lic. Carlos G. Díaz Caruajal
Asesor
Camara CR Industria Alimentaria
San José, Barrio Luján 50N Banco
Costa Rica
Tel. (506) 218050
Fax. (506) 214489

Mr. Carlos A. Picodo Salozar
Químico
Ministerio de Economía, Industria
y Comercio
A.P. 10216 San José
Costa Rica
Tel. (506) 22.1566
Fax. (506) 22.0898

Ms. Eugenia Rivera Valle
Coordinador Acción Social
Universidad de Costa Rica
Centro de Investigación
en Tecnología de Alimentos - CITA
San Pedro Montes de Oca
Costa Rica
Tel. (506) 25.9885
Fax. (506) 53.3762

Dr. Bernardo Monge
Sub-Director
Departamento de Control de
Alimentos y de Salud
Calle 14
Sr. 4-6
San José
Costa Rica

Mr. Carlos A. Guillen
Embajador
Embajada de Costa Rica
SHIS QL 10, CMT 4, Casa 3
Brasilia
Brazil
Tel. (061) 248.7656
Fax. (061) 248.6284

CUBA

Mr. Alberto A. Marrero Terrero
Jefe Departamento
Comité Estatal de Normalización
Egido 610 e/Gloria y Apodaca
La Habana
Cuba
Tel. (537) 612.068
Fax. (537) 338.048
Telex: 512245

Mr. Arnaldo Castro Domínguez
Funcionario
Ministerio de Salud Pública
Calle 23 # 201 ESQ. A N Vedado
La Habana
Cuba
Tel. (537) 323.914/325.278

**DOMINICAN REPUBLIC
REPUBLIQUE DOMINICAINE
REPUBLICA DOMINICANA**

Ms. Persia A. Alvarez Rodriguez
Asesora de Protección de Alimentos
Ministerio de Salud Pública
Eugenio Deschamps No. 1
Republica Dominicana
Tel. No. 566.92.88

**ECUADOR
EQUATEUR**

Dr. Ramiro Gallegos Gonzalez
Sub-Director
Instituto Ecuatoriano de
Normalización (INEN)
Ministerio de Industrias, Comercio,
Integración y Pesca
Baquerizo Moreno No. 454
P.O. Box 1701 3999
Quito
Ecuador
Tel. (593) 501.885/501.891
Fax. (593) 2567.815

Mr. Alvaro García
Segundo Secretario
Embajada de Ecuador
SHIS Q1 11 Conf. 9, Casa 24
Brasilia
Brazil
Tel. (061) 248.5660
Fax. (061) 248.1290

EL SALVADOR

Dr. Ricardo Antonio Molins
Director
Consejo Nacional de Ciencia y
Tecnología (CONACYT)
Ministerio de Economía
Paseo Escalon.
San Salvador
El Salvador
Tel. (503) 78.3366
Fax. (503) 78.3356

GUYANA

Ms. Marilyn B. Collins
Deputy Director
Food and Drugs
Food and Drugs Department - GAHEF
19-21 Evans & Lyng Street
Charlestown
Georgetown
Guyana
Tel. (02) 57523-4
Telex: (02) 57524

Ms. Janice Audrey Benfield
Encarrega de Negócios
Embajada de Guyana
SAS, Quadra 3, Bl.1N, Ed. OAR
SALAS 601/611
Brasilia
Brazil
Tel. (061) 224.9229
Fax. (061) 226.3022

HONDURAS

Ms. Georgina Nazar
Jefe
División Control de Alimentos
Ministerio de Salud Pública
Planta Baja Edificio Cescco
Barrio Morazan Frente Bomberos
Honduras
Tel. (504) 32.1139
Fax. (504) 31.2713

Mr. José R. Arriega
Embajador
Embajada de Honduras
QE5-Conj 13, Casa 1
Lago Sul
Brasilia
Brazil
Tel (061) 248.1200
Fax (061) 248.1425

**JAMAICA
JAMAÏQUE**

Mr. Alwyn G. Lynch
Director
Food Technology Institute/SRC
P.O. Box 233
Kingston 6
Jamaica
Fax. (809) 927.5347
Telex: 3631

**MEXICO
MEXIQUE**

Mr. José L. Chávez García
Jefe
Departamento de Normas de Calidad
Secretaría de Agricultura y Recursos
Hidráulicos
Lope de Vega No. 125
61 Polanco
11570 México D.F.
Mexico
Tel. 203.7728

Ms. Rosa P. Luna Sefami
Subdirector de Dictamen
Secretaría de Salud
Donceles # 39 Col. Centro
06010 México D.F.
Mexico
Tel. (5) 521.9717
Fax. (5) 512.9628

Ms. Martha E. Tapia Benavides
Segundo Secretario
Embajada de Mexico
SES
Av. das Nações
Lote 18
Brasília
Brazil
Tel. (061) 244.1433
Fax. (061) 244.1755

