



China National Center for Food Safety Risk Assessment

Outputs of the Codex Committee on Food Hygiene (CCFH)



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Background on the Committee

Codex Committee on Food Hygiene

- ❑ **Date: 29 November – 2 December 2022 and 8 December 2022 (report adoption, virtual only)**
- ❑ **Session: 53rd**
- ❑ **Location: San Diego, United States of America**
- ❑ **Participation of CCASIA Countries: India, Indonesia, Japan, Philippines, Republic of Korea, Singapore**



Key Outputs of Committee Discussions

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

★
**Draft Guidelines
for the Control of
Shiga Toxin-
Producing
Escherichia coli
(STEC)**

- ★ **Annex I Raw Beef**
- Annex II Fresh Leafy Vegetables
- ★ **Annex III Raw Milk and Raw Milk Cheeses**
- Annex IV Sprouts

EWG, chaired by Chile and co-chaired by New Zealand, Kenya, and USA, and working in English (noting that comments would also be accepted in Spanish)

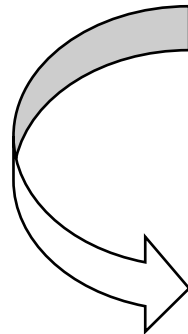
a virtual meeting of the EWG working in English, French and Spanish between CCFH53 and CCFH54 to facilitate progression of the work

Key Outputs of Committee Discussions

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

★
**Draft Guidelines
for the Safe Use
and Reuse of
Water in Food
Production and
Processing**

- ★ **Annex I Fresh produce**
 Annex II Fishery products
 Annex III dairy products



establish an EWG, chaired by the EU and co-chaired by Chile and the International Dairy Federation (IDF) (on an exceptional basis, due to the need for their specific expertise in developing the annex on dairy products) and working in English (noting that comments would also be accepted in French and Spanish))

Key Outputs of Committee Discussions

Items Recommended for Adoption As a Draft Standard at Step 5

None



Other Items Discussed by the Committee: New Work

New Work

- ❑ **New work proposal on the development of Guidelines for food hygiene control measures in traditional markets for food**
 - *establish an EWG, chaired by Kenya and co-chaired by Bolivia, and Nigeria, working in English, to prepare, subject to approval of the Commission, the proposed draft guidelines for circulation for comments at Step 3 and consideration at CCFH54*
- ❑ **Revision of the Guidelines on the Application of the General Principles of food Hygiene to the control of Pathogenic *Vibrio* Species in Seafood (CXG 73-2010)**
 - *establish an EWG and hold a potential virtual meeting of the EWG, chaired by Japan and co-chaired by Chile, working in English, to prepare, subject to approval of the Commission, the proposed draft revised guidelines for circulation for comments at Step 3 and consideration at CCFH54; and*
 - *PWG may be held in conjunction with CCFH54, working in English, French and Spanish*



Other Items Discussed by the Committee

Other items of Relevance:

Alignment of CCFH documents with the revised General Principles of Food Hygiene (CXC 1-1969)

- *UK agreed to lead an alignment working group (in English) to initiate the work on alignment, consider the optimal approach to be taken, and to update CCFH54 on progress made.*

Discussion papers:

- **Canada and the Netherlands, to prepare a project document on the revision of Guidelines on the Application of General Principles of Food Hygiene to the Control of Viruses in Food (CXG 79-2012)**
- **USA, Honduras, Brazil and the EU to prepare a discussion paper on the possible revision of Guidelines for the Control of Campylobacter and Salmonella in Chicken Meat (CXG 78-2011)**
- **France, USA and Canada to prepare a 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)**



Summary of EWG to be Activated for Upcoming Period

EWG that will be activated subsequent to this session of the Committee

- Annexes on fresh leafy vegetables and sprouts of the draft Guidelines for the Control of Shiga Toxin-Producing Escherichia coli (STEC)*
- Annexes on fishery products and dairy products of the draft Guidelines for the Safe Use and Reuse of Water in Food Production*
- Guidelines for food hygiene control measures in traditional markets for food*
- Revision of Guidelines on the Application of General Principles of Food Hygiene to the Control of Pathogenic Vibrio Species in Seafood (CXG 73-2010)*

Recommendations for coordinated participation from the Asia region

- Participation in the EWG, provide data/experts if possible*



Opening the Discussion

Items for Discussion at the CCASIA Colloquium, Stemming from Committee Conclusions

Standards recommended for adoption

- *Draft Guidelines for the Control of Shiga Toxin-Producing Escherichia coli (STEC) and two annexes on raw beef, and raw milk and raw milk cheese*
- *Draft Guidelines for the Safe Use and Reuse of Water in Food Production and Processing and annex on fresh produce*

Standards / Draft texts underway

- *Draft Guidelines for the Control of Shiga Toxin-Producing Escherichia coli (STEC) and two annexes on Fresh Leafy Vegetables and Sprout*
- *Draft Guidelines for the Safe Use and Reuse of Water in Food Production and Processing and two annexes on fishery products and dairy products*

New work

- *the development of Guidelines for food hygiene control measures in traditional markets for food*
- *Guidelines on the Application of the General Principles of food Hygiene to the control of Pathogenic Vibrio Species in Seafood (CXG 73-2010)*



