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Food Safety Act: applicable standards

Codex Alimentarius and OIE standards, recommendations and guidelines



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SPS Agreement requirements

- SPS Agreement requires WTO Members to base their sanitary and phytosanitary measures on international standards, guidelines and recommendations, where they exist (and more specifically on **Codex, OIE** and IPPC standards, guidelines and recommendations).
- For **food safety**, the SPS Agreement specifically recognizes the standards, guidelines and recommendations developed by the **Codex Alimentarius Commission (CAC)**.



SPS Agreement requirements

- For animal health and zoonoses, the SPS Agreement specifically recognizes the standards, guidelines and recommendations developed by the OIE.
- Codex and OIE standards need to be incorporated into national legislation before they can be applied.
- Cooperation between the OIE and CAC is important to avoid duplication, gaps and inconsistencies in standards, etc. falling within the scope of both organizations



Codex Alimentarius Commission

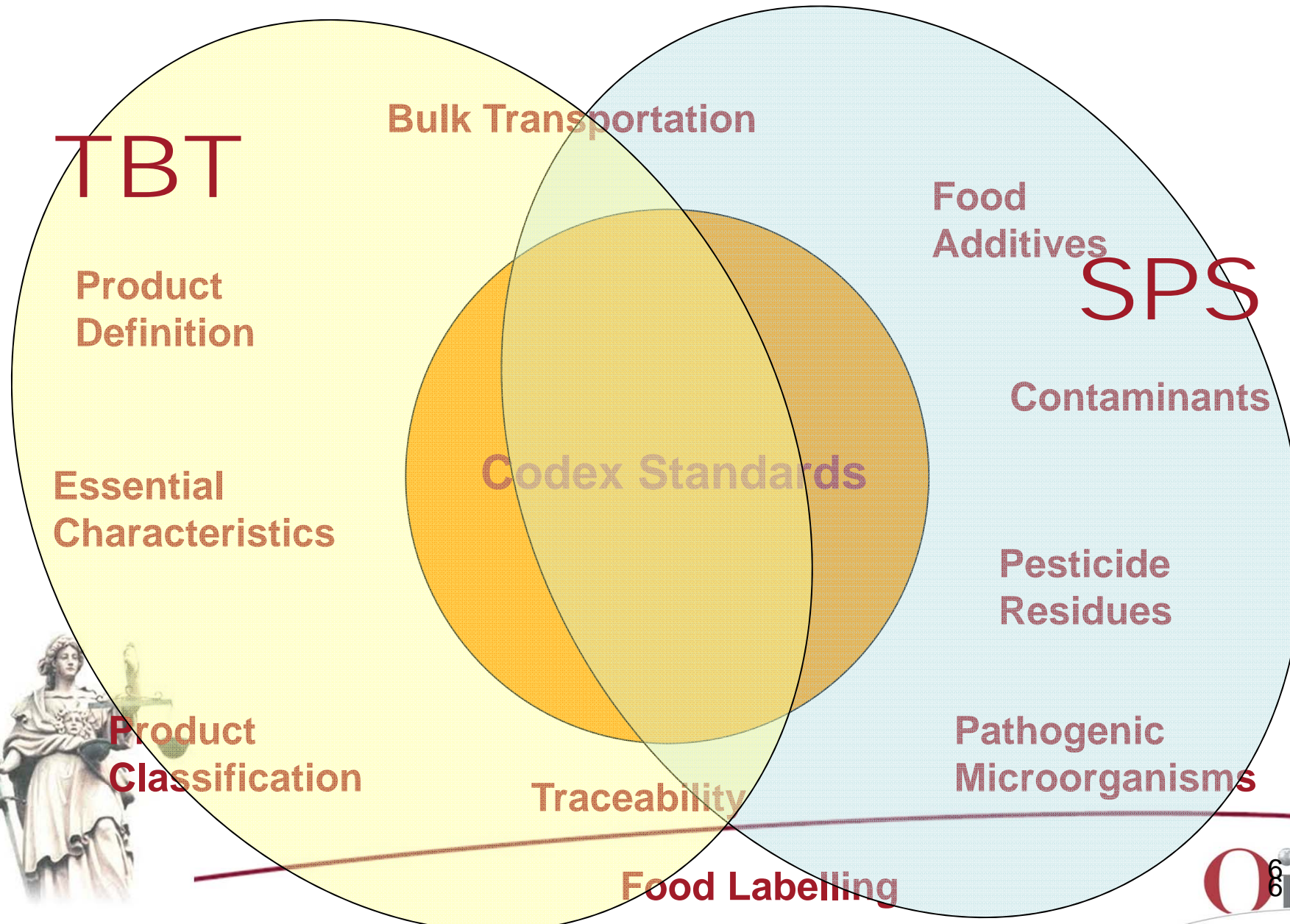
- FAO/WHO Codex Alimentarius Commission (CAC) established in 1961/1963
- Dual objective:
 - Protecting the health of consumers
 - Facilitating fair practices in the food trade
- Current membership: 184 countries and the EU
- CAC is an intergovernmental standard-setting body which produces the **Codex Alimentarius** or "Food Code".