PANAMA

Dr. Pedro R. Picerno J.
Médico Veterinario
Ministerio de Salud
Panamá
Tel. 25.3312

PARAGUAY

Ms. Myriam T. Segouia
Asesor Técnico
Ministerio de Industria y Comercio
España 323
Asunción
Paraguay
Tel. (595.21) 204.797/693
Fax. (595.21) 213.970

Ms. Sonja E. Gonzalez
Asesor Técnico
Ministerio de Industria y Comercio
España 323
Asunción
Paraguay
Tel. (595.21) 444.232/3
Fax. (595.21) 213.970

Ms. Dora Estela Rivelli
Responsable del Programa
de Control Microbiológico de Alimentos
INTN - Instituto Nacional de Tecnología
y Normalización
Avda. Artigas y Gral. Roa
Asunción
Paraguay
Tel. (595.21) 290.160/290.156
Fax. (595.21) 290.873

PERU

Ms. Bertha Muñoz
Directora Higiene Alimentaria -
Dire. Ejec. Hig. Alim. Ctrl
Zoonosis
Ministerio de Salud
Dir. Gral. Salud Ambiental
Las Amapolas 350 3° piso
Peru
Tel. 42.83.53
Fax. 40.03.99

SURINAME

Mr. Otman G. Bottoe
Chargé d'Affaires
Embassy of Suriname
C91 7, Casa 6
Lago Sul
Brasília
Brazil
Tel. (061) 248.1210
Fax. (061) 248.3791

**TRINIDAD AND TOBAGO
TRINITE ET TOBAGO
TRINIDAD Y TABAGO**

Ms. Annette Lashley
Acting Chief Chemist
Director of Food and Drugs
Ministry of Health
115 Frederick Street
Port of Spain
Trinidad and Tobago
Tel. 623.2834

URUGUAY

Mr. Anibal Martirena
Sub-Director
Laboratorio Tecnológico del Uruguay
Av. Italia 6201
Montevideo
Uruguay
Tel. (598.2) 613.724/613732
Fax. (598.2) 604.753

VENEZUELA

Mr. Rafael A. Melo Martínez
Jefe Departamento Control de Alimentos
Ministerio de Sanidad y Asistencia Social
Edif. Sur Ala Oeste
Oficina 313
Centro Simón Bolívar
Venezuela
Tel. 482.40.35
Fax. 482.0657

**OBSERVER COUNTRIES
PAYS OBSERVATEUR
PAISES OBSERVADORES**

PORTUGAL

Mr. Joaquim Moreira de Lemos
First Secretary
Embassy of Portugal
SES, Lote 2
Av. das Nacoes
Brasilia
Brazil
Tel. (061) 321.3434

**UNITED KINGDOM
ROYAUME-UNI
REINO UNIDO**

Mr. Mark Kent
Second Secretary
British Embassy
Brasilia
Brazil
Tel. (061) 225.2710
Fax. (061) 225.1777

**BRAZILIAN OBSERVERS
OBSERVATEURS BRESILIENS
OBSERVADORES BRASILENOS**

Mr. Claudio L.F. Raeder
Presidente
INMETRO - Instituto Nacional de Metrologia, Normalização e Qualidade Industrial
R. Santa Alexandrina No. 416
8º andar
Rio de Janeiro
Brazil
Tel. (021) 273.9002

Mr. Luiz O. Ferreira Duarte
Chefe de Gabinete
INMETRO - Instituto Nacional de Metrologia, Normalização e Qualidade Industrial
R. Santa Alexandrina No. 416
8º andar
Rio de Janeiro
Brazil
Tel. (021) 273.9002

Mr. Tomas P.R. Chlebnicek Gonzalez
Chefe do Centro de Informação e Difusão Tecnológica
INMETRO - Instituto Nacional de Metrologia, Normalização e Qualidade Industrial
IN.N. Sa das Gracias 50
Xerem, RJ
Brazil
Tel. (021) 779.1409
Fax. (021) 779.1301

Mr. Odair O. Corte
Gerente Desenvolvimento de Vendas Refinações de Milho Brasil Ltda.
Praça da Republica 468
10º andar
Sao Paulo
Brazil
Tel. (011) 220.2088
Fax. (011) 223.0852

Mr. José A. Bertoli
Gerente Aplicacoes e Servicos Técnicos
Refinações de Milho Brasil Ltda.
Praça da Republica 468
11º andar
Sao Paulo
Brazil
Tel. (011) 222.9011
Fax. (011) 223.0852

Mr. Federico J. Vieira Nitao
Chefe Gabinete da Secretaria Vigilância Sanitaria
Ministério da Saúde
Esplanada dos Ministérios
Brasilia
Brazil
Tel. (061) 226.9961/226.9903
Fax. (061) 315.2758

Ms. Jeane Bezerra Rodrigues
Ministério da Saúde
Esplanada dos Ministérios
Bloco 11, Sala 845
Brasilia
Brazil
Tel. (061) 315.2444

