

# codex alimentarius commission



FOOD AND AGRICULTURE  
ORGANIZATION  
OF THE UNITED NATIONS

WORLD  
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Agenda Item 4

CX/LAC 01/4

## JOINT FAO/WHO FOOD STANDARDS PROGRAMME

### CODEX COORDINATING COMMITTEE FOR LATIN AMERICA AND THE CARIBBEAN

12<sup>th</sup> Session

Santo Domingo, Dominican Republic, 13 – 16 February 2001

### PROPOSED DRAFT REVISED CODE OF HYGIENIC PRACTICE FOR THE PREPARATION AND SALE OF STREET-VENDED FOODS

#### COMMENTS AT STEP 6

#### BOLIVIA

##### SECTION 4 - REQUIREMENTS FOR INPUTS AND INGREDIENTS

\*\*\* Paragraph 4.1.2 should be deleted as inputs in Bolivia are acquired from small producers who cannot meet this requirement.

\*\*\* A further paragraph (4.1.7) is required: Perishable foods should be acquired for use within the working day to ensure turnover of stock.

\*\*\* In paragraph 4.2.4, "and/or identified" should be inserted after "labelled".

##### SECTION 5 - REQUIREMENTS FOR THE AREA OR PLACE OF PREPARATION

\*\*\* In paragraph 5.1.1.5, "frequently, as necessary" should be changed to "each time they are used".

*(Translator's note: there is also an unnecessary introductory "When necessary..." in the English)*

\*\*\* In paragraph 5.1.1.7, "... wash with potable water" should then go on to read "and disinfected".

##### SECTION 6 - REQUIREMENTS FOR FOOD PREPARATION

\*\*\* In paragraph 6.1.3.1.1 "Avoid excess contact with hands" should be amended to read "Avoid contact with hands".

\*\*\* All of paragraph 6.1.3.4 should be changed to read: "Do not use raw eggs that are not from registered or authorized poultry farms when preparing food or beverages for direct consumption".

##### SECTION 7 - REQUIREMENTS FOR THE TRANSPORT OF PREPARED FOOD

\*\*\* In paragraph 7.4, "When necessary" should be changed to "[Food] must [be transported]..."

##### SECTION 8 - REQUIREMENTS FOR STREET FOOD MARKETING

\*\*\* In paragraph 8.1.1, "... in solid and resistant material" should be followed by "and at least 30 cms above the ground, ...".

\*\*\* In paragraph 8.2.2, the word "reheating" should be deleted.

\*\*\* In paragraph 8.2.3.1, "... above 70 °C", should then read "as measured within the food".

\*\*\* In paragraph 8.2.4, salt and sugar should be excluded, as these are low-risk foods.

\*\*\* In paragraph 8.2.5, "as much as possible" [sic] should be replaced by "before being reused".

\*\*\* In paragraph 8.3.5.1, "Avoid direct hand contact" should be changed to "There should be no direct contact..."

**SAINT LUCIA**

1. “Shall” and “should” are used interchangeably. Shouldn’t there be consistent use of the internationally accepted word “shall” in writing standards?
2. The definition of street-foods should be expanded to clarify whether such foods are so-named irrespective of being prepared and sold in an indoor, outdoor or semi-enclosed area.
3. Section 8.2, 8.2.4 – if the bulk salt, sugar, mustard, ketchup and similar products are stored and used under sanitary conditions, why should individual portion packages be a requirement?