



JOINT FAO/WHO FOOD STANDARDS PROGRAMME

CODEX COMMITTEE ON FOOD HYGIENE

Fifty-fourth Session

Nairobi, Kenya

11 - 15 March 2024

REPORT OF THE PHYSICAL WORKING GROUP ON NEW WORK PROPOSALS/FORWARD WORKPLAN

(Prepared by the United States of America as chair of the working group)

1. A physical working group (pWG) was held on 11 March 2024 in Nairobi, Kenya on the first day of CCFH54, chaired by the United States of America, to discuss proposals for new work and the CCFH Forward Workplan. To help frame the discussion on moving new work forward the Chair noted that CCFH55 was expected in late 2025, and CCFH56 was expected in late 2026. The Chair also called upon the JEMRA Secretariat to provide further context on when information for several of the new work proposals would likely be published. JEMRA reiterated that it was likely that the first part of publications on *Listeria* and Viruses would be available in late summer 2024 and the second part of publications on each pathogen were being targeted for the end of 2024. Finally, JEMRA indicated the last meeting on viruses would occur in mid to late 2024. Thus, CCFH would be well positioned to make progress on several of the proposals if new work was taken forward between now and CCFH55.

Summary of Discussions

Guidelines on the Application of the General Principles of Food Hygiene to the Control of Viruses in Food (CXG 79-2012) (see CX/FH 24/54/11)

2. A proposal for new work was submitted by Canada and the Netherlands. Canada introduced revisions for specific guidelines for control of viruses to consider the latest scientific advice from FAO/WHO. It will also include alignment of CXG 79-2012 with the revision of the General Principles of Food Hygiene (CXC 1-1969). The Codex Committee on Food Hygiene (CCFH) requested the Joint FAO/WHO Expert Meeting on Microbiological Risk Assessment (JEMRA) to provide scientific advice on five areas, of which the final part will be expected following the third virus meeting planned for later this year.

3. The new work will 1) expand the scope to address viruses such as Hepatitis E viruses (HEV) and emerging vehicles of foodborne illnesses such as frozen fruits/berries; 2) include revisions of interventions in the food chain; 3) possibly include additional information on testing of foods for foodborne viruses taking into account technical advancements in viral detection; and 4) consider new scientific findings to control HAV and NoV in bivalve mollusks and fresh produce made available since the publication of CXG 79-2012.

4. The proposed timeline is a two-year cycle with consideration and reconsideration at step 4 by CCFH55 and CCFH56, respectively, and then recommendation for adoption at step 5/8 by CCFH57. The expansion of the scope may result in the addition of an annex to provide additional recommendations for specific virus-commodity combinations (e.g., HEV in pork and game meat, prepared and RTE food, shellfish, and fresh/frozen produce).

5. Several countries supported the work. Requests were made for the workgroup to carefully consider the need for annexes based on the limited data available.

Guidelines for the Control of Campylobacter and Salmonella in Chicken Meat (CXG 78-2011) (see CX/FH 24/54/12)

6. A second proposal for new work was submitted by the United States, Brazil, New Zealand, and Honduras. The United States introduced revisions for specific guidelines. The revisions will provide risk management options based on the latest scientific advice from FAO/WHO and will incorporate relevant aspects of the latest revision of the General Principles of Food Hygiene (CXG 1-1969). The intended scope of the guidelines will not be changed from the original guidelines. This is a timely revision since the consumption of chicken worldwide continues to increase.

7. The 52nd session of the Codex Committee on Food Hygiene (CCFH52, 2022) requested that JEMRA collate the relevant scientific information on Campylobacter and Salmonella in chicken meat in preparation for an update of the existing Guidelines for the Control of Campylobacter and Salmonella in Chicken Meat (CXG 78-2011). In response to the request from CCFH52, FAO and WHO organized the first JEMRA meeting on the pre- and post-harvest control of non-typhoidal Salmonella spp. September 12-16, 2022, and a subsequent JEMRA meeting on postharvest control of Campylobacter spp. in poultry meat February 6-10, 2023. The two JEMRA meetings recommended revisions to CXG 78-2011. CCFH53 (202) noted the intent of the United States, Honduras, Brazil and the New Zealand to prepare a discussion paper on the possible revision of CXG 78-2011 for consideration at CCFH54.