Ms. Ana V. de A. Figueiredo
Chefe de Estudos e Pesquisa
Ministério da Saúde
Esplanada dos Ministérios
Bloco 11, Sala 845
Brasília
Brazil
Tel. (061) 315.2444

Ms. Maria A. H.T. de Oliveira
Sanitarista
Divisão de Portos,
Aeroportos e Fronteiras
Ministério da Saúde
Esplanada dos Ministérios
Brasília
Brazil
Tel. (061) 315.2641

Ms. Maria L.S. Albuquerque
Chefe do Serviço de Normalização
de Alimentos
Ministério da Saúde
Esplanada dos Ministérios
Bloco 11, 8º Andar
Brasília
Brazil
Tel. (061) 315.2444
Fax. (061) 229.8747

Mr. Amal K. Nóbrega
Chefe da Divisão de Produtos
- SUS/MS
Ministério da Saúde
Esplanada dos Ministérios
Brasília
Brazil
Tel. (061) 315.2439

Ms. Maria R. Branquinho
Farmaceutica
INCQS/Fundação Oswaldo Cruz
Ministério da Saúde
Av. Brasil No. 4365
Manguinhos
Rio de Janeiro
Brazil
Tel. (021) 270.1072

Ms. Marineide Martins Borges
Ministério da Agricultura,
do Abastecimento e da
Reforma Agraria
Esplanada dos Ministérios
Bloco D, Sala 930
Brasília
Brazil
Tel. (061) 225.4826/218.2564
Fax. (061) 225.9918

Ms. Rosa M. de Rezende
Química
Ministério da Agricultura,
do Abastecimento e da
Reforma Agraria
Esplanada dos Ministérios
Brasília
Brazil
Tel. (061) 218.2698
Fax. (061) 218.2443

Mr. Jorge S. Waquim
Coor. Laboratorio Vegetal
Ministério da Agricultura,
do Abastecimento e da
Reforma Agraria
Anexo do Ministerio
da Agricultura
Sala 544
Brasília
Brazil
Tel. (061) 225.5098
Fax. (061) 218.2776

Mr. Hiroshi Arima
Eng. de Alimentos
Ministério da Agricultura,
do Abastecimento e da
Reforma Agraria
Esplanada dos Ministérios
Brasília
Brazil
Tel. (061) 218.2698
Fax. (061) 218.2443

Mr. Mario S. da Silva Cardoso
Tecnico Químico
Ministério da Agricultura
Anexo Mara - Bloco B Sala 334
Brasília
Brazil
Tel. (061) 218.2692
Fax. (061) 218.2443

Mr. Ailton Marino da Silva
Assistente da DCI/DIPOA
DIPOA/MARA
Anexo do Mara - 4º Andar
Brasil
Tel. 218.2262/2276/2339
Fax. 218.2672

Mr. Guilherme A. Costa Junior
Ministério da Agricultura
Anexo Mara - Bloco B Sala 334
Brasília
Brazil
Tel. (061) 218.2692
Fax. (061) 218.2443

Mr. Celio Faulhaber
Assessor Técnico
DIPOA
Ministério de Agricultura
Esplanada dos Ministérios
Anexo Mara 5/441
Brasília
Brazil
Tel. (061) 218.2778
Fax. (061) 218.2672

Ms. Maria Soares Artiaga
Responsável pela Físico-Química
e Microbiológica do Laboratorios
Ministério da Agricultura
Esplanada dos Ministérios
Bloco D, Anexo A
Brasília
Brazil
Tel. (061) 223.3316/218.2277

Mr. Adalberto Bezerra de Alcantara
Chefe do Serviço de Inspeção
de Carne
DIPOA/MARA
SQS 214, Bloco B, Apt 102
Asa Sur
Brasília
Brazil
Tel. (061) 218.2719
Fax. (061) 218.2672

Mr. Carlos A. Neri
Assessor Técnico
Ministério da Ciência
e Tecnologia - MCT
Esplanada dos Ministérios
Bloco E, Sala 344
Brasília
Brazil
Tel. (061) 321.6081
Fax. (061) 225.6039

Ms. Maria de Lourdes E. Toledo
Brassioli
Diretora Grupo Técnico Alimentos
Centro Vigilância Sanitária
Secre. Saude S. Paulo
Av. São Luiz 99
10º andar Centro S. Paulo S.P.
Brazil
Tel. (011) 257.7611
Fax. (011) 257.6713

Mr. Adriano Braga de Melo
Coordenador do SGT - III
Normas Técnicas/MERCOSUL
Instituto Nacional de Metrologia,
Normalização e Qualidade
Industrial
R. Santa Alexandrina 416
Rio Comprido
Rio de Janeiro
Brazil
Tel. (021) 502.6531/502.6542
Fax. (021) 293.0954

