

ADVISORY COMMITTEE ON THE MICROBIOLOGICAL SAFETY OF FOOD
INFORMATION PAPER

Report of the 46th Codex Committee on Food Hygiene

The Codex Committee on Food Hygiene met in Lima, Peru, 17-21 November 2014.
The Committee:

- Completed work on the Proposed Draft *Guidelines for Control of Specific Zoonotic Parasites in Meat: Trichinella spp. in Meat of Suidae* and forwarded it for adoption at Step 8 by the 38th Session of the Codex Alimentarius Commission (CAC) (2015).
- Completed work on the *Code of Hygienic Practice for Low-Moisture Foods* and forwarded it for adoption by the CAC at Steps 5/8.
- Agreed to continue work related to Annexes to the *Code of Hygienic Practice for Low-Moisture Foods*, including annexes on microbiological criteria and on environmental monitoring, by an electronic working group led by Canada and the U.S.
- Agreed to continue work on the *Guidelines for the Control of Nontyphoidal Salmonella in Beef and Pork Meat* by both an electronic working group and a physical working group led by the U.S. and Denmark.
- Agreed to continue work on *Guidelines on the Application of General Principles of Food Hygiene to the Control of Foodborne Parasites* by an electronic working group led by Japan and Canada.
- Agreed to establish an electronic working group, led by Brazil and France, to continue work on revising the *Code of Hygienic Practice for Fresh Fruits and Vegetables* to eliminate redundancies and identify additional changes of a non-editorial nature.
- Agreed to replace the food hygiene sections of five meat commodity standards (luncheon meat, corned beef, cooked cured ham, cooked cured pork shoulder, and cooked cured chopped meat) with a standardized text referring to relevant codes of hygienic practice and to forward these amendments to the standards to CAC for adoption.
- Agreed to insert a reference to the FAO/WHO “Risk Manager’s Guide to the Statistical Aspects of Microbiological Criteria Related to Foods” in sections 4.5, 4.8 and 4.9 of the *Principles and Guidelines for the Establishment and Application of Microbiological Criteria Related to Foods* and discontinue work on developing such an annex to this document.
- Agreed to establish an electronic working group, led by France and Thailand, to prepare a proposal for consideration by the 47th session of CCFH on updating the *General Principles of Food Hygiene* and its HACCP annex.

The full Report of the meeting can be found by clicking on the link [here](#).

Secretariat
January 2015