

codex alimentarius commission



FOOD AND AGRICULTURE
ORGANIZATION
OF THE UNITED NATIONS

WORLD
HEALTH
ORGANIZATION



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Agenda Item 2

**CX/AF 01/2
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JOINT FAO/WHO FOOD STANDARDS PROGRAMME

AD-HOC INTERGOVERNMENTAL CODEX TASK FORCE ON ANIMAL FEEDING

Second Session

Copenhagen, Denmark, 19-21 March 2001

MATTERS REFERRED TO THE TASK FORCE FROM THE CODEX ALIMENTARIUS COMMISSION AND OTHER CODEX COMMITTEES

A. MATTERS ARISING FROM THE 47TH SESSION OF THE EXECUTIVE COMMITTEE

1. *MEDIUM TERM PLAN 2003-2007*¹

1. The Executive Committee agreed that all issues and areas² should be considered as the basis for building Medium-Term Plan and invited a small group consisting of the Chairperson and the Vice-Chairpersons together with the Secretariat to prepare a draft of the Medium-Term Plan 2003-2007 and develop a strategic statement of the Commission's vision for the future. It also decided to request the opinions of Regional Coordinating Committees. The Executive Committee agreed that the drafts of these documents should be made available for consideration and discussion by the next session of the Commission. This Draft has been circulated as a working document³ for the 24th session of the Codex Alimentarius Commission.

2. *RISK ANALYSIS*⁴

2. Implementation of Decisions taken by the 23rd Session of the Codex Alimentarius Commission⁵. The Executive Committee noted the progress made in implementing the general decisions of the Commission as reported in the working paper. In relation to the implementation of the decisions in respect of risk analysis, the decisions of Executive Committee are presented in Annex 1 of the present paper.

3. The Executive Committee clarified that in this table, reference to "relevant Committees" meant those Committees that make recommendations on risk management measures based on risk assessments: at the moment these Committees include the Committees on Food Hygiene, Food Additives and Contaminants, Pesticide Residues, Residues of Veterinary Drugs in Foods, and Nutrition and Foods for Special Dietary Uses (on some matters), and the *ad hoc* Task Forces on Foods derived from Biotechnology and Animal Feeding.

¹ CX/EXEC 00/47/6

² ALINORM 01/3, paras 36-41

³ ALINORM 01/6

⁴ ALINORM 01/3, para 42

⁵ CX/EXEC 00/47/7.

3. **ANTIMICROBIAL RESISTANCE BACTERIA IN FOOD**

4. In response to the request made by the Codex Committee on Food Hygiene, the Executive Committee noted⁶ that other interested Committees may be Committee on Residues of Veterinary Drugs in Foods and the Task Force on Animal Feeding. The Executive Committee noted that the main question was whether or not the question of anti-microbial resistance fell within the mandate of the Committee on Food Hygiene and if so, to what extent. It agreed that the development of a risk profile would assist in this determination and also in determining the extent to which the subject falls within the terms of reference of other Committees. In the absence of a risk profile, there is no reason to assume a necessity for coordination.

B. MATTERS ARISING FROM OTHER CODEX COMMITTEES

1. **CODEX COMMITTEE ON FOOD HYGIENE**

a. ***Antimicrobial Resistance Bacteria in Food***⁷

5. During the 33rd Session of the Codex Committee on Food Hygiene, it had been emphasized that the emergence of microbial resistant bacteria in foods was a significant public health problem which also needs to be addressed from a food hygiene perspective and that immediate action by various Committees including CCRVDF and the ad hoc Intergovernmental Task Force on Animal Feeding was important.

6. It was recommended that the Committee commission a risk assessment for specific scenarios relating to antimicrobial-resistant bacteria in foods and suggested that quinolone-resistant *Salmonella* and *Campylobacter* in poultry should be the top priority.

7. It was proposed that the Committee consider developing recommendations for the management of specific antimicrobial-resistant bacteria in foods, taking into account the outcome of future risk assessments and that the WHO Global Principles for the Containment of Antimicrobial Resistance Due to Antimicrobial Use in Livestock be elaborated into a Codex document by the relevant Committees. The Delegation noted that the problem could be better addressed at the source and that the prohibition of certain classes of antibiotic might be a possible management option.

