

30th Meeting of the Codex Contact Points in the Arab Region

PREPARATION FOR THE 47TH SESSION OF THE CODEX ALIMENTARIUS COMMISSION (CAC47)

Summary of Outcomes *54th Session of the Codex Committee on Food Hygiene* *(CCFH54)*

Dr. Balssam Jreikous, Syria

November 13, 2024

BACKGROUND

- The Codex Committee on Food Hygiene (CCFH) held its 54th session in Nairobi, Kenya, from 11 to 15 March 2024, which was attended by 56 Member Countries, one Member Organization and 11 Observer Organizations.
- Arab countries that participated to the physical meeting: Egypt; Mauritania, Morocco; Oman and Saudi Arabia.



List of participants from the Arab region

Country	Name	Position	Organization
EGYPT	Dr Zienab Mosad Abdelrazik Abdelrahman	Food Standards Specialist	Egyptian Organization for Standardization and Quality (EOS)
MAURITANIA	Dr. Amadou Mamadou Niang	Deputy Director	ONISPA
MOROCCO	Mr. Hicham Benslimane	Food Hygiene Technician	Directorate of Epidemiology and Disease Control, Ministry of Health and Social Protection
	Mrs Meryem Ibn Ghazala	Head of Risk Analysis Division	Morocco Foodex (EACCE)
	Dr. Oleya El Hariri	Head of Fishery Product Service /Department of Food Control	National Food Safety Office
OMAN	Eng Ali Rashid Ali Al Ghafri	Director of Food Standards	Food Safety & Quality Center Muscat
	Mr Mohammed Alkindi	Food Standard Specialist	Food Safety & Quality Center Muscat
SAUDI ARABIA	Mr Khalid Alzahrani	Head of International Communication of Standards Section	Saudi Food and Drug Authority
	Mrs Sarah Alfaifi Risk	Assessment Expert	Saudi Food and Drug Authority

CRDs prepared by delegations from the Arab region

CRD Number	Submitted By	Agenda Items Covered
CRD19	Morocco	Agenda Items 2, 5, 6, 7, 8, 9, 10, 11, 12

Agenda Item

Summary of Morocco's Comments

Item 2

Supports postponing the review of histamine sampling plans until CCMAS tools are available to implement general sampling guidelines.

Item 5

Endorses the progression of draft guidance for controlling E. coli in foods like raw beef and fresh leafy vegetables, with emphasis on water reuse hygiene (CXG 100-2023).

Item 6

Appreciates water safety guidelines for food production, suggests adding details on water source evaluation, reuse control measures, and microbial criteria.

Item 7

Proposes aligning "clean water" definitions with fishery code and recommends limiting potable water requirements on fishing vessels.

Item 8

Supports original title for traditional food market hygiene guidelines, stressing comprehensive hygiene practices in these markets.

Item 9

Prefers "Option 3" for harmonizing Codex texts with food hygiene principles (CXC 1-1969) to ensure consistency and facilitate future updates.

Items 10-12

Approves the revisions on controlling viruses in food, campylobacter and salmonella in poultry, and Listeria in ready-to-eat foods, based on new scientific data.

Highlights and Decisions from CCFH54

Agenda Item 5



Agenda Item	Subject	Key Discussion	Decisions	Step
5	Guidelines for the control of shiga toxin-producing <i>Escherichia coli</i> (STEC) in raw beef, fresh leafy vegetables, raw milk and raw milk cheeses, and sprouts	<ul style="list-style-type: none">▪Based on the JEMRA report, cooking was the only effective means of eliminating STEC▪Testing spent sprout irrigation water is preferred over testing sprouts because water may pick up bacteria as it passes through the production batch, making it easier to collect a representative sample.	Forward the proposed draft on Fresh Leafy Vegetables and the proposed draft on Sprouts for adoption at Step 5/8,	Step 5/8

Highlights and Decisions from CCFH54

Agenda Item 6



Agenda Item	Subject	Key Discussion	Decisions	Step
6	Guidelines for the safe use and reuse of water in food production and processing (on fishery products and on dairy products)	▪Several changes were made for clarity and inclusiveness.	▪Forward the draft on Milk and Milk Products to CAC47 for adoption at step 5/8. ▪ Return the draft on Fish and Fishery Products to step 2/3 for further elaboration.	Adoption at step 5/8 (Milk and Milk Products) Return to step 2/3 (Fish and Fishery Products)