8. The new work will consider factors relevant to the control of Campylobacter and Salmonella, including: 1) The need for pre-harvest interventions to reduce pathogen load prior to harvesting, to address the risk of horizontal and vertical transmission, and recent reports of disease associated with organ meat which can be addressed by implementing controls during flock rearing, 2) practical interventions that can be used to reduce foodborne illness risks associated with the consumption of CX/FH 24/54/12 8 poultry meat, include preharvest intervention e.g., feed treatment, and post-harvest treatments, e.g. antimicrobial or organic acid drip interventions, 3) microbiological monitoring methods, particularly molecular-based process control and monitoring approaches, 4) recently available scientific data, in particular information on new pathogenic strains and their geographical spread and clinical incidence, and 5) methods for the detection and characterization of pathogens by serotype and eventually by virulence-associated loci.

9. The projected timeline would be a draft review discussed at CCFH55 with finalization at step 5/8 by CCFH56. No objections were raised to the work. Importantly, both JEMRA documents necessary for work to begin have been published.

Guidelines on the Application of General Principles of Food Hygiene to the Control of Listeria monocytogenes in Foods (CXG 61-2007)

10. A third proposal for new work was submitted by Canada, France, and the United States. Canada presented the that the intent of the new work was to revise the Guidelines on the Application of General Principles of Food Hygiene to the Control of Listeria monocytogenes in Foods (CXG 61-2007). Canada indicated that considering the length of time that has passed, and new scientific information provided by JEMRA justifies the need for the revision of CXG 61-2007. While the fundamental principles in the original CXG 61-2007 are likely to largely remain the same, an update to CXG 61-2007 will continue to provide current advice to governments on a framework for the control of L. monocytogenes.

11. The new work should consider various factors relevant to the control of L. monocytogenes, including: 1) activities at primary production, 2) new and pertinent information to be considered throughout the primary-production-to-consumption continuum regarding resource management, time-temperature control, environmental hygiene practices, and climate change, 3) microbiological monitoring methods, particularly molecular- or genomic-based approaches as complements to conventional cultural methods, 4) consumer practices and the relevance of factors impacting listeriosis risk among different regions of the world, and 5) other recently available scientific information.

12. The proposed timeline is a two- or three-year cycle due to the magnitude and importance of the document.

Several countries supported the work. Requests were made to 1) update the scope and purpose of the document to apply to both governments and FOBs, which was subsequently added to the document during the pWG, and 2) for the workgroup to consider the removal of climate change.

Allergens

13. The Chair recalled that CCFH51 had completed the Code of Practice on Food Allergen Management for Food Business Operators and that it had been approved by CAC43. CCFH51 also indicated that the COP could be revised in the future once FAO/WHO had completed its scientific advice and CCFL had completed its work on precautionary allergen labelling and updating the list of foods and ingredients in section 4.2.1.4 of the General Standard for the Labelling of Prepackaged Foods (CXS 1-1985). CCFL47 in 2023 considered the proposed draft revision to the General Standard for the Labelling of Pre-packaged Foods and advanced to step 5 and that this work will be further considered at CCFL48 currently planned for October-November 2024. The Chair also noted that CCFL47 suggested that CCFH ensures the relevant provisions in the Code of Practice on Allergen Management for Food Business Operators (CXC 80-2020) remain consistent with these new texts in the future.

14. Thus, the Chair expanded upon the timeline discussed in the beginning of the session and highlighted that a discussion paper to revise the work in the COP could be prepared in advance of CCFH55 (tentatively scheduled for late 2025) based on outcome of CCFL48. Furthermore, the Chair indicated that the subsequent project document could be prepared for consideration at CCFH56 for approval of New Work.

Prioritization of Projects in the Forward Workplan

15. The pWG first assigned rankings to projects in the Forward Workplan for which a project document was submitted, including Guidelines for the Control of Campylobacter and Salmonella in Chicken Meat (CXG 78-2011), Guidelines on the Application of the General Principles of Food Hygiene to the Control of Viruses in Food (CXG 79-2012), and Guidelines on the Application of General Principles of Food Hygiene to the Control of Listeria monocytogenes in Foods (CXG 61-2007). Additionally, the Code of Practice on Food Allergen Management for Food Business Operators (CXC 80- 2020) along with a proposed Code of Hygienic Practice for the Storage of Cereals that has been in Part I of the Forward work plan since 2012.

16. There was also brief discussion on the Code of Practice for Fish and Fishery Products (CXC 52-2003) from the Codex Committee on Fish and Fishery Products (CCFFP) and whether it could be considered on our forward work plan. There was clarification from the Codex Secretariat that CCFFP remained the custodian of that document and should be retained in that committee; however, if there was specific proposed work on hygiene it could then be referred to this committee.

