KEY STAKEHOLDERS MEETING WORKSHOP ON FOOD SAFETY REGULATIONS 2009 AND FOOD SAFETY ACT 2003

CODEX Standards and the implications to Trade and Businesses

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WHY STANDARDS ?

WORD TRADE ORGANISATION

• CONFIDENCE

• INTERNATIONAL TRADE

In excess of 300 Cases of food poisoning (CWM, L'toka and Private)

USDA Issues Massive Ground Beef Recall Due to Possible E. coli

CODEX ALIMENTARIUS COMMISSION

oFounded in 1962

• Been the executive organ of the joint FAO/WHO Food Standards Programme since 1963

CODEX ALIMENTARIUS COMMISSION

Objectives: Protecting the health of consumers. •Assuring fair practices in the food trade **Outputs:** • Standards Codes of practice •Guidelines Recommendations to governments

PRESERVED (pH, Sugar, Salt, °C, water) CONTAINED IN HERMETIC CONTAINER FOODS INTENDED TO BE CONVENIENT

FOODS INTENDED FOR REMOTE OR LATER CONSUMPTION

THE EXPLOSION IN FOOD PROCESSING

• CONSUMERS CANNOT MAKE AN OBJECTIVE ASSESSMENT OF QUALITY

PRODUCERS OPPORTUNITIES TO:

MISLEAD (OVER-RATE THE VALUE OF THE FOOD) MISREPRESENT DELIBERATELY DEFRAUD MAKE UNFOUNDED CLAIMS

MIS-UNDERSTAND THE HAZARDS INHERENT IN PROCESSED FOODS

CHEMICAL

PHYSICAL BIOLOGICAL

THE HAZARDS INHERENT IN FOODS

CHEMICAL NATURAL POISONS IN FOODS (Fish and some legumes) DROPPINGS FROM VERMIN AGRICULTURAL CHEMICALS MYCO AND MICRO TOXINS (Aflatoxins)