8. The Committee acknowledged the public health risks associated with antimicrobial-resistant bacteria in foods. Several delegations stated that the Committee should commission a risk assessment as proposed, however some other delegations expressed the view that the risk profile should be further elaborated before commissioning the risk assessment. The Delegation of Norway pointed out that antimicrobial-resistant bacteria in foods was a food hygiene issue that also needed to be addressed by the CCFH.

9. The Committee agreed that that the current discussion paper⁸ be forwarded to the Codex Executive Committee^(Sec A.3) to assist their decision on the coordination of the work between the Committees concerned with the consideration for the work of other international organizations (OIE). There was some support for the conclusions and recommendations in the discussion paper and the Committee requested that the Delegation of Denmark revise the discussion paper taking into account the comments made at the Session. The revised discussion paper would be circulated prior to the next session of the Committee.

b. ***Microbiological Risk Assessment***

REPORT OF THE AD HOC EXPERT CONSULTATION ON RISK ASSESSMENT OF MICROBIOLOGICAL HAZARDS AND RELATED MATTERS

10. Risk management questions for *Salmonella* spp. in chicken (broilers): at its 33rd Session, the Codex Committee on Food Hygiene examined the preliminary conclusion of the Expert consultation conducted on Microbiological contamination in Food. Feedingstuffs had been identified as a route to be carefully evaluated for introduction of pathogenic *Salmonella* into flocks⁹.

⁶ ALINORM 01/3, para 51.

⁷ ALINORM 01/13A, paras. 135-142

⁸ CX/FH 00/11

⁹ ALINORM 01/13A, para. 20

2. CODEX COMMITTEE ON FOOD ADDITIVES AND CONTAMINANTS¹⁰

DISCUSSION PAPER ON DIOXINS

11. The 32nd Session of the CCFAC requested the Netherlands to revise the *Discussion Paper on Dioxins* for circulation, comment and further consideration at its 33rd meeting. The Position Paper on Dioxins and Dioxin Like PCBs to be discussed on the basis of the working documents of CX/FAC 01/29 series.
12. The JECFA Secretariat encouraged the submission of data on the types of foods and range of levels found in foods to allow the potential consideration of dioxins and dioxin-like PCBs at the 57th JECFA meeting in June 2001.
13. The CCFAC agreed to inform the *ad hoc* Intergovernmental Task Force on Animal Feeding and the Codex Committee on Methods of Analysis and Sampling on CCFAC discussions concerning Dioxins as a matter of interest. The CCFAC also requested the Codex Committee on Methods of Analysis and Sampling to provide information on methods of analysis for dioxins.
14. The Committee agreed that the delegation of the Netherlands would finalize the Discussion Paper and use it as a basis for the elaboration of a Position Paper on Dioxins and Dioxin-like PCBs. The Position Paper would include the potential range of levels in the commodities of interest (including feedingstuffs), explore the arguments for and against setting maximum limits and information on available methods of analyses, for consideration by the next Session of the CCFAC.

CHEMICAL CONTAMINATION OF FOOD THROUGH FEEDS.

Proposed Draft Code of Practice for Source Directed Measures to Reduce Contamination of Foods with Chemicals (at Step 5 of the Uniform Procedure)

15. The main objective of this document was to increase awareness of sources of chemical contamination of food and feed, and of source-directed measures to prevent such contamination. This means that measures recommended in the document may lie outside the direct responsibility of the food control authorities and Codex.
16. Pollution of air, water and arable land can result in the contamination of crops grown for food or animal feed, food producing-animals and surface and ground waters used as sources of water for drinking and food production and processing. The relevant national authorities and international organizations should be informed about actual and potential food contamination problems and encouraged to take measures to:
 1. control emissions of pollutants from industry, e.g. the chemical, mining, metal and paper industries, and also from weapons testing.
 2. control emissions from energy generation (including nuclear plants) and means of transportation.
 3. control the disposal of solid and liquid domestic and industrial waste, including its deposition on land, disposal of sewage sludge and incineration of municipal waste.
 4. control the production, sale, use and disposal of certain toxic, environmentally-persistent substances, e.g. organohalogen compounds (PCBs, brominated flame retardants, etc.), lead, cadmium and mercury compounds.
 5. ensure that before new chemicals are introduced onto the market, and especially if they may eventually be released into the environment in significant amounts, they have undergone appropriate testing to show their acceptability from the health and environmental points of view.
 6. replace toxic environmentally-persistent substances by products, which are more acceptable from the health and environmental points of view.

