ADVISORY COMMITTEE ON THE MICROBIOLOGICAL SAFETY OF FOOD

INFORMATION PAPER

Codex Committee on Food Hygiene Meeting, 2011

- This note summarises the main outcomes of the 43rd session of the Codex Committee on Food Hygiene (CCFH) which was held in Miami, USA from 5 – 9 December 2011. The session was attended by 90 Member Countries, 1 Member Organisation and 9 International Organisations including FAO, WHO and OIE; 15 EU Member States attended with Poland holding the Presidency. The Committee had a productive session completing work on several texts and taking on two new pieces of work. In summary, the Committee:
- 2. Agreed to advance the following texts to the 35th session of the Codex Alimentarius Commission (CAC) for adoption:
 - proposed draft Annex on Melons to the Code of Hygienic Practice for Fresh Fruits and Vegetables; and
 - proposed draft Guidelines Document on the Application of General Principles of Food Hygiene to the Control of Viruses in Food
 - proposed amendment to the Principles and Guidelines for the Conduct of Microbiological Risk Assessment; and
 - review of the Risk Analysis Principles and Procedures applied by the Codex Committee on Food Hygiene;
- 3. The committee agreed to propose the taking forward of two new pieces of work subject to approval by CAC.
 - a revision of the Code of Hygienic Practice for Spices and Dried Aromatic Plants (CAC/RCP 42-1995); and
 - proposed draft Annex on Berries to the Code of Hygienic Practice for Fresh Fruits and Vegetables (CAC/RCP 53-2003).
- 4. 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 the structure of the document, the purpose of microbiological criteria and how further work would be undertaken to develop examples illustrating the different ways in which microbiological criteria are used. The working group would continue to develop the document in 2012 for discussion at the next session.
 - Proposed draft Guidelines for Control of Specific Zoonotic Parasites in Meat: *Trichinella spiralis* and *Cysticercus bovis* led by the European

Commission and New Zealand. The work is relevant to OIE work on the revision of Chapter 8.13 "Infection with *Trichinella* spp." of the OIE Terrestrial Animal Health Code and will be informed by the outcome of the forthcoming FAO/WHO expert consultation on parasites to be held in 2012. CCFH agreed to set up an electronic working group to progress the document in 2012 through close working with the OIE.

- With respect to the current work on *Trichinella* spp. and *Cysticercus bovis* FAO and WHO were requested to develop risk-based examples to illustrate the level of consumer protection likely to be achieved with different post-harvest risk management options for these parasites. CCFH also requested peer review of the risk profiles for these parasites in the context of the forthcoming FAO/WHO Expert Consultation on parasites in food and to make the risk profiles available on the FAO and WHO websites.
- 5. WHO provided an update concerning FAO/WHO web-based decision-support tools and work on parasites:
 - A web-based tool for the control of *Campylobacter* and *Salmonella* in chicken meat is now available on the FAO/WHO microbiological risk assessment tools website at <u>www.mramodels.org/poultryrmtool</u>
 - 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. It is anticipated that this will be made available in 2012.
 - The current status of knowledge on parasites in food and public health was being examined by FAO/WHO who had initiated a call for data in 2011. Further information was requested from member countries as soon as possible. A call for experts to consider the information collected in early 2012 had also been issued.
- 6. The report of the 43rd Session of the CCFH will be made available on the Codex website at http://www.codexalimentarius.net/web/archives.jsp?lang=en

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