THE HAZARDS INHERENT IN PROCESSED FOODS

SOIL, STONES, TWIGS, LEAVES EQUIPMENT HANDLERS

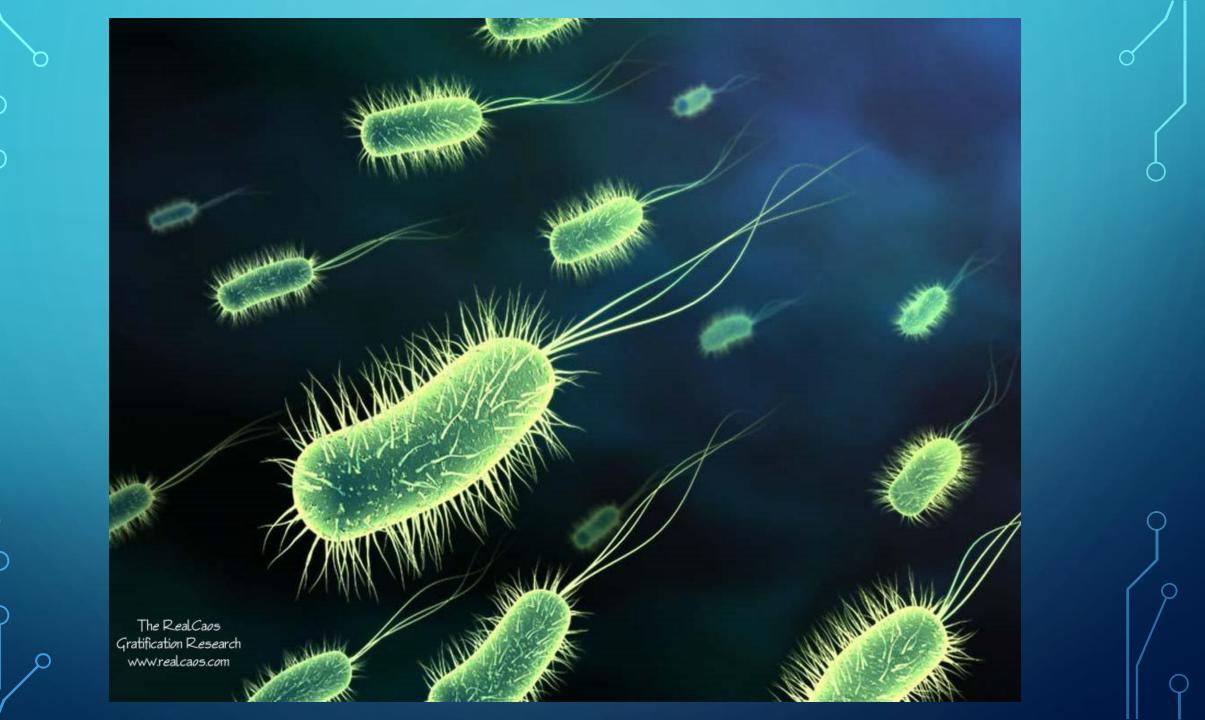
PHYSICAL

THE HAZARDS INHERENT IN FOODS

BIOLOGICAL

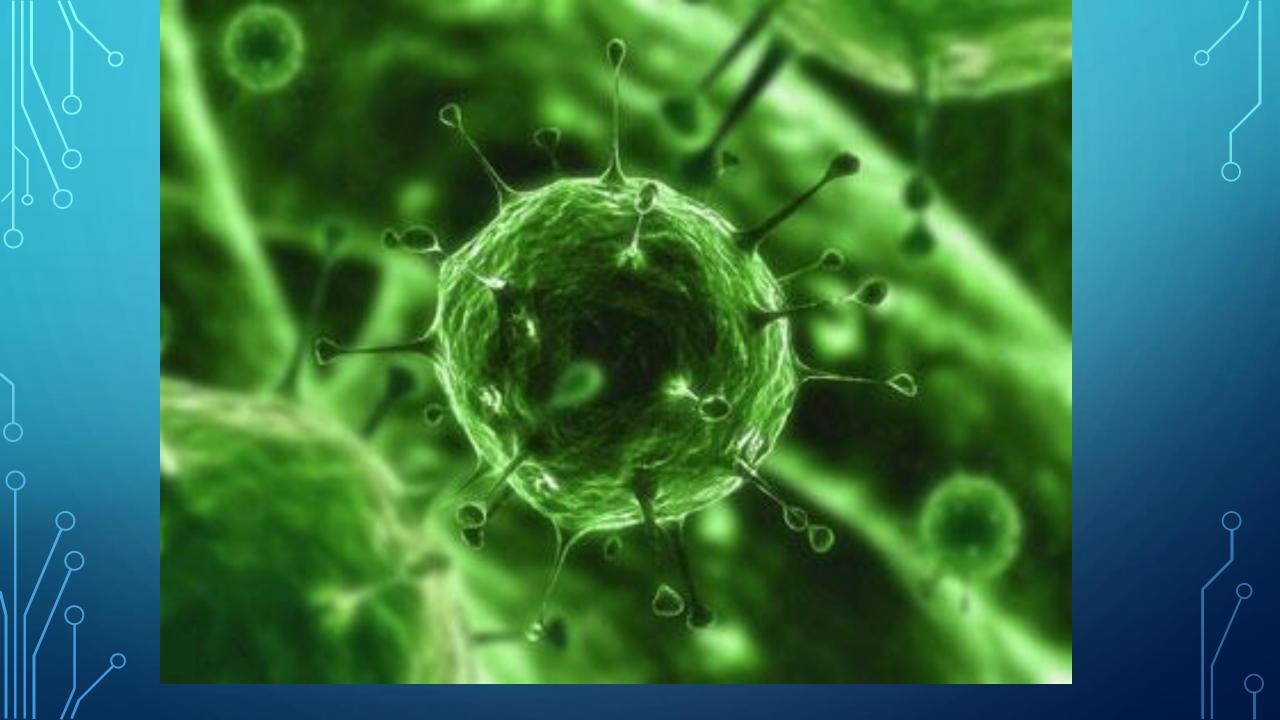
BACTERIA MOULDS

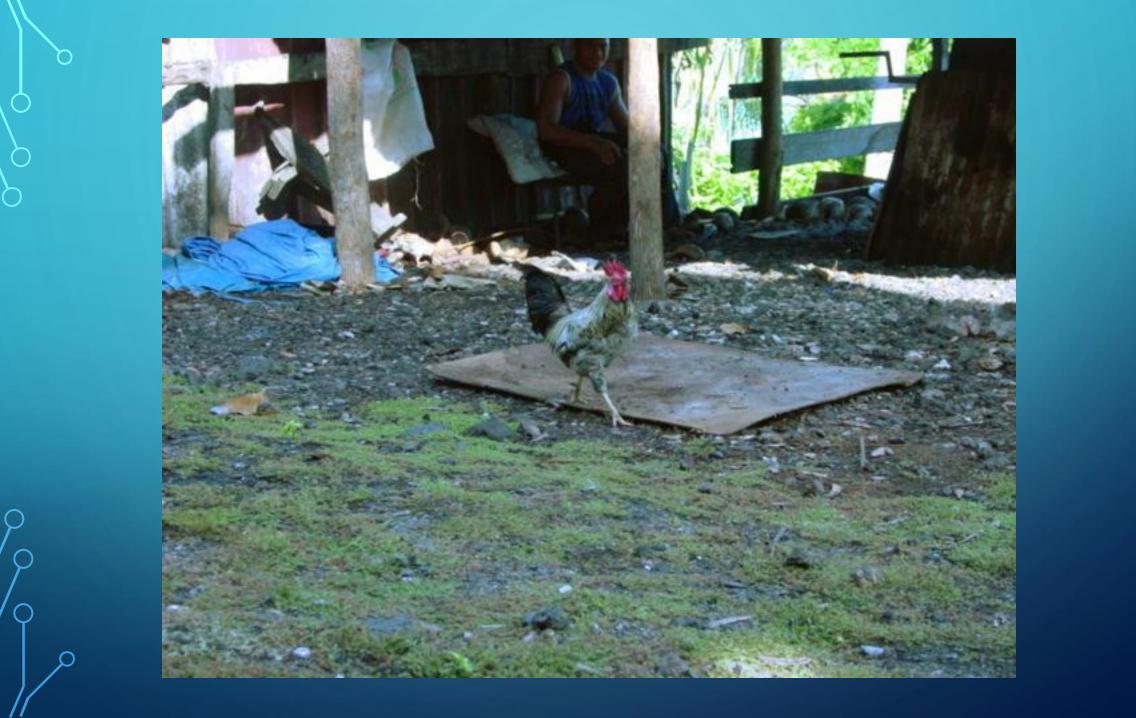
VIRUSES



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Overview of Bacterial infections

Sexually transmitted

- Chlamydia trachomatis

- Neisseria gonorrhoeae

- Ureaplasma urealyticum

- Treponema pallidum

- Haemophilus ducreyi

diseases

Bacterial meningitis

- Streptococcus pneumoniae
- Neisseria meningitidis
- Haemophilus influenzae
- Streptococcus agalactiae
- Listeria monocytogenes

Otitis media

- Streptococcus pneumoniae

Pneumonia

Community-acquired:

- Streptococcus pneumoniae
- Haemophilus influenzae
- *Staphylococcus aureus* Atypical:
- Mycoplasma pneumoniae
- Chlamydia pneumoniae
- Legionella pneumophila
- Tuberculosis
- Mycobacterium tuberculosis

Skin infections

- Staphylococcus aureus
- Streptococcus pyogenes
- Pseudomonas aeruginosa

Eye infections

- Staphylococcus aureus
- Neisseria gonorrhoeae
- Chlamydia trachomatis

Sinusitis

- Streptococcus pneumoniae
- Haemophilus influenzae

Upper respiratory tract infection

- Streptococcus pyogenes
