



## JOINT FAO/WHO FOOD STANDARDS PROGRAMME

### CODEx COMMITTEE ON FOOD HYGIENE

#### Fifty-first Session

Cleveland, Ohio, United States of America, 4 - 8 November 2019

#### NEW WORK / FORWARD WORKPLAN (PROPOSALS IN REPLY TO CL 2019/50-FH)

Prepared by the United States of America

#### Background

1. The 50<sup>th</sup> Session of CCFH (CCFH50) agreed to the Forward Workplan, and agreed to request the Secretariat to issue a circular letter requesting proposals for new work. The Committee also agreed to re-establish the Working Group for Establishment of CCFH Work Priorities to be chaired by the United States of America to meet in conjunction with CCFH51 (see REP19/FH, paragraph 80).
2. CL 2019/50-FH was sent out to all Members and Observer Organisations in May 2019. Member Governments were invited to propose new work for consideration by the above working group by 1 September 2019, in accordance with the *Criteria for the Establishment of Work Priorities* (see Codex Procedural Manual), and in accordance with the "Process by which the Codex Committee on Food Hygiene (CCFH) will undertake its work" (available at [http://www.fao.org/fileadmin/user\\_upload/codexalimentarius/committee/docs/INF\\_CCFH\\_e.pdf](http://www.fao.org/fileadmin/user_upload/codexalimentarius/committee/docs/INF_CCFH_e.pdf)).

#### Proposals to prepare new standards and codes of hygienic practice or to revise existing standards

3. No proposals for new work or to revise existing standards and codes of hygienic practice were submitted in response to the above-mentioned Circular Letter.
4. However, CCFH50 had agreed that a discussion paper on future work on principles for the safe use of water in food processing would be prepared by Honduras supported by Chile, the European Union, India and Denmark for consideration at CCFH51. Although no proposals were submitted in response to CL2019/50-FH for new work, the discussion paper submitted included a project document for new work on principles/guidelines for the safe use and re-use of water in food production (see [CX/FH 19/51/9](#)).

#### CCFH Forward Workplan

4. CCFH50 agreed to the Forward Workplan (See REP19/FH para. 80 and Appendix IV). The Forward Workplan (updated to note there is a discussion paper for principles for the safe use of water in food processing) is attached as Appendix 1.

#### Recommendations

5. With respect to proposals to prepare new standards and codes of hygienic practice, members may review the proposal on principles/guidelines for the safe use and re-use of water in food production to consider whether it is appropriate for CCFH to undertake the work, which was given high priority in the Forward Workplan.
5. CCFH51 should review its forward workplan (Appendix 1) in accordance with the "Process by which the Codex Committee on Food Hygiene (CCFH) will undertake its work" ([http://www.fao.org/fileadmin/user\\_upload/codexalimentarius/committee/docs/INF\\_CCFH\\_e.pdf](http://www.fao.org/fileadmin/user_upload/codexalimentarius/committee/docs/INF_CCFH_e.pdf)) to determine if revisions in priority are needed.

## CCFH FORWARD WORKPLAN

Title of Work	Last Revision	Information to Update (Yes/No) <sup>1</sup>	Impact to Public Health (20/14/8)	Trade Impact (10/5/4/2/0)	Project document/discussion paper (Yes/No)	FAO/WHO assistance needed? (Yes/No)	Comments	Total
Principles/Guidelines for the Safe Use and Re-use of Water in Food Production	N/A	Yes	20	5	yes	Yes JEMRA has already provided recommendations which will serve as basis for the Guidelines, but it is anticipated that additional advice might be needed	See CX/FH 19/51/9	25
Code of Hygienic Practice for the Storage of Cereals	N/A	Yes	8	5	Yes <sup>2</sup>			13
<i>Guidelines on the Application of General Principles of Food Hygiene to the Control of Listeria Monocytogenes in Foods (CXG 61-2007)</i>	2009	No						
<i>Code of Hygienic Practice for Meat (CXC 58-2005)</i>	2005	No						
<i>Code of Hygienic Practice for Milk and Milk Products (CXC 57-2004)</i>	2009	No						
<i>Code of Hygienic Practice for Eggs and Egg Products (CXC 5-1976)</i>	2007	No						

<sup>1</sup> Information to Update (Currency of information): Is there new information/data that would justify the need to review the existing code(s) or establish a new one? Are there new technologies that would justify the need to review existing codes or establish a new one? Is there duplication or inconsistency with existing codes that should be addressed? If there is an existing code in place and a determination is made that the code is sufficient, no new work should proceed.

<sup>2</sup> Discussion paper on development of Code of Hygienic Practice for the storage of cereals (prepared by India) FH/44 CRD 9, included in the Forward Workplan by the 44<sup>th</sup> session of the CCFH, 12-16 November 2012

<b>Title of Work</b>	<b>Last Revision</b>	<b>Information to Update (Yes/No)<sup>1</sup></b>	<b>Impact to Public Health (20/14/8)</b>	<b>Trade Impact (10/5/4/2/0)</b>	<b>Project document/discussion paper (Yes/No)</b>	<b>FAO/WHO assistance needed? (Yes/No)</b>	<b>Comments</b>	<b>Total</b>
<i>Code of Hygienic Practice for Precooked and Cooked Foods in Mass Catering (CXC 39-1993)</i>	1993	No						
<i>Code of Hygienic Practice for the Transport of Food in Bulk and Semi-packed Food (CXC 47-2001)</i>	2001	No						
<i>Code of Hygienic Practice for Low-acid and Acidified Low-acid Canned Foods (CXC 23-1979)</i> <i>Code of Hygienic Practice for Aseptically Processed and Packaged Low-acid Foods (CXC 40-1993)</i> <i>Guideline Procedures for the Visual Inspection of Lots of Canned Foods for Unacceptable Defects (CXG 17-1993)</i> <i>Code of Hygienic Practice for Canned Fruit and Vegetable Products (CXC 2-1969)</i>	1993 1993 1993 1969	No						
<i>Code of Hygienic Practice for Bottled/Packaged Drinking Waters (other than natural mineral waters) (CXC 48-2001)</i>	2001	No						
<i>Code of Hygienic Practice for Refrigerated Packaged Foods with Extended Shelf-life (CXC 46-1999)</i>	1999	No						