CODEX ALIMENTARIUS COMMISSION E

Food and Agriculture Organization of the United Nations

World Health Organization

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Agenda Item 2 **CX/FH 15/47/2**
October 2015

JOINT FAO/WHO FOOD STANDARDS PROGRAMME

CODEX COMMITTEE ON FOOD HYGIENE

Forty-seventh Session

Boston, Massachusetts, United States of America, 9 – 13 November 2015

MATTERS REFERRED BY THE CODEX ALIMENTARIUS COMMISSION AND/OR OTHER CODEX SUBSIDIARY BODIES TO THE FOOD HYGIENE COMMITTEE

A MATTERS ARISING FROM THE CODEX ALIMENTARIUS COMMISSION (38th Session)

MATTERS FOR INFORMATION

Standards and Related Texts Adopted[1]

1. CAC38 **adopted** the following:

- Amendments to the Hygiene Sections in Meat Commodity Standards (*Standards for Luncheon Meat* (CODEX STAN 89-1981); *Cooked Cured Ham* (CODEX STAN 96-1981); *Cooked Cured Pork Shoulder* (CODEX STAN 97-1981); and *Cooked Cured Chopped Meat* (CODEX STAN 98-1981); *Corned Beef* (CODEX STAN 88-1981));
- Guidelines for the Control of *Trichinella* spp. In Meat of Suidae; and
- Code of Hygienic Practice for Low-Moisture Foods.

Work Approved for Discontinuation[2]

2. CAC38 **approved discontinuation** of work on the Annex on Statistical and Mathematical Considerations to the *Principles and Guidelines for the Establishment and Application of Microbiological Criteria Related to Foods* (CAC/GL21-1997).

3. The Committee is **invited to note** the above information.

B MATTERS ARISING FROM OTHER CODEX SUBSIDIARY BODIES

MATTERS FOR INFORMATION

Executive Committee (70th Session)[3]

Work Management

4. CCEXEC70 agreed to recommend to all Committees to consider the need to develop an approach for the management of their work similar to that used by CCFH (while recognising the differences in topics, working procedures, etc. among various committees).

Codex Committee on Contaminants in Foods (9th Session)

Code of practice for the prevention and reduction of mycotoxin contamination in spices[4]

5. CCCF9 agreed to start new work on the Code of practice for the prevention and reduction of mycotoxin contamination in spices. CCCF9 agreed that it would not request CCFH to remove any mycotoxin-related measures from the *Code of Hygienic Practice for Spices and Dried Aromatic Herbs* (CAC/RCP 42-1995) at this time, until the work in CCCF had been completed.

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[1] REP15/CAC, Appendix III

[2] REP15/CAC, Appendix VII

[3] REP15/EXEC, para. 22

[4] REP15/CF para. 142

Codex Committee on Fish and Fishery Products (34th Session)
Histamine[5]

6. CCFFP34 agreed to develop more specific guidance on histamine in the *Code of Practice for Fish and Fishery Products* (CAC/RCP 52-2003), and elaborate sampling plans for histamine in standards for fish and fishery products.

7. The Committee is **invited to note** the above information.

MATTERS FOR ACTION

Codex Committee on Fish and Fishery Products (34th Session)

Endorsement of Hygiene Provisions in Codex Standards

8. In accordance with its Terms of Reference and established practice the CCFH is invited to endorse the **hygiene provisions** of codes of practice when they have achieved Step 5/8 or 8 status in the Codex Elaboration Procedure.

9. Governments and interested international organizations are invited to consider and take a decision on the suitability for endorsement of the **hygiene provisions** in the following draft Sections proposed to be included to *the Codex of Practice of Fish and Fishery Products* (CAC/RCP 52-2003), which were distributed to Members:

- The Draft Code of Practice on the Processing of Fish Sauce (REP16/FFP, Appendix III).
- The Proposed Draft Code of Practice on the Processing of Sturgeon Caviar (REP16/FFP, Appendix V)

10. The Committee **is invited** to indicate whether the texts are

- suitable for endorsement;
- suitable for endorsement with amendments; or
- not suitable for endorsement, giving reasons.

11. The texts for the proposed draft Sections mentioned above are attached as Appendix I to this document.

[5] REP16/FFP, paras 72-74

Appendix 1

HYGIENE PROVISIONS FOR ENDORSEMENT

The Draft Code of Practice on the Processing of Fish Sauce

Hazards

A large amount of salt is used in fish sauce processing. Water Phase Salt concentrations of 20% of higher should be achieved and maintained throughout the fermentation to prevent growth and activity of undersirable microorganisms, including pathogens.

X.1.1 Fish

Potential hazards: scombrotoxin (histamine), microbiological contamination

Technical guidance:

- Raw materials receiving controls should include the following characteristics where applicable to the identified hazards and defects:
  - For the control of microbial pathogens, scombrotoxin fish poisoning and decomposition;
    - As appropriate, harvest vessel, transportation and storage records documenting that the fish were chilled and maintained at 3°C or below; or
    - As appropriate, harvest vessel, and transportation records documenting that the fish were chilled and maintained between 3°C and 10°C with the combination of mixing with salt to ensure water phase salt at 10% or higher.
  - Histamine analysis
    - Histamine verification sampling should be periodically performed using a sample size large to provide some assurance (other than documentary records) that harvest vessel cooling and/or salting controls are effective.
- To control the *Clostridium botulinum* hazard, in addition to the chilling or salting controls above, uneviscerated fish greater than 12 cm in length that have not been gutted on the harvest vessel, should be gutted on arrival at the processing facility*:*
  - Fish should be gutted efficiently, without delay and with care to avoid contamination;
  - Gutting is considered complete when the intestinal tract and internal organs have been removed;
  - Clean seawater or potable water should be used.
- After reception raw material should remain chilled until salted.

X.2 Mixing of fish and salt

Potential hazards: scombrotoxin (histamine), microbiological contamination (Clostridium botulinum and Staphylococcus aureus toxins)

Technical guidance:

- Fish and salt should be mixed thoroughly by trained personal or machines to ensure the proper contact of salt to fish so as to prevent the growth of pathogens and decomposition during fermentation.
- In order to prevent spoilage and growth of pathogenic bacteria, the concentration of salt should not be less than 20% by weight. The common ratios of fish to salt by weight are 3:1, 5:2 and 3:2.
- Fish should attain 20% water phase salt, or ≤ 0.85 water activity in the centres of the largest fish within the appropriate time period for the target pathogen and ambient temperature.
- Before blending, chemical properties, essential quality factors and histamine should be monitored according to the *Standard for Fish Sauce* (CODEX STAN 302-211), and the results should be recorded. Batches exceeding histamine requirements should be discarded.

The Proposed Draft Code of Practice on the Processing of Sturgeon Caviar

X.16 Extra saltwater removal (Processing Step 16)

Potential hazards: microbiological contamination

Technical guidance:

- The salt content of final product should be equal to or above 3g/100g and below or equal to 5g/100g (≥ 5% in the water phase or a water activity of <0.97).
- The ambient temperature and duration of exposure to the ambient temperature should be controlled and monitored to prevent microbial growth.