

# the 7th meeting of the Arab National Contact Points for Codex Alimentarius

*November 15, 2022*

## Review of key Agenda items of the Codex Committee on Food Hygiene (CCFH53)

*November 29 – December 2<sup>nd</sup> and December 8<sup>th</sup>, 2022*

*San Diego, California, United States*

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# Introduction

**CCFH53** offers key agenda items with important impacts on the advancement of food safety risk management measures.



3 key Agenda items were found important, globally and for the **Arab Region** :



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Agenda Item 6: Proposed Draft Guidelines for the Safe Use and Reuse of Water in Food Production and Processing at Step 4

Agenda Item 7: Discussion paper on revision of the *Guidelines on the Application of General Principles of Food Hygiene to the Control of Pathogenic Vibrio Species in Seafood*

Agenda Item 8: Discussion paper on revision of the *Guidelines on the Application of General Principles of Food Hygiene to the Control of Viruses in Food*

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# Plan

## Agenda item 6 : Proposed Draft Guidelines for the Safe Use and Reuse of Water in Food Production and Processing at Step 4

- ✓ **Background**
- ✓ **Comments**
- ✓ **Recommendations**



# Agenda Item 6 : Proposed Draft Guidelines for the Safe Use and Reuse of Water in Food Production and Processing at Step 4



## *Background*

- New work was initiated 2 sessions ago (**CCFH51**)
- New work benefiting from scientific advice from JEMRA.
- No previous discussions at CCFH52
- At the upcoming CCFH53, a physical WG will examine comments received at Step 3

**CCFH**  
51  
4-8.11.19

# Agenda Item 6 : Proposed Draft Guidelines for the Safe Use and Reuse of Water in Food Production and Processing at Step 4



## *Comments on the current draft*

- This guidance is very relevant for the Arab Region, where Water is an important resource that needs to be well conserved
- The guidance will result in a risk-based approach to the safe use and reuse of water in food production
- Specific comments were offered on some definitions and terminologies for consideration
- Annexes associated with fresh produce and fishery products were found to be particularly important



# Agenda Item 6 : Proposed Draft Guidelines for the Safe Use and Reuse of Water in Food Production and Processing at Step 4



## *Recommendations*

**Based on the review of the expert of the Arab Codex Initiative:**

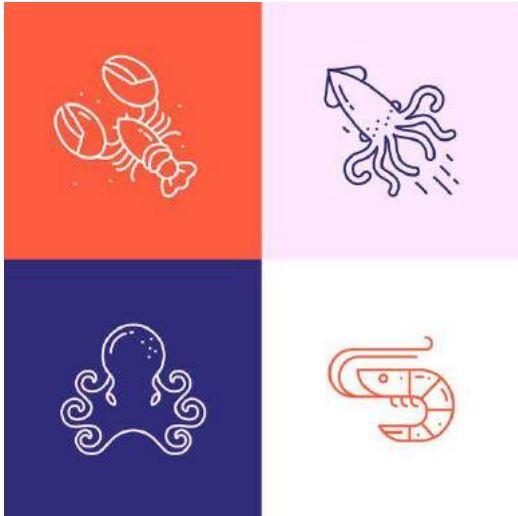
- ❖ The draft text is taking shape, but would benefit from greater input
- ❖ Unless a significant change/progress is achieved during the physical WG, it would be advised to keep this draft at step 4 for further input.

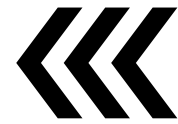


# Plan

## Agenda item 7 : Discussion paper on revision of the Guidelines on the Application of General Principles of Food Hygiene to the Control of Pathogenic Vibrio Species in Seafood

- ✓ **Background**
- ✓ **Comments**
- ✓ **Recommendations**





## *Background*

- Discussion paper developed by Japan and New Zealand, which acts on a Microbiologist risk assessment update carried out by JEMRA (MRA 35) in 2019, published in 2021





# Agenda item 7 : Discussion paper on revision of the Guidelines on the Application of General Principles of Food Hygiene to the Control of Pathogenic Vibrio Species in Seafood



## *Comments*

- Proposed new sections to the text and its annex were made.
- A proposed Project Document covering these areas to be updated was developed for consideration



## *Recommendation*

- ✓ It is the opinion of Experts of the Arab Codex Initiative that this new work should proceed.



# PLAN

## Agenda item 8 : Discussion paper on revision of the Guidelines on the Application of General Principles of Food Hygiene to the Control of Viruses in Food

- ✓ **Background**
- ✓ **Comments**
- ✓ **Recommendations**



# Agenda item 8 : Discussion paper on revision of the Guidelines on the Application of General Principles of Food Hygiene to the Control of Viruses in Food



## *Background*

- ❖ This discussion paper offers a proposal for the revision of the guidelines related to the management of foodborne viruses.
- ❖ Areas of enhancement suggested relating to :
  - Better consideration of new scientific data on foodborne viruses e.g. HEV
  - The need to consider new commodities of focus such as fresh produce
  - Enhanced guidance on water quality in growing areas of bivalve molluscs.



## *Recommendation*

- ✓ It is recommended that this paper leads to new work consisting of the update of **CXG 79-2012**.

# Conclusion

- ❑ Key agenda items of interest for CCFH relate to a new Codex guideline on the safe use and reuse of water for food production
- ❑ New areas of work are recommended to update CXG 73-2010 and CXG 79-2012 were found to be of great importance and relevance to Arab Region.