¹⁰ ALINORM 01/12, paras. 126-132

3. *CODEX COMMITTEE ON PESTICIDE RESIDUES*

17. At its 32nd session, the Committee agreed to amend the definitions of “meat”, “mammalian fats”, “poultry fats” and “milks” contained in the *Codex Classification of Foods and Animal Feeds* for the sake of promoting harmonization, following the Accelerated Elaboration Procedure, pending approval of the Executive Committee¹¹; and requested comments on the Proposed Draft Amendments to the Codex Classification of Foods and Animals Feeds¹² at Step 3 of the Accelerated Procedure including the revised definitions of “meat”, “mammalian fats”, “poultry fats” and “milks”, at Step 3 of the Accelerated Procedure and agreed to consider at the next session: how and to what extent the *Codex Classification of Foods and Animal Feeds* should be reviewed and updated and in what structure the updated version would be (paras 181-182).

18. The Committee was informed that animal feeding studies had been provided to the 2000 JMPR. The Committee agreed to extend the 4-year period under the periodic review procedure for the MRLs for meat and milks pending the review by the 2000 JMPR.

4. *CODEX COMMITTEE ON FOOD LABELLING*¹³

19. At its 28th session, the Codex Committee on Food Labelling advanced *the Draft Guidelines for the Production, Processing, Labelling and Marketing of Organically Produced Foods Livestock and Livestock Products* at step 8 with an amendment concerning the reduction of the use of Meat and Bone Meals to Animals produced organically as follows: “**Livestock and livestock products:** Organic livestock management should aim to utilize natural breeding methods, minimize stress, prevent disease, progressively eliminate the use of chemical allopathic veterinary drugs (including antibiotics), *reduce the feeding of animals with products of animal origin* (e.g. meat meal), and maintain animal health and welfare.”

5. *AD HOC CODEX TASK FORCE ON FOODS DERIVED FROM BIOTECHNOLOGY*

20. At its first session¹⁴, the Task Force looked at among various food categories that may fall under its scope. Many delegations and observer organizations identified genetically modified foods derived from plants, micro-organism and animals in order of the priority, while others were of the opinion that these three categories should all be addressed. Animal feed and food additives were also identified. It was noted by some delegations that animal feeding would be covered by the Codex *Ad Hoc* Intergovernmental Task Force on Animal Feeding to be held in Denmark in June 2000.

21. The Task Force finally elaborated, on the basis of an *aide-mémoire* prepared by the Chairman, a list of subjects potentially to be dealt with in its work by summarizing the proposals made by delegations. Feeds are listed under the *Food categories* that have been identified by this Task Force to be covered by its work¹⁵.

6. *COMMITTEE ON GENERAL PRINCIPLES*¹⁶

22. At its 15th Session, the Committee discussed the *Proposed Draft Working Principles for Risk Analysis*. The Committee noted that significant progress had been made on most sections of the Working Principles; however, the application of precaution in risk management still needed additional discussion, and it was preferable to retain the text at Step 3 for further consideration at the 16th Session.

¹¹ ALINORM 01/24, paras 45-47

¹² ALINORM 01/24, Appendix V

¹³ ALINORM 01/22, paras 22-29

¹⁴ ALINORM 01/34, paras 22-23

¹⁵ ALINORM 01/34, Annexe II.