Ms. Mônica de Lello Fonseca
Coca-Cola Ind. Ltda.
R. Alvaro Ramos 350
Praia de Botafogo 374
12º andar
22.280-110 Rio de Janeiro-RJ
Brazil
Tel. (021) 559.1168
Fax. (021) 559.1531

Mr. Roberto Beyer
Ass. de Exportacao/Marketing
FRUNORTE - Frutas do Nordeste Ltda.
R. Ver. Jose Bezerra de Sá 588
Assu-RN
Brazil
Tel. (084) 331.2321/2925
Fax. (084) 331.2700

Mr. Baldur Schubert
Gerente de Programa de Educação
Preventiva
Ministério da Educação e Deporto
- MEC
N-1 Leste Pavilhão de Metas
Brasília
Brazil
Tel. (061) 226.0933
Fax. (061) 224.9573

Ms. Ivone Delazari
Gerente de Control de Qualidade
Sadia Comercio Industria
R. Fortunato Feraz 365
05083 Sao Paulo
Brazil
Tel. 831.2000

Dr. Dulce M. Tocchetto Schuch
Medico Veterinario
Ministério da Agricultura
Estrada da Ponta Grossa
3036 Porto Alegre
Brazil
Tel. (051) 248.2690
Fax. (051) 248.2612

Ms. Susi Richter Lapa
Gerente Depto. Tecnico
Assoc. Brasileira Inds.
Alimentação - ABIA
Av. Brig Faria Lima 2003 - 11°
Sao Paulo
Brazil
Tel. (011) 816.5733
Fax. (011) 814.6688

Ms. Maria T. Destro
USP-FAC. Ciências Farmacêuticas
- FBA
Av. Prof. Lineu Prestes 580
Bl. 14
05-508.010 Sao Paulo
Brazil
Tel. (011) 210.2122
Fax. (011) 815.4410

Ms. Derlinda Vieira de Souza
Farmaceutica Bioquimica
SNAD-DNPDA-CGLA
SQN 216 BLH 213
Brasilia
Brazil
Tel. (061) 218.2277

Mr. Carlos A. Pereira
de Albuquerque
Superintendente
ABIA - Assoc. Brasil.
das Industrias da Alimentação
SCS - Quadra 1 - Bloco K
EQ Demasa Sala 902
Brasilia
Brazil
Tel. (061) 225.6033
Fax. (061) 225.0529

Mr. José M. de Moraes
ABIA - Assoc. Brasil.
das Industrias da Alimentação
Av. Brig. Faria Lima 2003
Sao Paulo
Brazil

Mr. Carlos A. Cabral De Menezes
Vice Presidente
ABIA - Assoc. Brasil.
das Industrias da Alimentação
Praia de Botafogo 374/12°
Rio de Janeiro
Brazil
Tel. (021) 559.1080

Mr. Claudio J. Ribeiro Gomide
Chefe Controle de Qualidade
ADRIA Productos Alimenticios Ltda.
Rua Pedro José Lorenzini 64
S. Caetano do Sul
Brazil
Tel. (011) 453.4411/R. 283
Fax. (011) 453.4223

Mr. Ney Teixeira C. Branco
Economista
Confederação Nacional da Industria
Av. Nilo Pecanha 50, Sala 3201
C.E.P. 20044
13206 Rio de Janeiro
Brazil
Tel. (021) 262.3534/292.7766 R. 257
Fax. (021) 262.1495

Mr. Simão P. Filho
Gerente Normas Alimentarias
Nestlé
Av. das Nacoes Unidas 12.495
Sao Paulo
Brazil
Tel. (011) 534.2985
Fax. (011) 534.2983

Dr. Geraldo A. Maia
Associação de Sucos Tropicais
do Nordeste
Universidad Federal do Ceará
Rua Eduardo Bezerra No. 1283
CEP 60130-270
Fortaleza-Ceará
Brazil

Mr. Antonio M. Mantoan
Eng. de Alimentos
Nestlé Indl. e Coml. Ltda.
Av. das Nações Unidas 12.495
Sao Paulo
Brazil
Tel. (011) 534.2985
Fax. (011) 534.2983

Mr. Amilcar de Queiroz Vital
Engo. Vendas
National Starch
and Chemical Industry Ltda.
Av. Sao Gualter 86
Sao Paulo - S.P.
Brazil
Tel. (011) 269.4000
Fax. (011) 269.4475

Dr. Roberto H. Moretti
Professor Titular
Assessor V.P. Industrial
FEA/UNICAMP - Sadia Concordia
R. Fortunato Ferraz 365
Sao Paulo
Brazil
Tel. (011) 831.2244
Fax. (011) 831.5531

Mr. Mário Sepoganicz de Oliveira
Gerente Garantia de Qualidade
Cia. União dos Refinadores -
Azúcar e Café
Rua Borges de Figueredo 237
Sao Paulo
Brazil
Tel. (011) 948.9583
Fax. (011) 948.8355

