

# CODEX ALIMENTARIUS COMMISSION



Food and Agriculture  
Organization of the  
United Nations



World Health  
Organization

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Agenda Items 4, 9 and 11

ASIA20/CRD10

## JOINT FAO/WHO FOOD STANDARDS PROGRAMME

### FAO/WHO COORDINATING COMMITTEE FOR ASIA

#### Twentieth Session

Delhi, India 26-30 September 2016

#### COMMENTS OF INDONESIA

#### Agenda Item 4 Use of Codex Standards in the Region: Relevance of Existing Regional Standards and Need for New Standards

Indonesia would like to thank for the survey that has been made by Codex Secretariat.

For the next survey, Indonesia would like to seek information concerning the reason if a country did not use or adopt Codex Standard as national standard or regulation.

#### Agenda Item 9 Proposed Draft Regional Code of Hygienic Practice for Street-Vended Foods

##### SECTION 5 LOCATION, DESIGN, STRUCTURE AND APPLIANCES

###### 5.1 Street Food Stalls/Carts/Kiosks

###### Comment :

24 There should be appropriate hand washing facilities with running water, soap and other cleaning agents and the facilities provided should be kept clean and hygienic.

**Rationale :** by washing hands in running water, the dirt and waterborne bacteria will be shed

##### SECTION 7 EQUIPMENT AND APPLIANCES

34. All equipment, including containers for storing drinking water, should be made of materials that do not transmit toxic substances, odour or taste, are not absorbent and will not result in food contamination, are resistant to corrosion and capable of withstanding repeated cleaning and disinfection.

36. The utensils, cutlery, crockery, equipment etc. should be made of food grade material, should be cleaned regularly and should be kept in good condition. Where feasible, disposable material should be used.

###### Comment :

Para 34 and 36 are combined into:

34. All equipment, including containers for storing drinking water, should be made of materials that do not transmit toxic substances, odour or taste, are not absorbent and will not result in food contamination, are resistant to corrosion and capable of withstanding repeated cleaning and disinfection. Where feasible, disposable material should be used.

~~36. The utensils, cutlery, crockery, equipment etc. should be made of food grade material, should be cleaned regularly and should be kept in good condition. Where feasible, disposable material should be used.~~

**Rationale :** The utensils, cutlery, crockery, equipment (Para 36) are already covered in all equipment (Para 34).

##### SECTION 8 FOOD PREPERATION, HANDLING, DISPLAY AND STORAGE.

###### 8.1 Raw Materials/Ingredients and Packaging

38. Ice should be made of clean water.

###### Comment :

38. Ice should be made of ~~clean~~ potable water.

**Rationale :** Potable water is treated water which comply for drinking water quality.

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**Agenda Item 11 Discussion Paper on the Development of a Regional Standard for Natto**

Indonesia supports the development of a Regional Standard for Natto.