Codex Alimentarius

- Codex Alimentarius - a collection of international standards, codes of practice, guidelines, recommendations, etc. including:
 - Food commodity standards
 - General standards
 - Maximum Residue Limits (MRLs)
 - Codes of Practice
 - Guidelines, principles
 - Methods of analysis





Scientific basis for Codex standards

Risk assessments provided mainly by independent scientific expert groups convened by FAO/WHO

- Joint FAO/WHO Expert Committee on Food Additives (JECFA) - additives, contaminants and veterinary drug residues
- Joint FAO/WHO Expert Meetings on Microbiological Risk Assessment (JEMRA)
- Joint FAO/WHO Meeting on Pesticide Residues (JMPR)
- Other FAO/WHO expert consultations, etc



Risk analysis in Codex

During the 1990s there was a series of FAO/WHO Expert Consultations on the application of risk analysis to food safety issues. These provided the basis of Codex work on food safety risk analysis

CAC has adopted

- *Working Principles for risk analysis for application in the framework of the Codex Alimentarius*
- *Working Principles for risk analysis for food safety for application by governments*



Development of Codex standards

- Codex secretariat arranges for preparation of proposed draft standard, which is then developed through a 5/8 step procedure
- Codex Committees and *ad hoc* Task Forces prepare draft standards for submission to the CAC for adoption
- Circulation to governments and other interested parties for comments. High level of transparency: documents on open website. Over 150 NGOs in observer status.
- Standards are adopted by the CAC and added to the Codex Alimentarius



Codex Organizational Chart

CODEX ALIMENTARIUS COMMISSION	
Executive Committee	Secretariat

General Subject Committees	
General Principles (France)	Methods of Analysis and Sampling (Hungary)
Food Additives (China)	Pesticide Residues (China)
Contaminants in Foods (Netherlands)	Residues of Veterinary Drugs in Foods (USA)
Food Hygiene (USA)	Food Labelling (Canada)
-Food Import and Export Inspection and Certification Systems (Australia)	Nutrition and Foods for Special Dietary Uses (Germany)

Commodity Committees	
active	
Sugars (Colombia)	Processed Fruits and Vegetables (USA)
Fish and Fishery Products (Norway)	Fresh Fruit and Vegetables (Mexico)
Fats and Oils (Malaysia)	
adjourned	
Milk and Milk Products (New Zealand)	Meat Hygiene (New Zealand)
Cereals, Pulses and Legumes (USA)	Vegetable Proteins (Canada)
Natural Mineral Waters (Switzerland)	Cocoa Products and Chocolate (Switzerland)

<i>ad hoc</i> Intergovernmental Task Forces	
active	
Animal feeding (Switzerland)	
dissolved	
Biotechnology (Japan)	Fruit and Vegetable Juices (Brazil)
Processing and Handling of Quick Frozen Foods (Thailand)	Antimicrobial Resistance (Republic of Korea)

Regional Coordinating Committees	
Africa (Cameroon)	Latin America and the Caribbean (Costa Rica)
Asia (Japan)	North America and the Southwest Pacific (Papua New Guinea)
Europe (Poland)	Near East (Lebanon)



Codex commodity standards

Large number of standards - some examples:

- Standard for cooked cured chopped meat
- Standard for canned finfish
- Standard for live and raw bivalve molluscs
- Standard for milk powders and cream powder
- Standards for named cheeses, e.g. Cheddar
- Standard for honey



General standards, etc.

- General standard for food additives
- General standard for contaminants and toxins in food and feed
- General methods of analysis for contaminants
- Recommended methods for analysis and sampling



MRLs: veterinary drug residues

CAC has adopted more than 500 Maximum Residue Limits (MRLs) covering over 50 veterinary drugs or groups of drugs.