Recommendations for the plenary of the 54th session of CCFH

17. The pWG recommended (in no particular order of ranking) that CCFH54:

- Support new work to revise the Guidelines on the Application of the General Principles of Food Hygiene to the Control of Viruses in Food (CXG 79-2012);
- Support new work to revise the Guidelines for the Control of Campylobacter and Salmonella in Chicken Meat (CXG 78-2011);
- Support new work to revise the Guidelines on the Application of General Principles of Food Hygiene to the Control of Listeria monocytogenes in Foods (CXG 61-2007)
- Consider the amount of work able to be progressed at CCFH54, the timeline between now and CCFH55 in late 2025, and the estimated publication dates of the forthcoming JEMRA information on viruses and Listeria in mid to late 2024.

CCFH FORWARD WORKPLAN

Part 1									
Title of Work	Last Revision	Information to Update (Yes/No) ²	Impact to Public Health (High= 20/ Medium = 14/ Low = 8)	Trade Impact (10/5/4/2/0) ³	Project document / discussion paper (Yes/No)	FAO/WHO assistance needed? (Yes/No)	Alignment required with the revised CXC 1-1969	Comments	Total
<i>Guidelines for the Control of Campylobacter and Salmonella in Chicken Meat</i> (CXG 78-2011)		Yes (<i>Salmonella</i>)/ Yes (<i>Campylobacter</i>)	20	10	Yes	Yes. CCFH has requested JEMRA to collate the relevant scientific information on <i>Salmonella</i> and <i>Campylobacter</i> in chicken meat in preparation for an update	Yes	FAO noted at the New work working group at CCFH53 that during the JEMRA meeting on <i>Salmonella</i> in chicken, the experts recommended two CXC documents to be updated: CXC/RCP 39-1993, Code of Hygienic Practice for Precooked and Cooked Foods in Mass Catering (which is currently listed in the Forward Workplan) and CXC/RCP 8-1976, Code of Practice for the Processing and Handling of Quick Frozen Foods (which is not in the Forward Workplan). As both of these were referenced in CXG78-2011 – See MRA 45 , page 62	30

² 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.

³ Global Trade Impact, High Consumption: 10; Regional Trade Impact, High Consumption: 5; Global Trade Impact, Low Consumption: 4; Regional Trade Impact, Low Consumption: 2; No trade impact: 0

<i>Code of Practice on Food Allergen Management for Food Business Operators</i> (CXC 80- 2020)	2019	Yes (FAO/WHO Expert consultations) /No (CCFL input)	20	10	Yes		Yes	CCFL met in May 2023 and addressed the input from the FAO/WHO Expert Consultation on Allergens, including priority allergens, thresholds and allergen advisory labelling. The work in CCFL is ongoing so the CCFH should anticipate the need for revisions to this document in the near future. FAO Side Event on Allergens planned during CCFH54.	30
<i>Guidelines on the Application of General Principles of Food Hygiene to the Control of Viruses in Food</i> (CXG 79-2012)	2012	Yes	20	10	Yes	Yes. Discussion Paper identifies 5 elements where JEMRA input is needed	Yes	Structure based on old GPFH sections will need revision to align with revised GPFH	30
Code of Hygienic Practice for the Storage of Cereals	N/A	Yes	8	5	Yes ⁴		N/A		13
<i>Guidelines on the Application of General Principles of Food Hygiene to the Control of Listeria monocytogenes in Foods</i> (CXG 61-2007)	2009	Yes	20	10	Yes	Yes	Yes	JEMRA report <i>Listeria monocytogenes</i> in ready-to-eat (RTE) food: attribution, characterization and monitoring; FAO/WHO to conduct a full farm to table risk assessment for <i>Listeria monocytogenes</i> in foods. Text should be aligned to revised sections of GPFH and new wording for headings	30

⁴ 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 44th session of the CCFH, 12-16 November 2012

Part 2									
Texts below are ordered most recent to oldest. There is no new information for an update, however, revisions may be needed for alignment with CXC 1 and other documents.									
Title of Work	Last Revision	Information to Update (Yes/No) ⁵	Impact to Public Health (High= 20/ Medium = 14/ Low = 8)	Trade Impact (10/5/4/2/0) ⁶	Project document / discussion paper (Yes/No)	FAO/WHO assistance needed? (Yes/No)	Alignment required with the revised CXC 1-1969	Comments	Total
<i>Code of Hygienic Practice for Low-Moisture Foods</i> (CXC 75- 2015)	2018	No					Yes	Sections should be re- aligned with revised GPFH sections.	
<i>Code of Hygienic Practice for Fresh Fruits and Vegetables</i> (CXC 53-2003)	2017	No					Yes	GPFH definitions - types of water should reference updated text of GPFH/ expert information	
<i>Guidelines on the Application of General Principles of Food Hygiene to the Control of Foodborne Parasites</i> (CXG 88- 2016)	2016	No					Yes	Section 3.1 - should update reference to align with revised GPFH to 'section 2.1'.	
<i>Guidelines for the control of nontyphoidal Salmonella in Beef and Pork</i> (CXG 87-2016)	2016	No					Yes	Editorial: 8h) Should move superscript 17 to end of second sentence and reference direct to Section 7.3 of revised GPFH. Similar for superscript 22 – repeat as above.	
<i>Guidelines for the Control of Trichinella spp. in Meat of Suidae</i> (CXG 86-2015)	2015	No					Yes		