INTERNATIONAL ORGANIZATIONS
ORGANISATIONS INTERNATIONALES
ORGANIZACIONES INTERNACIONALES

**FOOD AND AGRICULTURE ORGANIZATION
OF THE UNITED NATIONS (FAO)**

Mr. Rafael Moreno
Assistant Director-General
Regional Representative for
Latin America and the Caribbean
Regional Office for Latin
America and the Caribbean
Avenida Santa Maria 6700
Casilla 10095
Santiago
Chile
Tel. (562) 218.5323
Fax. (562) 218.2547
Telex: 340279

Mr. Peter Rosenegger
FAO Representative in Brazil
Setor Comercial Norte
Quadra 2, Bloco B
Brasilia
Brazil
Tel. (061) 226.5366/226.5369
Fax. (061) 225.8926
Telex: 612205

Dr. Cecilio Morón
Oficial Regional de Política
Alimentaria y Nutrición
Oficina Regional de la FAO para América
Latina y el Caribe
Avenida Santa María 6700
Casilla 10095
Santiago, Chile
Tel. (562) 218.5323
Fax. (562) 218.2547
Telex: 340279

Ms. Dilma Scala Gelli
FAO Consultant
Instituto Adolfo Lutz
Av. Dr. Arnaldo 355
c. Postal 7027
01246-902 S.P. Sao Paulo
Brazil
Tel. (011) 853.0111
Fax. (011) 853.3505

Dr. Elisa L. Elliot
FAO Consultant
Microbiologist
U.S. Food and Drug Administration
FDA, CFSAN, HFS-22
200 C Street S.W.
Washington, D.C.
U.S.A.
Tel. (202) 205.5140
Fax. (202) 205.5025

Mr. Roberto Resende
FAO Consultant
FAO - Av. General Cámaras 314
SL 208 Rio de Janeiro
Brazil
Tel. (021) 220.6870
Fax. (021) 532.2646

**PAN AMERICAN HEALTH ORGANIZATION
(PAHO)**

Dr. David Tejada de Rivero
Representante da OPS no Brasil
Representação da OPAS
Brasilia D.F.
Brazil

Dr. Claudio Roberto Almeida
Regional Advisor in Food Safety
Veterinary Public Health Programme
Pan American Health Organization
525 23rd Street, N.W.
Washington, D.C. 20037-2895
U.S.A.
Tel. (202) 861.3193
Fax. (202) 861.8462

Dr. Roberto Bobenreith
Assessor em Saúde Pública
Veterinária
Representação da OPAS
Brasília, D.F.
Brazil

Dra. Norberto Moran
Instituto Panamericano de
Protección de Alimentos
y Zoonosis (INPPAZ)
Argentina
Tel. 792.4047/49
Fax. 54.1.112328

Dr. Colette Canet
Nutrition Officer
(Food Contamination and Monitoring)
Food Quality and Consumer
Protection Group FAO
Food Quality and Standards Service
Via delle Terme di Caracalla
00100 Rome
Italy
Tel. (396) 5797.4133
Fax. (396) 5797.3152
Telex: 610181

**CODEX ALIMENTARIUS COMMISSION
COMMISSION DU CODEX ALIMENTARIUS
COMISION DEL CODEX ALIMENTARIUS**

Prof. F.G. Winarno
Chairman of the Codex Alimentarius
Commission
Food Technology Development Centre
Jl. Dahlia II/3 Jajur
Bogor
Indonesia
Tel. (0251) 326.933
Fax. (0251) 326.933

**CODEX SECRETARIAT
SECRETARIAT CODEX
SECRETARIA CODEX**

Mr. Richard J. Dawson
Secretary
Codex Alimentarius Commission
FAO
Via delle Terme di Caracalla
00100 Rome
Italy
Tel. (396) 5797.4013
Fax. (396) 5797.3152
Telex: 610181

Dr. Enrico Casadei
Food Standards Officer
Joint FAO/WHO Food Standards Programme
Via delle Terme di Caracalla
00100 Rome
Italy
Tel. (396) 5797.4794
Fax. (396) 5797.3152
Telex: 610181