Codex MRLs for veterinary drugs can be found on the Codex web site:

<http://www.codexalimentarius.net/vetdrugs/data/index.html>).

Codex has also developed a *Compendium of methods of analysis identified as suitable to support Codex MRLs*



Codex: use of veterinary drugs and antimicrobial resistance

- *Guidelines for the design and implementation of national regulatory food safety assurance programmes associated with the use of veterinary drugs in food producing animals*
- *Guidelines for risk analysis of foodborne antimicrobial resistance*
- *Code of practice to minimize and contain antimicrobial resistance*



OIE: antimicrobial resistance

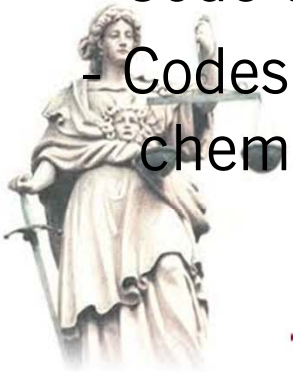
Section 6 of the OIE *Terrestrial Animal Health Code*

- Ch. 6.6 *Introduction to the recommendations for controlling antimicrobial resistance*
- Ch. 6.7 *Harmonisation of national antimicrobial resistance surveillance and monitoring programmes*
- Ch. 6.8 *Monitoring of the quantities of antimicrobials used in animal husbandry*
- Ch. 6.9 *Responsible and prudent use of antimicrobials in veterinary medicine*
- Ch. 6.10 *Risk assessment for antimicrobial resistance arising from the use of antimicrobials in animals*



Codex Codes of Practice

- General Principles of Food Hygiene, including an annex on Hazard Analysis and Critical Control Point (HACCP) System and Guidelines for its Application
- Code of Hygienic Practice for Milk and Milk Products
- Code of Hygienic Practice for Egg Products
- Code of Practice for Fish and Fish Products
- Code of Hygienic Practice for Meat
- Code of Practice for Good Animal Feeding
- Codes of practice for reducing contamination with various chemical contaminants, e.g. dioxins, aflatoxins.



Meat Hygiene: Codex

- A Code of Hygienic Practice for Meat constitutes the primary international standard for meat hygiene and incorporates a risk-based approach to application of sanitary measures throughout the meat production chain.
- The Code specifically recognises the dual objectives that slaughterhouse inspection activities deliver in terms of animal and public health
- The Code does not provide inspection measures for specific hazards, which remains the responsibility of the national competent authorities.



Meat Inspection:OIE

- Chapter 6.2 of the *OIE Terrestrial Animal Health Code (Control of biological hazards of animal health and public health importance through ante- and post-mortem meat inspection)* refers to the Codex Code and describes the role of the ***Veterinary Services*** in meat inspection.



Animal Feeding

In 2004 the CAC adopted a *Code of Practice on Good Animal Feeding*.

In 2009 OIE adopted Chapter 6.3 of the *Terrestrial Code*:
“*Control of hazards of animal health and public health importance in animal feed*”..

Chapter 6.1 of the OIE Aquatic Animal Health Code:
“*Control of hazards in aquatic animal feeds*”

These chapter take into account and complement the Codex Code of Practice



Codex and OIE: poultry production

- Codex Guidelines for the control of *Campylobacter* and *Salmonella* in chicken meat
- OIE *Terrestrial Animal Health Code*:
 - Ch. 6.4 Biosecurity procedures in poultry production
 - Ch. 6.5 Prevention, detection and control of *Salmonella* in poultry



Codex: Inspection and certification systems

Some examples of Codex texts:

- Principles for food import and export certification and inspection
- Guidelines for design, production, issuance and use of generic official certificates
- Guidelines for food import control systems
- Principles for traceability/product tracing as a tool within a food inspection and certification system



Other OIE recommendations, etc.

OIE Terrestrial Animal Health Code:

- Chapter 6.1: The role of Veterinary Services in food safety
- For certain of the diseases covered in Chapters 8-15, e.g. Anthrax, Avian influenza, BSE, Bovine TB, Classical Swine Fever, Trichinellosis, Newcastle disease, recommendations are given on conditions for importation of certain products destined for human consumption, e.g. meat & meat products, milk and milk products, eggs.



Further information

Further information on Codex and OIE standards, etc. can be obtained via:

- OIE website (www.oie.int) (click on "Food safety")
- Codex web site: www.codexalimentarius.net or www.codexalimentarius.org (new website)
- Codex Contact Point in your country

