



JOINT FAO/WHO FOOD STANDARDS PROGRAMME

CODEX COMMITTEE ON FOOD HYGIENE

Fifty-fourth Session

Nairobi, Kenya

11 - 15 March 2024

Draft Guidelines for the Safe Use and Reuse of Water in Food Production and Processing (Annexes on water re-use in fish and fishery products (renamed from Fishery products) and on the production of milk and milk products (renamed from Dairy Products))

Comments of the FAO/WHO

The FAO and WHO appreciates the work done by the EWG Chair and Co-Chairs, and also the comments and discussions with the Members. The below options were provided for Members to:

1. Consider replace paragraph 34 with the following text:

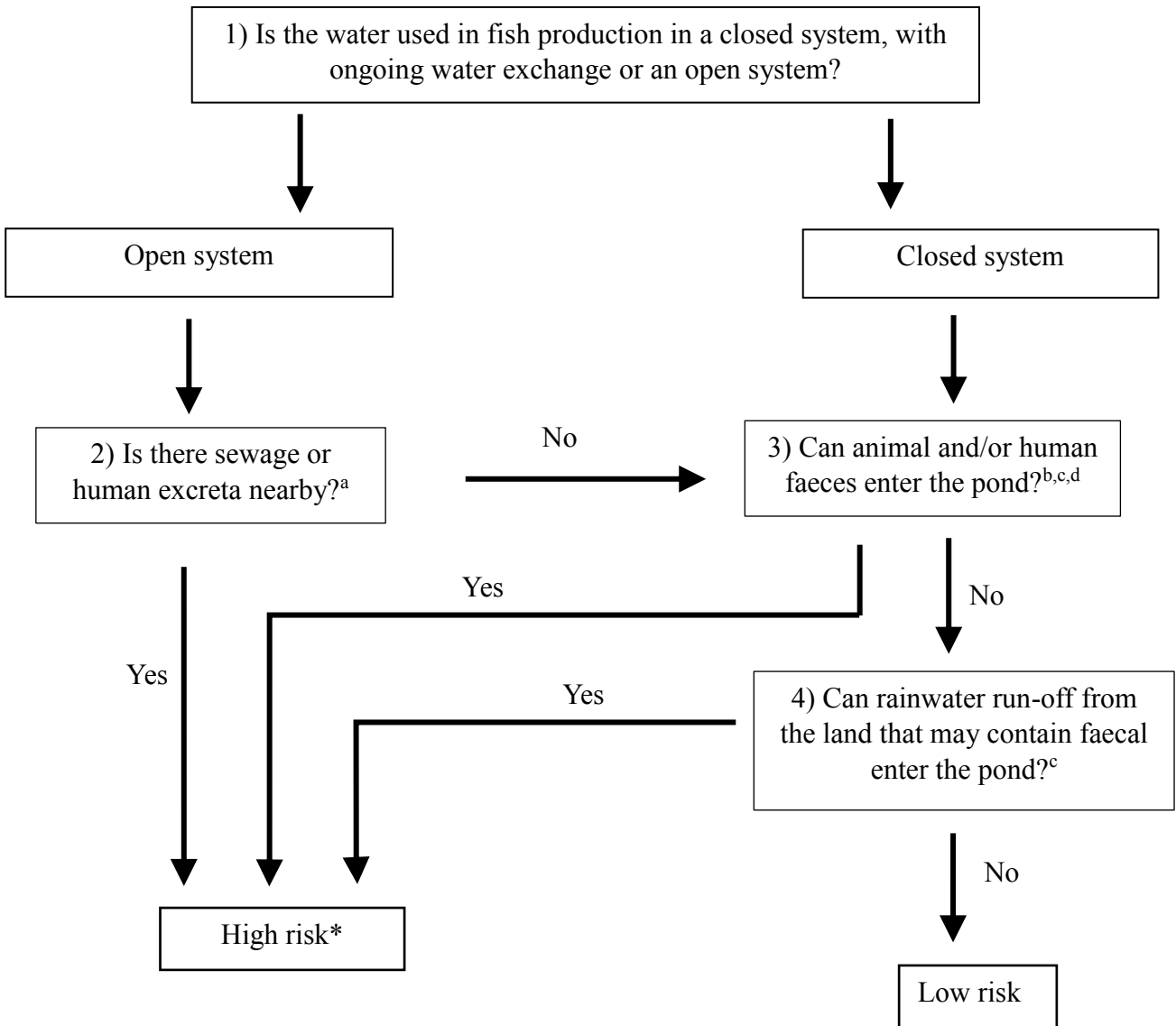
When assessing the risk to fish and fishery products, water that results in the lowest possible risk at any stage should be used.