ALINORM 93/36
APPENDIX II

CODE OF HYGIENE FOR THE PREPARATION AND SALE
OF STREET-VENDED FOODS

C O N T E N T S

- SECTION 1 - INTRODUCTION
- SECTION 2 - DEFINITIONS
- SECTION 3 - REQUIREMENTS FOR INPUTS AND INGREDIENTS
 - 3.1 - PURCHASE OF INPUTS AND INGREDIENTS
 - 3.2 - TRANSPORT, RECEPTION AND STORAGE OF INPUTS AND INGREDIENTS
- SECTION 4 - REQUIREMENTS FOR THE PLACE OR AREA OF PREPARATION
 - 4.1 - PLACE OF PREPARATION
 - 4.2 - SURROUNDINGS FOR FINAL PREPARATION
 - 4.3 - SANITARY FACILITIES
 - 4.4 - WORKING AREA
 - 4.5 - UTENSILS
- SECTION 5 - REQUIREMENTS FOR PRELIMINARY PREPARATION
 - 5.1 - HANDLING UTENSILS
 - 5.2 - HYGIENIC PRACTICES
- SECTION 6 - REQUIREMENTS FOR FINAL PREPARATION
 - 6.1 - COOKING AND HANDLING
 - 6.2 - HYGIENIC PRACTICES
- SECTION 7 - REQUIREMENTS FOR THE TRANSPORT OF PREPARED FOOD
- SECTION 8 - REQUIREMENTS FOR MARKETING
 - 8.1 - THE SALES POINT AND ITS SURROUNDINGS
 - 8.2 - PROTECTION AND SERVING OF FOOD
 - 8.3 - REQUIREMENTS FOR THE VENDOR-HANDLER
 - 8.4 - HANDLING AND DISPOSAL OF WASTES
 - 8.5 - VECTOR CONTROL

CODE OF HYGIENE FOR THE PREPARATION
AND SALE OF STREET-VENDED FOODS

SECTION 1 - INTRODUCTION

This Code contains a series of requirements and practices to be observed in the preparation and sale in the street of food and beverages for direct consumption.

This standard shall govern all individual and legal entities involved in the preparation and/or sale of food and beverages in the public street and shall apply to places where they are prepared, points where they are sold and means of transport used. Its purpose is to ensure a food or beverage product that is safe and fit for consumption, and thus protect the health of the persons who use this type of food service.

SECTION 2 - DEFINITIONS

For the purposes of this Code, the following terms shall have the following meanings:

- Running water: Water coming out of a tap.
- Waste water: Water from domestic and industrial drains.
- Street foods: Ready-to-eat foods and beverages prepared and/or sold by vendors especially in streets and other similar public places.¹
- Environment: That which surrounds the food.
- Drinking water: That which has been treated and is contaminant-free and fit for human consumption.
- Food and beverages for direct consumption: Any type of hot or cold food or beverage that requires some degree of preparation before being consumed.
- Coproculture: The sowing of excrement on a culture medium to identify the microorganisms it contains.
- To taste: To test the taste or flavour of a preparation.
- Sputum: Naso-pharyngeal secretion which is ejected by spitting.
- Enteric: Pertaining or relating to the intestines.
- Germs: Microbes.
- Hermetic: Complete and impenetrable (closure).
- Ingredients: Components of a mixture.
- Impermeable: Not allowing the passage of water.
- Informal: Not official or authorized.
- Input: Element needed to obtain a product.

¹ Street foods: the term approved at the Regional Workshop on Street-Vended Foods held in Yogyakarta, Indonesia, in November 1986.

- Organoleptic: Assessment made through the sense organs (sight, smell, touch, taste).
- Perishable: Easily spoiling or decomposing.
- Sales point: Any fixed or mobile structure intended for the sale of food or drink for direct consumption in the street.
- Pests: Undesirable animals.
- Crockery: All glasses, plates and dishes used in serving meals.

SECTION 3 - REQUIREMENTS FOR INPUTS AND INGREDIENTS

3.1 Purchase of Inputs and Ingredients

3.1.1 Purchase inputs and ingredients sold in clean places and stored on shelves, in boxes or baskets, as such inputs and ingredients will not be contaminated. Never buy products that are placed directly on the ground.

3.1.2 Purchase meat from approved slaughterhouses; reject products of clandestine slaughter, as clandestine meat has not been inspected and may come from diseased animals.

3.1.3 Purchase packaged inputs and ingredients that bear a guarantee or manufacturers' brand name (not unlabelled, unpackaged food of informal origin) so that should any illness result from their consumption, the manufacturer or producer may be easily located to clarify the question of responsibility and avoid new outbreaks.

3.1.4 Purchase products whose sensory properties (smell, taste, colour, texture, etc.) are those of fresh, not spoiled food, as this is a sure way of purchasing the best quality food.

3.2 Transport, Reception and Storage of Inputs and Ingredients

3.2.1 Products used in the preparation of meals shall be transported in such a way as to avoid their being spoilt by heat or the length of the journey, or contaminated by undesirable substances or products (contaminants) that may be transported together and accidentally become mixed with them, causing poisoning.

3.2.2 Inputs and ingredients must be received in a clean and protected place; meat, offal and fish shall be placed on trays, and bulk commodities in clean containers.

3.2.3 Non-perishable food which is not used immediately should be kept covered, in closed containers, etc.; this will prevent contact with pests (flies, cockroaches, rodents) which may contaminate it.

3.2.4 Perishable food (milk, fish, meat and shellfish) which is not going to be prepared immediately, should be kept refrigerated; this will prevent the food spoiling and becoming dangerous to eat.