⁵ 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.

⁶ Global Trade Impact, High Consumption: 10; Regional Trade Impact, High Consumption: 5; Global Trade Impact, Low Consumption: 4; Regional Trade Impact, Low Consumption: 2; No trade impact: 0

<i>Guidelines for the Control of Taenia saginata in Meat of Domestic Cattle (CXG 85-2014)</i>	2014	No					Yes	
<i>Principles and Guidelines for the Conduct of Microbiological Risk Assessment (CXG 30-1999)</i>	2014	No					No	Hazard definition should be updated. Hazard identification should reference GPFH as a starting point.
<i>Principles and Guidelines for the Establishment and Application of Microbiological Criteria related to Foods (CXG 21-1997)</i>	2013	No					No	Editorial updates: 4.1 (para 11) should be updated with reference to GPFH. Suggest "The choice of the approach should be aligned with GPFH (CXC 1-1969), the risk management objectives and decisions relating to food safety and suitability." 4.12 should be updated to refer to Section 7.4 of revised GPFH document.
<i>Code of Hygienic Practice for Collecting, Processing and Marketing of Natural Mineral Waters (CXC 33-1985)</i>	2011	No					Yes	GPFH reference should be dated (CAC/RCP 1-1969). HACCP should be referenced to revised GPFH. Sections references to GPFH should be updated to align with revised GPFH sections.
<i>Code of Hygienic Practice for Powdered Formulae for Infants and Young Children (CXC 66- 2008)</i>	2009	No					Yes	Section formatting should be updated to align with revised GPFH sections. Review of HACCP should occur to align with revised GPFH GHP and HACCP use. Remove reference to HACCP annex.
<i>Code of Hygienic Practice for Milk and Milk Products (CXC 57-2004)</i>	2009	No					Yes	Format follows GPFH sections therefore will need re-alignment with revised GPFH. HACCP reference should be changed from 'Annex' to 'Chapter Two'. Use of HACCP should be re-evaluated in line with revised GPFH approach. Consider use of GHP and HACCP as

								<p>appropriate to cover hygienic practice, rather than HACCP alone.</p> <p>Allergens need re-evaluating in relation to milk itself as an allergen, rather than allergens from other sources.</p> <p>Water should be re-evaluated to align with revised GPFH and water advice.</p>
<p><i>Principles and Guidelines for the Conduct of Microbiological Risk Management (MRM) (CXG 63-2007)</i></p>	2008	No					No	<p>Annex II. The Introduction should reference GPFH as the foundation for integration of MRM metrics within a food safety control system. Other wording within this annex should be re-considered for revision given the revised GHP/HACCP approach within the revised GPFH</p> <p>Editorial:</p> <p>Definitions - should reference GPFH and cover both GHP and HACCP. This would also include relevant definitions (hazard, control measure, CCP, CL etc.).</p> <p>6.1.2 – should reference GPFH as source guidance for specific documents and guidelines.</p>
<p><i>Code of Hygienic Practice for Eggs and Egg Products (CXC 15-1976)</i></p>	2007	No					Yes	<p>Context of use of hazard analysis, HACCP / HACCP system should be reviewed and updated in line with revised GPFH.</p> <p>Contents and referenced sections of GPFH should be updated throughout the document aligning as appropriate to revised sections of GPFH. Allergen information should be specifically referenced.</p>

