

codex alimentarius commission



FOOD AND AGRICULTURE
ORGANIZATION
OF THE UNITED NATIONS

WORLD
HEALTH
ORGANIZATION



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Agenda Item 1

**CX/FH 00/1
July 2000**

JOINT FAO/WHO FOOD STANDARDS PROGRAMME

CODEX COMMITTEE ON FOOD HYGIENE

Thirty-third Session

Washington D.C., USA, 23 - 28 October 2000

To be held at the Hotel Washington, 515 15th Street NW, Washington DC, beginning at 10.00 hrs
on Monday 23 October through Saturday 28 October 2000

PROVISIONAL AGENDA

Agenda Item	Subject Matter	Doc. Reference
	Opening of the Session	
1.	Adoption of the Agenda	CX/FH 00/1
2.	Report by the Secretariat on Matters Referred by the Codex Alimentarius Commission and/or Other Codex Committees to the Food Hygiene Committee	CX/FH 00/2
3.	Preliminary Report of the <i>ad hoc</i> Expert Consultation on Risk Assessment of Microbiological Hazards in Food and Related Matters	CX/FH 00/3
4.	Proposed Draft Code of Hygienic Practice for Primary Production, Harvesting and Packaging of Fresh Fruits and Vegetables <i>- Comments at Step 3</i>	CX/FH 00/4 CX/FH 00/4-Add.1
5.	Proposed Draft Code of Hygienic Practice for Pre-Cut Fruits and Vegetables <i>- Comments at Step 3</i>	CX/FH 00/5 CX/FH 00/5-Add.1
6.	Proposed Draft Principles and Guidelines for the Conduct of Microbiological Risk Management <i>- Comments at Step 3</i>	CX/FH 00/6 CX/FH 00/6-Add. 1
7.	Proposed Draft Code of Hygienic Practice for Milk and Milk Products <i>- Comments at Step 3</i>	CX/FH 00/7 CX/FH 00/7-Add. 1

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| 8. | Proposed Draft Guidelines for Hygienic Reuse of Processing Water in Food Plants | CX/FH 00/8 |
| | - Comments at Step 3 | CX/FH 00/8-Add. 1 |
| 9. | Proposed Draft Guidelines for the Control of <i>Listeria monocytogenes</i> in Foods | CX/FH 00/9 |
| | - Comments at Step 3 | CX/FH 00/9-Add.1 |
| 10. | Discussion Paper on the Implementation of HACCP in Small and/or Less Developed Businesses | CX/FH 00/10 |
| 11. | Discussion Paper on the Antimicrobial Resistant Bacteria in Food | CX/FH 00/11 |
| 12. | Discussion Paper on the Proposed Draft Guidelines for the Validation of Food Hygiene Control Measures | CX/FH 00/12 |
| 13. | Discussion Paper on the Proposed Draft Guidelines for Evaluating Objectionable Matter in Food | CX/FH 00/13 |
| 14. | Priorities for the Revision of Codes of Hygienic Practice | CX/FH 00/14 |
| 15. | Other Business and Future Work | CX/FH 99/15 |
| 16. | Date and Place of the Next Session | |
| 17. | Adoption of the Report | |

<p><u>N.B.:</u> The hard copies of documents except those for Agenda Items 1 and 2 will be distributed from the US Codex Secretariat. Working documents as prepared will be uploaded onto the Codex website. They can be downloaded and printed by accessing the following URL: http://www.codexalimentarius.net</p> <p>Delegates are kindly requested to bring with them to the meeting all documents which have been distributed as the number of additional copies which can be made available at the meeting is limited.</p>

NOTES ON THE PROVISIONAL AGENDA

Opening of the Session: The Session will be opened with the presentation of a scientific paper of topical interest in the field of food hygiene.

Agenda Item 1. Adoption of the Agenda (Doc. Ref. CX/FH 00/1). In accordance with Rule V.1 of the Rules of Procedure, the first item on the Provisional Agenda shall be the adoption of the Agenda.

Agenda Item 2. Report by the Secretariat on Matters Referred by the Codex Alimentarius Commission and/or Other Codex Committees to the Food Hygiene Committee (Doc. Ref. CX/FH 00/2). The Committee is invited to consider matters referred to it by the Codex Alimentarius Commission and/or other Committees. The document is based on the information prepared by the Codex Secretariat.

Agenda Item 3. Preliminary Report of the *ad hoc* Expert Consultation on Risk Assessment of Microbiological Hazards in Food and Procedures Between the *ad hoc* Expert Consultation and the CCFH (Doc.Ref. CX/FH 00/3). The 32nd Session of the Committee agreed that the progress made by the *ad hoc* Expert Consultation should be discussed in the following Sessions of the Committee. A *ad hoc* Expert Consultation on Risk Assessment of Microbiological Hazards in Food will be held in July 2000 to consider three of the pathogen commodity combinations listed as priorities by the 32nd Session

of the Committee. A draft report of the that Consultation will be available for discussion. In addition, CCFH should further focus the risk management questions on these three pathogen commodity combinations for the continued work of the ad hoc Expert Consultation in 2001. The future Expert Consultation on Microbiological Risk Assessment will undertake the work on one or two additional pathogen commodity combinations listed in the priorities by the Committee: *Campylobacter jejuni* in poultry, enterohemorrhagic *E. coli* in sprouts or ground beef, and/or *Vibrio parahaemolyticus* in shellfish. CCFH should consider the risk management questions to be addressed in those Expert Consultations.