3.2.5 Keep recipients containing food clearly labelled and in separate areas from those containing soap and toxic or poisonous substances; correct labelling may prevent fatal accidents.

SECTION 4 - REQUIREMENTS FOR THE PLACE OR AREA OF PREPARATION

4.1 Place of Preparation: Food shall be prepared in a place set aside exclusively for that purpose; the place of preparation shall be sufficiently lit, kept clean at all times, and shall be far from any source of contamination

(rubbish, waste water, animals). The reason for this is that food is most likely to become contaminated during preparation, the danger being all the more serious if the food is going to be eaten raw or only slightly cooked.

4.2 **Final Place of Preparation:** Similarly, if food preparation is completed in sales points on the public street, the area must be clean, protected from the sun and wind, separate from and not accessible to the public, for the same reasons as above (4.1).

4.3 **Sanitary Facilities:** The places where food is prepared must have a drinking water supply, waste water disposal facilities and bins for rubbish and refuse; these are the basic sanitary arrangements needed to ensure that food is kept free of contamination.

4.3.1 When food is prepared at points on the public street care must also be taken to ensure that good quality water and waste water and rubbish disposal facilities are available.

4.3.2 Water at sales points may be kept in duly protected stainless containers of at least 20 litres capacity. Rubbish and refuse bins must be made of impermeable material, easy to clean and have a plastic bag inside in order to facilitate handling of the rubbish.

4.4 **Working Surfaces:** Working or preparation surfaces must be made of hygienic, impermeable material that is easy to clean and in good condition; they should be at least 60 to 70 cm. from the ground.

4.5 **Utensils:** Saucepans, other cooking utensils and crockery must be clean and in good condition. Unsuitable materials such as copper, cadmium, lead and other toxic materials should not be used, BECAUSE these metals react easily with food, forming toxic compounds, particularly if the food is acid.

SECTION 5 - REQUIREMENTS FOR PRELIMINARY PREPARATION

5.1 Handling Utensils

5.1.1 Surfaces that are in contact with food shall be scrubbed with soap, water and detergent after every operation. This prevents recontamination of food if the product previously in contact with the surfaces was contaminated. Scrubbing removes germs and scraps of food from the surfaces.

5.1.2 Wash all utensils with soap and water before use; this lowers the risk of contaminating food with dirty utensils.

5.1.3 Keep fuel or any inflammable product in closed, labelled containers, far from food and cookers.

5.1.4 The mixing of ingredients before cooking or serving should be done in receptacles specially intended for that purpose.

Do not use others which may have previously contained toxic products (e.g. insecticide containers, paint tins, motor oil cans, etc.) as they may still be impregnated with residues of the toxic substance which could pass into the food, and also, because the material they are made of is not suitable for holding food.

5.2 Hygienic Practices

5.2.1 Wash hands with soap and water before handling food or when changing from one activity to another. A container should be kept exclusively for washing hands; dirty hands are the main source of contamination and carriers of most food-borne diseases.

5.2.2 Wash greens and other vegetables in plenty of water, taking special care with those to be eaten raw; they might have been irrigated with waste water, in which case they would be highly contaminated, and eating them would constitute a serious health risk.

5.2.3 Wash all food, including meat, before preparing it in order to reduce the risks of contamination.

5.2.4 Food should be washed with drinking, running water, because as it flows over the food, it washes away some of the contaminants.

5.2.5 Clothes should be protected with an overall or apron and hair covered with a cap throughout food handling, as this prevents clothes touching the food or hair falling into dishes.

5.2.6 Do not wear rings or bracelets while handling food.

5.2.7 Food should not be handled by persons with cuts or sores, as these are a source of germs that can contaminate food on contact.

SECTION 6 - REQUIREMENTS FOR FINAL PREPARATION

6.1 Cooking and Handling

6.1.1 Cook the food sufficiently (whether boiling or cooking directly over a fire), as heat destroys many contaminants, especially germs and parasite cysts.

6.1.2 If the food is not served immediately it should be kept in a cool, well-ventilated place or, better still, refrigerated, but never outdoors or exposed to the sun; germs proliferate easily in food that is not kept cool.

6.1.3 As regards reheating food, only the portion to be served should be reheated and not more than once, because reheating insufficiently or more than once causes germs to multiply to the point where the food becomes dangerous.

6.1.4 Cooking utensils should be of suitable, hygienic material and recipients should be heat-resistant and used only for food preparation.

6.2 Hygienic Practices

6.2.1 Always wash the utensil used to taste food before putting it back into the pot, as food can become contaminated with germs from the cook's mouth.

6.2.2 Avoid sneezing or coughing over the food, particularly when it is ready to be served; coughs and sneezes contain germs which can contaminate food.

6.2.3 Wash hands with soap and water before starting preparation and after every change of activity during food handling.

6.2.4 Salads should be prepared with the aid of utensils, never with the hands which are the main vehicle of contamination.

