

## Codex Committee on Food Labelling (CCFL)

## **Codex Committee on Food Hygiene (CCFH)**

Last Meeting: 52nd Session 28 February – 4 March & 9 March 2022 VIRTUAL

Full Report of the 52nd Session - Link to Report & Agenda

Next Meeting: 53rd Session in San Diego, USA 28 November to 2 December 2022

New Zealand attended the 52<sup>nd</sup> session of the CCFH. This was an extremely productive session with a very full agenda. Main outcomes of importance to NZ were:

- The completion of two annexes for inclusion in the General Principles for Food Hygiene and its HACCP annex providing an example of a decision tree for determining critical control points and a work sheet following adoption by the Codex Alimentarius Commission in 2022.
- The completion and recommendation for adoption by the Codex Alimentarius Commission of the Guidelines of the management of biological foodborne outbreaks.
- New Zealand remains as a co-chair with Chile, France and the United States of America to develop the Draft
  proposed guidelines for the control of shiga toxin—producing *Escherichia coli* (STEC) in raw beef, fresh leafy
  vegetables, raw milk and raw milk cheeses, and sprouts. A physical working group will be held prior to the next
  session of CCFH to progress this paper.
- New Zealand is also committed to assisting Japan prepare a discussion paper to help determine whether the Guidelines on the Application of General Principles for Food Hygiene to the Control of Pathogenic Vibrio Species in Seafood (CXG 73-2010) should be reviewed and updated.
- Other areas of interest to New Zealand were the requests for additional information to determine if a farm to table
  risk assessment for *Listeria monocytogenes* in ready to eat foods could be undertaken to support the possible
  future review of the Guidelines on the Application of General Principles of Food Hygiene to the Control of *Listeria*monocytogenes in Foods (CXG 61-2007), and if there was sufficient new information to support updating the
  Guidelines for the Control of Campylobacter and Salmonella in Chicken Meat (CXG 78-2011).