<i>Code of Hygienic Practice for Meat (CXC 58-2005)</i> ⁷	2005	No					Yes	Should be updated for sections referenced to GPFH to align with revised GPFH sections.
<i>General Standard for Irradiated Food (CXS 106-1983)</i>	2003	No						remove reference to Rev 3 and wording on HACCP as HACCP covered within GPFH text
<i>Code of Practice for Radiation Processing of Food (CXC 19- 1979)</i>	2003	No					Yes	Introduction – last paragraph should be updated to reflect HACCP application as in revised GPFH. Sections should be updated to align with revised GPFH.
<i>Code of Hygienic Practice for Bottled/Packaged Drinking Waters (other than natural mineral waters) (CXC 48-2001)</i>	2001	No					Yes	GPFH reference should be updated to be consistent with requirements (remove Rev 3). Sections should be re- aligned to referenced sections within revised GPFH. Definitions reference should be updated to revised GPFH Definitions (not section 2.3). HACCP reference should be to the revised GPFH, not an Annex. Should consider water usage and reference to updated water section within GPFH and expert reports.
<i>Code of Hygienic Practice for the Transport of Food in Bulk and Semi-packed Food (CXC 47-2001)</i>	2001	No					Yes	GPFH references should be consistent with current requirements, e.g. CAC/RCP 1- 1969. Sections should be aligned with the revised GPFH sections. HACCP and hazard identification as mentioned in

⁷ Code developed by the Codex Committee on Meat Hygiene

								<p>section 5 should be checked to see whether the wording here adds any further specific application above the HACCP approach in Chapter 2 of the revised GPFH.</p> <p>5.5 Water should reference updated information in line with revised GPFH.</p> <p>Appendix on Hurdles – should be revised with consideration of HACCP text within Chapter 2 revised GPFH</p>
<i>Code of Hygienic Practice for Refrigerated Packaged Foods with Extended Shelf-life (CXC 46-1999)</i>	1999	No					Yes	<p>Sections will need re-alignment with the revised GPFH.</p> <p>Section 5.1 should be revised in accordance with chapter 2 HACCP in the revised GPFH</p>
<i>Code of Hygienic Practice for Precooked and Cooked Foods in Mass Catering (CXC 39-1993)</i>	1993	No						<p>GPFH references should be updated (first reference to GPFH has no dated number; second reference in 5.2.1 is obsolete referring to 1985 GPFH). Explanatory preface C should be revised and aligned with HACCP application within the revised GPFH. Remove out- of- date references. Use of hazard and CCP notes throughout the document should be revised and aligned as necessary with GHP/HACCP application in the revised GPFH. Sections should be updated to align with revised GPFH sections and be complementary to the GPFH. Definitions (contamination, disinfection, food handler, food hygiene) should be updated to align with the revised GPFH definitions and other definitions should be included, e.g. to replace ‘potentially hazardous food’. HACCP definitions</p>

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								be referenced to GPFH if not included. Section 4.3.12 Water Supply should be updated and aligned with revised GPFH. Allergen management should get specific mention for mass catering and be referenced to the revised GPFH.	
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<i>Code of Hygienic Practice for Low-acid and Acidified Low-acid Canned Foods (CXC 23-1979)</i>	1993	No					Yes	Definitions - cleaning, disinfection, and potable water should be updated to align with revised GPFH. Sections should be updated to align as appropriate with revised GPFH. GHP and HACCP application should be considered and updated to align with use in revised GPFH, including Appendix IV (should have wider application than salvaged cans).	
<i>Code of Hygienic Practice for Aseptically Processed and Packaged Low-acid Foods (CXC 40-1993)</i>	1993	No					Yes	GPFH references should be updated to align with revised GPFH. Section and sub section references should be updated to align with revised GPFH. Sections and contents should be updated to align with and be complementary to revised GPFH. HACCP and its application should be referenced to revised GPFH. Definitions (cleaning, disinfection), should be updated to align with revised GPFH. Water should be aligned with revised GPFH.	
<i>Guideline Procedures for the Visual Inspection of Lots of Canned Foods for Unacceptable Defects (CXG 17-1993)</i> ⁸	1993	No					Yes		

⁸ Documents developed by the Codex Committee on Processed Fruits and Vegetables.

<i>Code of Hygienic Practice for Canned Fruit and Vegetable Products (CXC 2-1969)</i>	1969	No					Yes	Needs revision and should reference GPFH as supporting text in a Scope and Use section. Sections should be aligned with the revised GPFH, including definitions. References to water use and supply should refer also to updated information provided by FAO/WHO on water. Note use of hazard (hygienic and health) and this should be revised in line with current definition of hazard.	
<i>Code of Hygienic Practice for the Processing of Frog Legs (CXC 30-1983)</i>	1983	No					Yes	GPFH should be referenced earlier as supporting text for whole document. Definitions should be updated (contamination, disinfection) to align with revised GPFH. Sections should be updated to align with revised GPFH, including 5.2.1 which currently has reference to GPFH. GHP and HACCP should be applied across the whole document as appropriate and in accordance with the revised GPFH	