SECTION 7 - REQUIREMENTS FOR THE TRANSPORT OF PREPARED FOOD

7.1 When food is transported to the place of sale, it should be in hermetically sealed and protected containers in order to avoid contact with dirty surfaces; if the vehicle is not suitable for transporting foodstuffs, maximum precautions should be taken to protect the food.

7.2 The place where food is prepared should be as near as possible to the place where it is sold, so as to avoid deterioration in transport over long distances.

SECTION 8 - REQUIREMENTS FOR MARKETING

8.1 The Sales Point and its Surroundings

8.1.1 Sales points (kiosks, barrows, mobile stalls, etc.) shall be built of solid, resistant materials, kept clean and in good condition, and in a clean place when not in use. They should not be used for any other purpose.

8.1.2 They should be stationed in authorized areas where they do not interfere with vehicular traffic and/or obstruct pedestrians.

8.1.3 The sales points, including working surfaces, awnings, tables, benches and boxes, cupboards, glass cases, etc.) should always be kept clean and tidy, as they should not only look nice, but also be suitable for selling food.

8.1.4 Never keep in the sales point articles that are not needed for the handling and marketing of food, such as clothes, blankets, footwear and baby's clothes, as these objects are further sources of food contamination.

8.1.5 Sales points should not be used as permanent or temporary dwellings, but exclusively for the handling and marketing of food, in order to reduce the risk of food contamination.

8.1.6 The surroundings of the sales points should be kept clean and litter-free. This will make the site more attractive to consumers and prevent further pollution of the environment and contamination of the food by the environment.

8.1.7 No animals should be allowed in or near the sales point as they could contaminate the food and transmit diseases.

8.2 Protection and Serving of Food

8.2.1 The food and beverages displayed for sale must be protected in glass cases, covered with bell-shaped wire-netting or plastic covers (minimum height 60 to 70 cm).

8.2.2 Disposable plates, covers and glasses should be used to serve food and beverages. If this is not possible, plates, covers and glasses used should be clean and in good condition.

8.2.3 If the sales point is a vehicle, the driving compartment shall be duly separated from the area where food is handled.

8.2.4 Prepared food which is not sold during the day may not be used the following day.

8.2.5 Take-away food shall be wrapped in unused paper and/or plastic. The use of printed plastic paper is forbidden, particularly if it comes into direct contact with the food.

8.2.6 Only final preparation, heating and serving of food is allowed in the sales points.

8.2.7 The utensils in which food is displayed for sale must be kept clean, covered and protected, AS they easily become contaminated if left dirty or unprotected.

8.2.8 Wash utensils with detergent and running, drinking water, and categorically reject the use of buckets or other receptacles containing water that is not thrown away immediately after use; if the same water is used twice it may lead to contamination and recontamination of the utensils washed in it.

8.2.9 Serve the food in easily washable utensils, AS this will make it more difficult for scraps of food to remain on them and germs to develop.

8.2.10 Serve the food using serving utensils in order to avoid touching the food or the surface with which it will be in contact.

8.2.11 Do not handle money and food at the same time, as money is a contaminating element. The person handling food should not have any contact with money, but if this is unavoidable, he/she should wash his/her hands before handling food again.

8.3 Requirements for the Vendor/Handler

8.3.1 Any food vendor/handler should wear appropriate clothing, consisting of at least an apron and cap for men and a hairnet or headscarf for women, which should always be clean and in good condition, and preferably white or pale in colour.

8.3.2 Every handler/vendor should receive training in hygienic food handling, BECAUSE training gives the handler/vendor the knowledge needed to provide a food product for direct consumption under adequately hygienic conditions.

8.3.3 Handlers/vendors should observe elementary hygienic practices: short hair, clean, short fingernails, clean hands, no coughing or sneezing over the food, no handling of food with cuts or skin infections, no smoking during the preparing and serving of food, BECAUSE hygienic habits enable consumers to be provided with food prepared and served in proper hygienic conditions.

8.4 Handling and Disposal of Wastes

8.4.1 Rubbish bins must be kept away from where food is handled and always be covered with lids, as this will prevent them from attracting pests.

8.4.2 Solid (sweepings, etc.) and liquid (washing water) wastes should always be kept separate, as this makes their removal easier and reduces the risk of contamination.

8.4.3 The separate wastes shall be disposed of as follows:

- cleaning wastes shall be put into a receptacle reserved for this purpose for later removal by the garbage collection service; and
- liquid wastes will go into the nearest drain.

This will prevent the drains being blocked by solid wastes and thus becoming a hotbed for contamination and pest proliferation.

8.5 Vector Control

- The area shall be kept clean and tidy in order to prevent the proliferation of insects and rodents.
- The area shall be fumigated from time to time (methods approved by the health authorities), as this will help prevent disease.
- Waste should be properly managed, i.e. rubbish should be placed in receptacles fitted with lids and emptied regularly.
- Left-over food should not be kept in the sales points.