- Haemophilus influenzae

Gastritis

- Helicobacter pylori

Food poisoning

- Campylobacter jejuni
- Salmonella
- Shigella
- Clostridium
- Staphylococcus aureus
- Escherichia coli

Urinary tract infections

- Escherichia coli
- Other Enterobacteriaceae
- Staphylococcus saprophyticus
- Pseudomonas aeruginosa

THE STANDARDS

HORIZONTAL STANDARDS

APPLY TO ALL FOODS TRADED

VERTICAL STANDARDS

PLY TO SPECIFIC FOOD OR GROUPS OF FOODS

GENERAL SUBJECT COMMITTEES HORIZONTAL STANDARDS

- General Principles (France)
- Import/Export Inspection and Certification Systems (Australia)
- Food Labeling (Canada)
- Methods of Analysis & Sampling (Hungary)
- Food Hygiene (USA) (HACCP, KAIZEN, RCPs)
- Residue of Veterinary Drugs in Food (USA)
- Pesticide residues (Netherlands)
- Food Additives and contaminants (Netherlands)
- Nutrition and Foods for special Dietary Uses (Germany)

Labelling of Prepackaged Foods (CODEX STAN 1-1985) Adopted 1985. Amended 1991, 1999, 2001, 2003, 2005, 2008 and 2010. • GENERAL STANDARD FOR THE LABELLING OF PREPACKAGED FOODS • CODEX STAN 1-1985

SCOPE

This standard applies to the labelling of all prepackaged foods to be offered as such to the consumer or for catering purposes and to certain aspects relating to the presentation thereof.

