

ADVISORY COMMITTEE ON THE MICROBIOLOGICAL SAFETY OF FOOD
INFORMATION PAPER

Codex Committee on Food Hygiene Meeting, 2010

1. This note summarises the main outcomes of the 42nd session of the Codex Committee on Food Hygiene (CCFH) which was held in Kampala, Uganda from 29th November to 3rd December 2010. The session was attended by 75 Member Countries, 1 Member Organisation and 11 International Organisations including FAO and WHO; 13 EU Member States attended with Belgium holding the Presidency. The Committee had a productive session completing work on two texts and taking on two new pieces of work. In summary, the Committee:
 2. Agreed to advance the following texts to the 34th session of the Codex Alimentarius Commission (CAC) for adoption:
 - proposed draft guidelines for the Control of *Campylobacter* and *Salmonella* spp. in Chicken Meat.
 - proposed draft revision of the recommended international Code of Hygienic Practice for Collecting, Processing and Marketing of Natural Mineral Waters
 3. Agreed to propose to CAC the taking forward of two new pieces of work.
 - Guidelines for control of specific zoonotic parasites in meat: *Trichinella spiralis* and *Cysticercus bovis* proposed by the EU and New Zealand.
 - Annexes to the Code of Hygienic Practice for fresh fruits and vegetables focusing on melons. This was proposed by the USA.
 4. Requested FAO and WHO to review two areas.
 - The current status of knowledge on parasites in food and public health and trade impact and provide CCFH with advice and guidance on the parasite-commodity combinations of particular concern, the issues that need to be addressed by risk managers and the options available to them.
 - To evaluate the pathogen specific hazards associated with various types of melons and the role of agricultural and manufacturing practices in enhancing or mitigating these hazards.
 5. The Committee discussed the following ongoing work:
 - Proposed draft revision of the Principles for the Establishment and Application of Microbiological Criteria for Foods being led by Finland and co chaired by Japan. The discussion focused on questions posed to the Committee by the working group. It was agreed that the working group would continue to develop the document in 2011 for discussion at the next session. Work would

include the development of annexes covering examples and statistical aspects.

- Proposed draft guidelines document on the Application of General Principles of Food Hygiene to the Control of Viruses in Food being led by the Netherlands. The working group would continue to develop the document in 2011 for discussion again at the next session.
6. There were two updates/demonstrations of FAO/WHO web-based decision-support tool work:
- A web-based tool for the control of *Campylobacter* and *Salmonella* in chicken meat was almost complete and is expected to be made available in early 2011. Development of a database on control measures to support application of the tool is under consideration.
 - A web-based tool to assess the performance of microbiological sampling plans is also being developed to assist countries in addressing issues related to microbiological sampling.
7. The report of the 42nd Session of the Codex Committee on Food Hygiene is available on the Codex website (<http://www.codexalimentarius.net/web/archives.jsp?lang=en>).

Secretariat
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