codex alimentarius commission





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Agenda Item 2

CX/FFP 09/30/2-Add.1

JOINT FAO/WHO FOOD STANDARDS PROGRAMME

CODEX COMMITTEE ON FISH AND FISHERY PRODUCTS

Thirtieth Session

Agadir, Morocco, 28 September – 2 October 2009

MATTERS REFERRED BY THE CODEX ALIMENTARIUS COMMISSION AND/OR OTHER CODEX COMMITTEES TO THE COMMITTEE ON FISH AND FISHERY PRODUCTS

PART 5: MATTERS ARISING FAO/WHO

SAMPLING PLAN FOR SALMONELLA IN LIVE BIVALVE MOLLUSCS

- 1. The 29th Session of the Codex Committee for Fish and Fishery Products (CCFFP), while approving the *Draft Standard for Live and raw bivalve molluscs*, agreed to ask scientific advice from FAO and WHO on the following question:
- "In the context of harvesting area monitoring for faecal contamination and lot contamination, estimate the risk mitigation for *Salmonella* in bivalve molluscs when different sampling plans and microbiological criteria are applied." (ALINORM 08/31/18, paras 89-93)
- 2. In the absence of any risk assessment for *Salmonella* in bivalve molluscs, it would be difficult to estimate the risk mitigation and risk assessment through the FAO/WHO Joint Expert Committee on Microbiological Risk Assessment (JEMRA) process would take time. Hence, FAO/WHO requested member countries to provide data on sampling plans *Salmonella* detection from their monitoring programmes (Annex-1). The responses received from the countries and scientific literature in the area was reviewed by an expert on *Salmonella* and a discussion paper prepared based on this expert review (the discussion paper is available as CRD 2).

Recommendation

- 3. In view of the lack of evidence for any particular public health problem with regard to non-typhoidal salmonellosis associated with the consumption of bivalve molluscs, the current recommendation of two class sampling plan (n=5; c=0) need not be changed.
- 4. FAO/WHO should continue to monitor the situation regarding public health outcomes and initiate steps to assess the risk due to *Salmonella* in fish and fishery products.