COMMODITY COMMITTEES

- Fats and Oils (U.K.)
- Fish and Fishery Products (Norway)
- Milk and Milk Products (New Zealand)
- Fresh Fruits and Vegetables (Mexico)
- Cocoa Products & Chocolate (Switzerland)
- Natural Mineral Waters (Switzerland)

COMMODITY COMMITTEES

- •Sugars (U.K.)
- Processed Fruits and Vegetables (USA)
- Vegetable Proteins (Canada)
- •Cereals, Pulses and Legumes (USA)
- •Soups and Broths (Switzerland)
- •Meat Hygiene (New Zealand)

AD HOC INTERGOVERNMENTAL CODEX TASK FORCES (ESTABLISHED BY THE 23RD SESSION OF THE CAC)

 Foods derived from Biotechnology (Japan, duration 4 years;

- Animal Feeds (Denmark, duration 4 years);
- Fruit juices (Brazil, duration 4 years)

Adopted 1969. Amendment 1999. Revisions 1997 and 2003.

- GENERAL PRINCIPLES OF FOOD HYGIENE
- •CAC/RCP 1-1969

CAC/RCP 39 Page 1 of 18 **CODE OF HYGIENIC PRACTICE FOR** PRECOOKED **AND COOKED FOODS IN MASS** CATERING

CAC/RCP 39-1993 1

STAN 240-2003 Page 1 of 4 CODEX STANDARD FOR AQUEOUS COCONUT PRODUCTS – Coconut Milk and Coconut Cream -(CODEX STAN 240-2003) CODEX STAN 247 Page 1 of 19 CODEX GENERAL STANDARD FOR FRUIT JUICES AND NECTARS (CODEX STAN 247-2005)

ISSUES FOR FIJI

ENTRY OF NON-COMPLIANT FOODS

- SHIFTING STANDARDS (CCNASWP) FSANZ, USFDA. EU etc
- **COMMERCIAL STANDARDS (SUPERMARKETS)**
- ORGANIC FOOD
 - LABELLING (BEST BEFORE; USE BY BAR CODES, NUTRITION PANEL)
 - NEW PRODUCTS (SPICE PASTES, PULLUSAMI, CAULERPA, KAVA)
 - ENFORCEMENT

Food Quality and Safety Systems - A Training Manual on Food Hygiene and the Hazard Analysis and critical control point system

- Section 1 PRINCIPLES AND METHODS OF TRAINING
- Introduction
- Module 1 Principles of effective communication "Getting the message across"
- Module 2 Effective oral communication
- Module 3 Why train? The trainer's role and responsibility
- Module 4 Methods of training The right method
- Module 5 The art of questioning
- Module 6 Types of training aids How to make and use them
- Module 7 Planning and delivering a presentation
 - Module 8 Evaluating training
 - Module 9 Testing trainee trainers Individual presentations
 - Module 10 Organizing and managing a training course

- Section 2 RECOMMENDED INTERNATIONAL CODE OF PRACTICE GENERAL PRINCIPLES OF FOOD HYGIENE
- Introduction
- Module 1 The Codex Alimentarius Commission
- Module 2 The Codex General Principles of Food Hygiene
- Module 3 Primary production
- Module 4 Establishment: design and facilities
- Module 5 Control of operation
- Module 6 Establishment: maintenance and sanitation
 - Module 7 Establishment: personal hygiene
 - Module 8 Transportation

Module 9 - Product information and consumer awareness Module 10 - Training

Section 3 - THE HAZARD ANALYSIS AND CRITICAL CONTROL POINT (HACCP)

Introduction

- Module 1 History and background of the HACCP system
- Module 2 The Codex guidelines for the application of the HACCP system
- Module 3 Assemble the HACCP team Task 1
- Module 4 Describe product and identify intended use Tasks 2 and 3
- Module 5 Construct flow diagram and on-site confirmation of flow diagram Tasks 4 and 5
- Module 6 List all potential hazards associated with each step, conduct a hazard analysis
- and consider any measures to control identified hazards Task 6/Principle 1
- Module 7 Determine critical control points Task 7/Principle 2
 - Module 8 Establish critical limits for each critical control point Task 8/Principle 3
 - Module 9 Establish a monitoring system for each critical control point Task 9/Principle 4
 - Module 10 Establish corrective actions Task 10/Principle 5
 - Module 11 Establish verification procedures Task 11/Principle 6
 - Module 12 Establish documentation and record keeping Task 12/Principle 7