¹⁶ ALINORM 01/33, para. 63 and Appendix III

IMPLEMENTATION OF THE COMMISSION'S RECOMMENDATIONS CONCERNING RISK ANALYSIS

The Executive Committee made the following decisions to implement the Commission's recommendations on risk analysis:

Recommendation	Implementation
Programmes that contribute to risk analysis should have high priority;	This should be taken up in the context of Agenda Item 6: Preparation of the Medium-Term Plan 2003-2007.
Relevant Codex Committees should continue to develop and to apply risk analysis principles and methodologies appropriate to their specific mandates within the framework of the Action Plan and report their progress to the Commission on a regular basis;	Noted:On-going.
Proposals for new or amended definitions for use within the framework of risk analysis, as appropriate, should be considered by the Codex Committee on General Principles;	Noted:On-going.
To overcome confusion about the usage of the terms "risk analysis" and "hazard analysis", the Commission should reiterate its definitions for these concepts and explain how they apply in practice;	The Executive Committee referred this matter to the Codex Committee on Food Hygiene for a clear statement of the difference between the two terms and to the Committee on general Principles for subsequent action.
The Commission should continue and expand its efforts to increase the participation of those national governments and NGOs that are members or observers but that are not presently active participants in Codex matters;	The Executive Committee noted that the issue was relevant to all Codex work and not only to risk analysis and drew the attention of the countries concerned to the Commission's recommendation.
Relevant Codex committees should consider developing quality criteria for data used for risk assessment. To the extent possible such criteria should be consistent with one another, taking into account the technical differences in the disciplines covered;	The Executive Committee referred these recommendations to the Committees concerned. (see also para. 42 of the report)
Relevant Codex committees should consider the acute aspects of dietary exposure to chemicals in food;	
Recognizing that primary production in developing countries is largely through small and medium enterprises, risk assessment should be based on global data, including that from developing countries. This data should particularly include epidemiological surveillance data and exposure studies;	
Risk management should take into account the economic consequences and the feasibility of risk management options in developing countries. Risk Management should also recognize the need for flexibility in the establishment of standards, guidelines and other recommendations, consistent with the protection of consumers' health.	The Executive Committee referred this recommendation to the Codex Committee on General Principles for consideration in relation to the development of appropriate texts for inclusion in the Procedural Manual.

Risk Analysis: Food Safety Objectives

1. The 15th Session (April 2000) of the Codex Committee on General Principles noted¹⁷ that it had agreed at its last session to consider the general aspects of the development and application of “food safety objectives” following discussions at the 7th Session of the Codex Committee on Food Import Export Inspection and Certification Systems (CCFICS) and the 45th Session of the Executive Committee.
2. The Committee discussed whether there was a need to define “food safety objectives” and how it would proceed to consider the concept in relation to risk analysis specifically. The Committee was of the opinion that the application of “food safety objectives” concept was of a technical nature and it was premature to generalize the concept with a specific definition.
3. The Committee agreed that the concept of “food safety objectives” could be further developed by other relevant Committees in order to identify how it could be applied to specific food safety issues, and that the Committee should continue to oversee the consistency in the definition and application of the concept.
4. The 33rd Session of the Codex Committee on Food Hygiene (October 2000) noted¹⁸ that the proposed draft Principles and Guidelines for the Conduct of Microbiological Risk Management had been revised and restructured since its last Session, including that the term food safety objective (FSO) was changed to Microbiological Food Safety Objective (MFSO), although it was noted that this concept needed further development.
5. The CCFH agreed that, where they existed, the definitions used should be those adopted by the Codex Alimentarius Commission. Delegations also identified a number of additional terms which needed to be defined, including, tolerable level of risk (TLR), microbiological hazard, appropriate level of protection, risk profile, interested parties, stakeholders, risk management policy and acceptable level of risk. The Committee also noted that for terms such as TLR and MFSO, further definition of the concepts was required before the terms could be defined.
6. The CCFH agreed that a Circular Letter would be sent out to request information and views and examples of food safety objectives. The Committee also agreed to return the proposed draft Principles and Guidelines to Step 3 for revision by a drafting group under the direction of France.

Secretariat Note: The final report of the 33rd Session of the Codex Committee on Food Hygiene, including those paragraphs related to the CCFH discussions on food safety objectives, will soon be available on the Codex Website at www.codexalimentarius.net

¹⁷ ALINORM 01/33, paras. 63-68

¹⁸ Report of the 33rd Session of the Codex Committee on Food Hygiene, ALINORM 01/13A, paras. 83-95