Highlights and Decisions from CCFH54

Agenda Item 7



Agenda Item	Subject	Key Discussion	Decisions	Step
7	Proposed draft revision on the guidelines on the application of general principles of food hygiene to the control of pathogenic vibrio species in seafood	<ul style="list-style-type: none">▪The CCFH54 supported most revisions and made additional editorial amendments for consistency.▪Extensive discussions focused on the definitions of "clean water" and "water fit for purpose," with divergent views▪Opinions varied on specifying water types (e.g., potable, clean, or clean seawater) for seafood storage and handling on vessels	<ul style="list-style-type: none">▪Forward the proposed draft revision on the Guidelines on the Application of General Principles of Food Hygiene to the Control of Pathogenic Vibrio Species in Seafood to CAC47 for adoption at Step 5, noting that all references to water remained in square brackets due to differing opinions on water terminology	Adoption at Step 5

Highlights and Decisions from CCFH54

Agenda Item 8



Agenda Item	Subject	Key Discussion	Decisions	Step
8	Proposed draft guidelines for food hygiene control measures in traditional markets for food	<ul style="list-style-type: none">Members stressed advancing Codex guidelines for traditional food markets to address high rates of foodborne illness, particularly in regions like Africa and Asia.Extensive discussions focused on terminology; Key terms like “food grade,” “traditional markets,” and “market authority” were refined for clarity.CCFH54 reached consensus on the document with minor edits, confirming the guidelines as foundational for food safety improvements in traditional markets globally.	Forward the proposed draft guidelines for food hygiene control measures in traditional markets for food to CAC47 for adoption at Step 5/8	Adoption at Step 5/8

Highlights and Decisions from CCFH54

Agenda Item 9



Agenda Item	Subject	Key Discussion	Decisions	Step
9	Alignment of codex texts developed by CCFH with the revised general principles of food hygiene	▪The hybrid approach was seen as a suitable path forward for aligning Codex texts with the updated General Principles of Food Hygiene (CXC 1-1969).	▪All alignment work would need review during CCFH55 and approval before CAC adoption.	Alignement

Highlights and Decisions from CCFH54

Agenda Items 10,11,12 were considered under Agenda Item 13



Agenda Item	Subject	Key Discussion	Decisions	Step
10	Revision of the guidelines on the application of general principles of food hygiene to control of viruses in food	The document includes updates on interventions along the food chain, virus detection methods, and risk assessment models.	Forward the revised project document to CAC47 for approval as new work	New work
11	Discussion paper on the revision of guidelines for the control of Campylobacter and Salmonella in chicken meat	The proposed work covers pre-harvest and post-harvest interventions, practical control measures, microbiological monitoring, and pathogen characterization.	forward the revised project document to CAC47 for approval as new work	New work
12	Discussion paper on the revision of guidelines on the application of general principles of food hygiene to the control of <i>Listeria Monocytogenes</i> in foods	The project document focused on control measures across the entire production-to-consumption chain, microbiological monitoring, and consumer practices	forward the revised project document to CAC47 for approval as new work	New work

Conclusion

- Agenda item 5 :Control of *Shiga Toxin-producing E. coli*
- Agenda item 6: Draft on **Fish and Fishery Products**
- Agenda item 6: Draft on **dairy products**
- Agenda item 7: Draft on Control of pathogenic *vibrio* species in seafood
- Agenda item 8 : Draft on Control measures in **traditional markets** for food
- Agenda item 9: Alignment of codex texts developed by CCFH
- Agenda item 10: Draft on Control of **viruses** in food
- Agenda item 11: Draft on Control of *Campylobacter* and *Salmonella* in chicken meat
- Agenda item 12: Draft on Control of *Listeria Monocytogenes* in foods

	ADOPTION	RETURN	ALIGNMENT	NEW WORK
• Agenda item 5 :Control of <i>Shiga Toxin-producing E. coli</i>	5/8			
• Agenda item 6: Draft on Fish and Fishery Products		2/3		
• Agenda item 6: Draft on dairy products	5/8			
• Agenda item 7: Draft on Control of pathogenic <i>vibrio</i> species in seafood	5			
• Agenda item 8 : Draft on Control measures in traditional markets for food	5/8			
• Agenda item 9: Alignment of codex texts developed by CCFH			✓	
• Agenda item 10: Draft on Control of viruses in food				✓
• Agenda item 11: Draft on Control of <i>Campylobacter</i> and <i>Salmonella</i> in chicken meat				✓
• Agenda item 12: Draft on Control of <i>Listeria Monocytogenes</i> in foods				✓

