

ADVISORY COMMITTEE ON THE MICROBIOLOGICAL SAFETY OF FOOD
INFORMATION PAPER

Report of the 47th Codex Committee on Food Hygiene

The 47th Codex Committee on Food Hygiene (CCFH) met 9-13 November 2015 in Boston, USA and was attended by delegates representing 75 member countries, one member organization and nine international organizations.

- This was a productive meeting with the following documents being agreed and put forward for adoption by the Codex Alimentarius Commission (CAC) at Step 5/8:
 - Proposed draft Guidelines for the Control of Non-typhoidal *Salmonella* spp. in Beef and Pork Meat;
 - Proposed draft Guidelines on the Application of General Principles of Food Hygiene to the Control of Foodborne Parasites; and
 - Proposed draft Annex I and II to the Code of Hygienic Practice for Low-Moisture Foods (i.e. Examples of Microbiological Criteria for Low-Moisture Foods When Deemed Appropriate and Guidance for the Establishment of Environmental Monitoring Programs for *Salmonella* spp. and other Enterobacteriaceae in Low-Moisture Food Processing Areas).
- The following document was agreed and put forward for adoption by CAC.
 - Proposed draft Annex III Spices and Dried Aromatic Herbs to the Code of Hygienic Practice for Low-Moisture Foods.
- The following new work will be referred to the CAC for approval:
 - Revision of the General Principles of Food Hygiene (CAC/RCP 1-1969) and its HACCP Annex; and
 - Revision of the Code of Hygienic Practice for Fresh Fruits and Vegetables (CAC/RCP 53-2003).
- Scientific advice will be sought from FAO and WHO on:
 - Use and safety parameters of clean, potable and other types of water; and
 - Verotoxigenic *E. coli* (VTEC) / Shiga toxigenic *E. coli* (STEC).

The full report of the 47th CCFH meeting can be found here:

http://www.codexalimentarius.org/sh-proxy/en/?lnk=1&url=https%253A%252F%252Fworkspace.fao.org%252Fsites%252Fcodex%252FMeetings%252FCX-712-47%252FReport%252FREP16_FHe.pdf

Secretariat
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