In addition, the 32nd Session of the Committee agreed that the working procedures between the ad hoc Expert Consultation and CCFH should be further considered in future meetings of the Committee. A report of a Consultation on the Interactions Between Assessors and Managers of Microbiological Hazards in Foods , 21-23 March, Kiel, Germany will be available for discussion.

Agenda Item 4. Proposed Draft Code of Hygienic Practice for Primary Production, Harvesting and Packaging of Fresh Fruits and Vegetables (Doc. Ref. CX/FH 00/4). In response to the growing concerns about fresh fruits and vegetables as a source of food-borne illness, the 30th Session of the Committee initiated the work on this Code. The 32nd Session of the Committee provided the guidance on how to further redraft the Proposed Draft Code. CX/FH 00/4-Add.1 contains comments received in response to the document CX/FH 00/4.

Agenda Item 5. Proposed Draft Code of Hygienic Practice for Pre-Cut Fruits and Vegetables (Doc. Ref. CX/FH 00/5). The 30th Session of the Committee on Food Hygiene decided to initiate work on this code with the aim of assuring the safety of raw vegetable products ready for use or consumption by the consumer. The current text of the document is the based the outcome of considerations by the 32nd Session of the Committee. CX/FH 00/5-Add.1 reproduces comments received in response to the document CX/FH 00/5.

Agenda Item 6. Proposed Draft Principles and Guidelines for the Conduct of Microbiological Risk Management (Doc. Ref. CX/FH 00/6). The Committee at its 32nd Session discussed this matter and agreed that the document would be redrafted in the light of comments received in response to the CL 1999/34 – FH. The current text is the result of improvements made in response to the above Circular Letter. Comments are summarized in the document CX/FH 00/6-Add.1.

Agenda Item 7. Proposed Draft Code of Hygienic Practice for Milk and Milk Products (Doc. Ref. CX/FH 00/7). The current text of the document is the outcome of discussions held during the 32nd Session of the Committee and of the Drafting Group meeting held in Brussels. Comments are presented in the document CX/FH 00/7-Add.1.

Agenda Item 8. Proposed Draft Guidelines for Hygienic Reuse of Processing Water in Food Plants (Doc. Ref. CX/FH 00/8). The 29th Session of the Committee noted that there were significant food hygiene implications associated with the recycling or reuse of processing water at food plants. The 30th Session of the Committee discussed the document and decided to invite government comments, especially on the countries' practices and experiences in this area. The 31st Session of the Committee agreed to develop the discussion paper and the 32nd Session of the Committee agreed further to proceed with the elaboration of the Proposed Draft Guidelines. Comments received in response to the document CX/FH 00/8 are summarized in CX/FH 00/8-Add.1.

Agenda Item 9. Proposed Draft Guidelines for the Control of *Listeria monocytogenes* in Food (Doc. Ref. CX/FH 00 /9). The Committee at its last 32nd Session agreed to proceed with development of the Proposed Draft Guidelines while referring the subject matter to the Expert Consultation. The current document is prepared by the Drafting Group led by Germany. Comments are incorporated in document CX/FH 00/9-Add.1.

Agenda Item 10. Discussion Paper on the Implementation of HACCP in Small and/or Less Developed Businesses (Doc. Ref. CX/FH 00/10). The 29th Session of the Committee initiated work on this item. The Discussion Paper prepared by the Drafting Group led by the Netherlands was discussed during three consecutive sessions of the Committee. As a result of discussions at the 32nd Session of the Committee the revised text is prepared.

Agenda Item 11. Discussion Paper on Antimicrobial Resistant Bacteria in Food (Doc. Ref. CX/FH 00/11). While considering the Antibiotic Resistance in Food, the 32nd Session of the Committee agreed to reconsider this problem in order to clarify both the issues involved and their relevance to the work of the Committee. The document is based on the revised Discussion Paper prepared by the Drafting Group led by Denmark.

Agenda Item 12. Discussion Paper on the Proposed Draft Guidelines for the Validation of Food Hygiene Control Measures (Doc.Ref. CX/FH 00/12). While considering the Proposed Draft Code for Milk and Milk Products the need for validation had been raised. At the request of the 32nd Session of the Committee the Discussion Paper is provided by the Government of United States on behalf of the Drafting Group.

Agenda Item 13. Discussion Paper on the Proposed Draft Guidelines for Evaluating Objectionable Matter in Food (Doc. Ref. CX/FH 00/13). At the request of the 32nd Session of the Committee the Discussion Paper is prepared by the Government of United States and Mexico.

Agenda Item 14. Priorities for the Revision of Codes of Hygienic Practice (Doc. Ref. CX/FH 00/14). At the request of the 32nd Session of the Committee the current document on priorities is prepared by the Government of Australia.

Agenda Item 15. Other Business and Future Work. In accordance with Rule V.5 of the Rules of Procedure, any Member of the Commission may propose the inclusion of specific items of an urgent matter. The Committee may propose to undertake new work which shall be in compliance with the Medium Term Objectives and subject to approval by the Commission or its Executive Committee.

Agenda Item 16. Date and Place of the Next Session. The Committee will be advised of the tentative dates and the venue of the next meeting.

Agenda Item 17. Adoption of the Report. In accordance with Rule VIII of the Rules of Procedure, the Committee shall adopt the report of its 32nd Session based on a draft provided by the Secretariat.