



GLOBAL FOOD REGULATORY  
SCIENCE SOCIETY



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CODEX

# Outputs of the Codex Committee on Food Hygiene (CCFH53)

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# Background

## Codex Committee on Food Hygiene (CCFH)

- ❑ Date: November 29 – December 2
- ❑ Session: 53
- ❑ Location: San Diego, CA (USA)
- ❑ Arab delegations participants
  - Morocco, Sudan, Mauritania and Saudi Arabia

# Key Outputs of Committee Discussions

## Items Recommended for Adoption at Step 5/8 or Step 8

Proposed draft *Guidelines for the control of Shiga toxin-producing Escherichia coli (STEC) in raw beef, fresh leafy vegetables, raw milk and raw milk cheeses, and sprouts*

- Not included in Arab experts' analysis
- General section + annexes on raw beef and raw milk and cheeses
  - Revisions and editorial corrections provided
  - Recommend adoption at step 5/8
- Annexes on fresh leafy greens and sprouts: return to step 2/3. EWG chaired by Chile

# Key Outputs of Committee Discussions

## Items Recommended for Adoption at Step 5/8 or Step 8

### Proposed draft *Guidelines for the safe use and re-use of water in food production*

- Guidelines and Annex 1: recommend adoption at step 5/8
- Annex on fishery products: return to step 2/3. EWG chaired by EU. Aligned with Arab Experts recommendation (needs further development)

### Discussion points where Arab Experts insight was incorporated:

- Clarification of terminology used in Figure 1
- Mention of chemical and physical hazards in the document, while keeping the scope as microbiological hazards
- Clarification of 2 specific points in Annex 1's Figure 1
- Clarification on the use of biocides (i.e., “to maintain the microbiological quality of process water, the residual concentration levels should be maintained”)

# Other Items Discussed by the Committee

## Discussion Paper Review and Conclusions

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* (CXG 73-2010)

- Support the new work proposal. Aligned with Arab Experts recommendation
- Arab Experts and other delegations requested including enhanced information on *V. cholerae*, but the Chairperson noted that “Vibrio-related outbreaks associated with seafood were most commonly caused by *V. parahaemolyticus* and *V. vulnificus*”
- Arab Experts request of including specific considerations for farmed fish / seafood was not addressed in the report

# Other Items Discussed by the Committee

## Discussion Paper Review and Conclusions

Discussion paper on revision of the *Guidelines on the application of general principles of food hygiene to the control of viruses in food* (CXG 79-2012)

- Request scientific advice from JEMRA on 3 specific areas. Aligned with Arab Experts recommendations
- Canada and The Netherlands will provide a project document considering JEMRA advice to be discussed in CCFH54

# Other Items Discussed by the Committee

New Work (subject to approval by CAC46)

- ❑ Revision of the *Guidelines on the Application of General Principles of Food Hygiene to the Control of Pathogenic Vibrio Species in Seafood* (CXG 79-2012). EWG: Japan and Chile
- ❑ Development of *Guidelines for Food Hygiene Control Measures in Traditional Markets for Food*. EWG: Kenya, Bolivia, Nigeria



# Summary of EWG to be Activated for Upcoming Period

EWG that will be activated subsequent to this session of the Committee: N/A

Recommendations for coordinated participation from the Arab region

- Drafting: *Guidelines for Food Hygiene Control Measures in **Traditional Markets** for Food*
- Follow-up on revision of: *Guidelines on the Application of General Principles of Food Hygiene to the Control of Pathogenic **Vibrio Species in Seafood*** (CXG 79-2012)
- Provide comments on (when available):
  - Discussion paper on the possible revision of *Guidelines for the control of **Campylobacter and Salmonella in Chicken Meat*** (CXG 78-2011)
  - Discussion paper on the possible revision of *Guidelines on the Application of General Principles of Food Hygiene to the Control of **Listeria monocytogenes** in Foods* (CXG 61-2007)