The DTs provide examples of how the use of water at various stages of production and processing impacts on food safety risks to fish and fishery products.

- Figure 2 Food safety risk based on water use in aquaculture production.
- Figure 3 Food safety risk based on water use in the onboard processing of freshwater fishery products.
- Figure 4 Food safety risk based on water use in the onboard processing of marine or estuarine fishery products.
- Figure 5 Food safety risk based on water use and onshore processing of fishery products.

2. Consider replace/add the below figure 2 after paragraph 37, figure 3 after paragraph 40, figure 3 after paragraph 43, and figure 4 after paragraph 44.

Figure 2 Food safety risk based on water use in aquaculture production.



*Actual risk depends on the degree of contamination.

a: WHO Sanitation Safety Plan Manual

b: Section 6 of the Codex Code of Practice for fish and Fishery products on aquaculture products

c: WHO Water Safety Plan. WHO/Europa 2014

d: WHO Safe Use of Wastewater, Excreta and Grey Water. Vol 3. Aquaculture

Figure 3 Food safety risk based on water use in the onboard processing of freshwater fishery products.

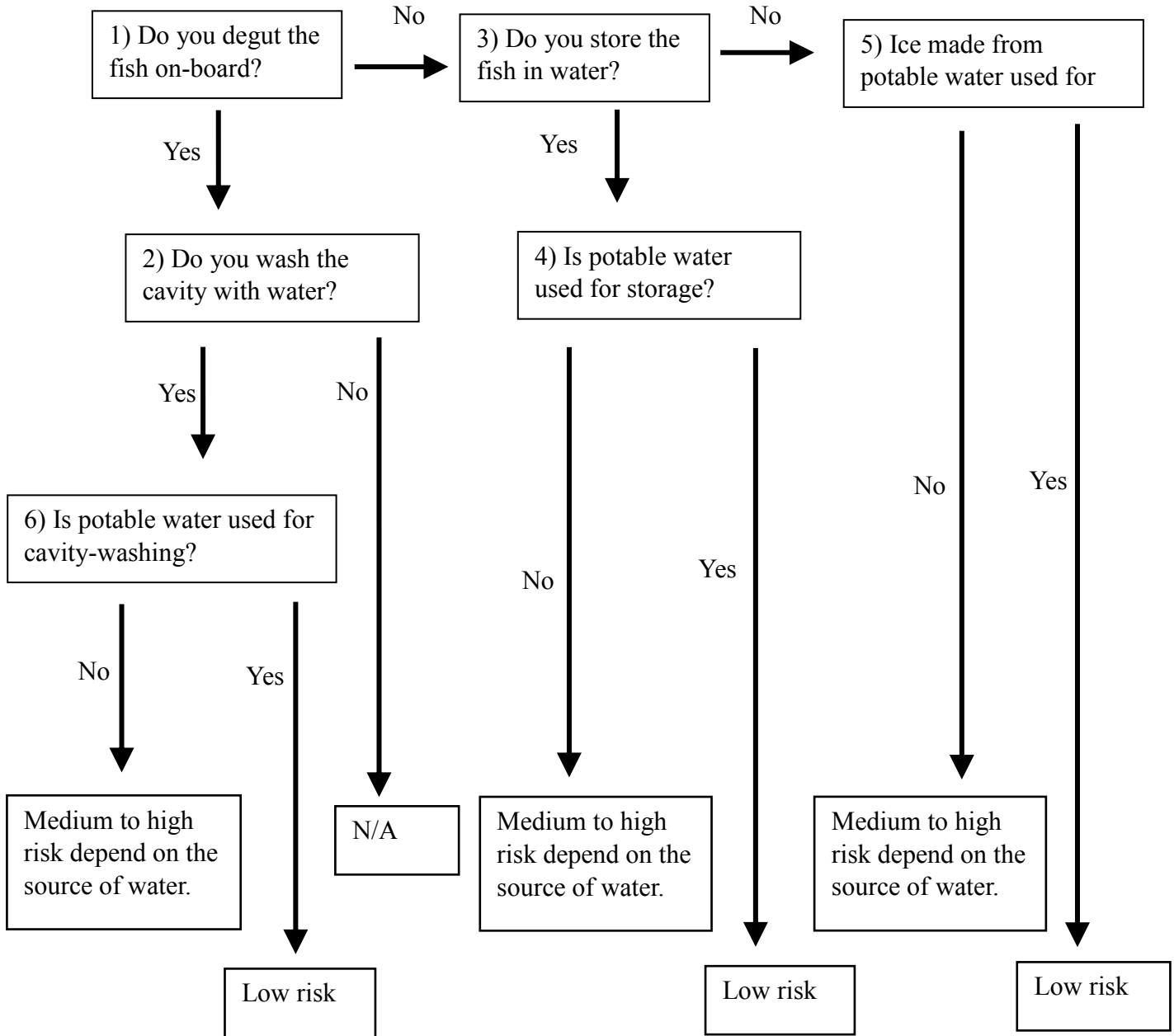
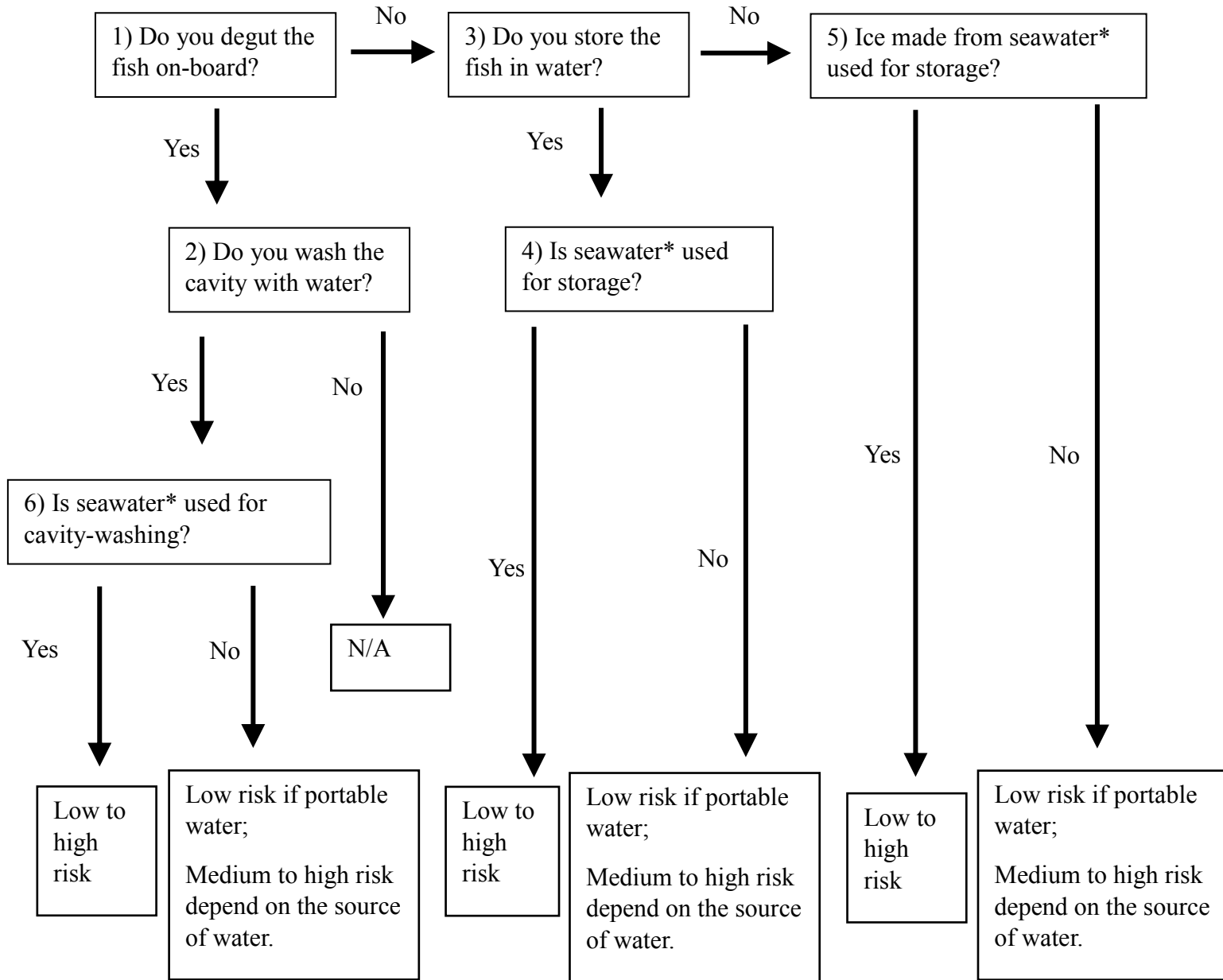


Figure 4 Food safety risk based on water use in the onboard processing of marine or estuarine fishery products.



* When seawater is used, the risk depends on the origin of seawater, e.g. the seawater from high seas has lower risk compared to seawater from coastline.

Figure 5 Food safety risk based on water use and onshore processing of fishery products.

