



Organisation
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Animal

Original: English
October 2010

**REPORT OF THE TENTH MEETING OF THE OIE
ANIMAL PRODUCTION FOOD SAFETY WORKING GROUP
Paris, 2–4 November 2010**

The OIE Working Group on Animal Production Food Safety (the Working Group) held its tenth meeting at the OIE Headquarters on 2 to 4 November 2010.

The members of the Working Group and other participants are listed at [Annex I](#). The adopted agenda is provided at [Annex II](#).

Dr Bernard Vallat, OIE Director General, met with the Working Group for a brief update on OIE developments relevant to the work of this Working Group, and welcomed the members of Working Group and thanked them for their support of OIE in this important area of work. Dr Vallat noted that the WHO World Health Assembly in May 2010 approved an amendment to the official OIE/WHO Agreement, introducing food safety as a topic of common interest and possible common activities for both organisations, and providing a legal basis for the joint development of common OIE/Codex standards. Dr Vallat noted that the Codex Alimentarius (CAC), Committee on General Principles will consider the proposal for the joint development of common OIE/Codex standards when it meets in April, 2012. He asked the Working Group to continue to provide advice on the areas where development of common OIE/Codex standards could be desirable.

Dr Vallat noted that there is interest on the part of Delegates in the scientific linkages between animal welfare, animal health and food safety. This is a complex matter as, although there are linkages, animal welfare and food safety are not linked in a simple and direct manner and this topic warrants study. He advised that he would support collaborative work between the two permanent OIE Working Groups (Animal Welfare and Animal Production Food Safety) on this topic as this could be useful to inform the standard setting work of the OIE in both animal welfare and animal production food safety.

Dr Vallat drew to the attention of the Working Group the work of the *ad hoc* Group on Zoonotic Parasites, which arose from the Discussion Paper on Priority Pathogens for future standard setting, produced under the APFSWG auspices. He asked the Working Group to review this work and, if in agreement with the *ad hoc* Group's approach, to forward the report to the OIE Terrestrial Animal Health Standards Commission (Code Commission) for consideration at its February 2011 meeting.

Dr Vallat noted that the OIE started working on the topic of veterinary education in 2009 and that this work is ongoing, with an ad hoc Group and a second global conference on veterinary education being organized in Lyon within the framework of the 'Veterinary Year 2011'. This conference will feature 1 ½ days dedicated to the work of the OIE on 13-14 May 2011. Dr Vallat encouraged the Working Group and particularly, FAO to become involved in the OIE work on veterinary education, with particular attention to veterinary competencies in food inspection and safety.

On the important contribution of aquaculture to food security, Dr Vallat informed the Working Group that the OIE would hold the first Global Conference on the contribution of aquatic animal health programmes to food security in Panama, 28-30 June, 2011 and encouraged the Working Group to consider the future need for animal production food safety standards for products of aquatic animals at the production level.

Finally, on the subject of capacity building, Dr Vallat noted the on-going work of the OIE in conducting seminars for OIE National Focal Points, under the authority of the national Delegate, in all five regions. Funding was available to ensure that these seminars would be repeated (using new content) on a 2-yearly basis. Dr Vallat also highlighted the role of the OIE focal points for the coordination of national activities, e.g. through their relationship with INFOSAN networks and welcomed input from the Working Group for new content of these seminars and suggestions for mechanisms for improving collaboration between focal points and other organisations/experts dealing with food safety.

Dr Vallat informed the Working Group that it was possible at any time to convene specific *ad hoc* Groups or to work with OIE Reference Laboratories or Collaborating Centres, as appropriate, if the Working Group sees any need for additional expertise.

1. Update on OIE / Codex / FAO / WHO activities

1.1. OIE

The *ad hoc* Group on the OIE Handbook on Import Risk Analysis

The revised Volume I (Introduction and qualitative risk analysis) of the OIE *Handbook on Import Risk Analysis for Animals and Animal Products* has been finalised with publication planned for December 2010. Volume II (quantitative risk assessment) has not been revised, but will be reprinted. In addition, these publications will be available by downloading, free of charge, from the OIE website and by purchase in hard copy.

Brucellosis

The 2010 meeting of the *ad hoc* Group on Brucellosis to review the OIE *Terrestrial Animal Health Code (Terrestrial Code)* chapters on brucellosis was postponed until early 2011.

One Health Concept

The Working Group briefly reviewed the Tripartite Concept Note, which addresses the need and mechanisms for collaboration between the OIE, FAO and WHO on the interface between wildlife, livestock, human health and the environment. Noting that the framework for collaboration covers food safety, the Working Group concluded that, for the moment, it has nothing to add, but would keep the matter under review.

Pet food

The Working Group noted that the modification of the terms of reference of the *ad hoc* Group on Pet Food to address only OIE listed diseases. As the *ad hoc* Group is no longer addressing food safety, the Working Group decided to remove this item from its agenda.

Food safety and aquatic animal products

The Working Group briefly reviewed the Discussion paper on ‘Infectious agents of potential public health concern in aquaculture’ prepared by members of the Aquatic Animal Health Standards Commission. The Working Group noted that the paper addressed occupational health issues and that there are very few bacterial or viral pathogens of aquatic animals that systematically cause food borne illness in humans.

Dr Bruno informed the Working Group that in July 2010 the CAC adopted a Code of Practice for Pathogenic *Vibrio* spp. in Seafood and an Annex on Control Measures for *Vibrio parahaemolyticus* and *Vibrio vulnificus* in molluscan shellfish and that the Codex Committee on Fish and Fishery Products at its next session will consider a list of methods for the determination of biotoxins for the Standard for Raw and Bivalve Molluscs.

The Working Group considered that no further work is needed at this time on food safety standards for products of aquatic animals, but would monitor developments in this area.

1.2. Codex

Dr Bruno provided an update on the work of Codex. Detailed information is provided in [Annex III](#).

1.3. FAO

Dr de Balogh was unable to attend the meeting but provided an update on the work of FAO which is provided in [Annex IV](#).

1.4. WHO

Dr Magnino provided an update on the work of WHO. Detailed information is provided in Annex V.

The Working Group encouraged the Director General to continue to support communication and collaboration between the Secretariats of OIE and CAC, and the relevant units at the FAO and WHO, to ensure close co-ordination of the relevant work of these organisations.

2. Priority pathogens for future standard setting at the OIE

The Working Group considered the comments of OIE Members and the Code Commission on the OIE Discussion paper ‘Priority pathogens for future standard setting at the OIE’.

The Working Group discussed the need for and feasibility of developing OIE advice on the control of *Salmonella* spp. in food producing animals other than poultry (i.e. pigs, cattle, small ruminants) and Verotoxigenic *E.coli* (VTEC) in food-producing animals with the purpose of reducing foodborne illness. In this regard the Working Group requested that the OIE undertake a review of the scientific literature on these pathogens. The proposed terms of reference for this work are presented in [Annex VI](#).

The Working Group undertook to examine the review at its meeting in 2011 and to decide on the need for and feasibility of development of OIE standards for these pathogens.

3. Ad hoc Group on Zoonotic Parasites

The Working Group discussed the report of the *ad hoc* Group on Zoonotic Parasites and supported the proposed new chapters and the work direction.

The Working Group agreed that the Code Commission should consider the recommendations of the *ad hoc* Group in February 2011.

4. **Terrestrial Code chapters on salmonellosis and biosecurity procedures in poultry production**

Dr Mylrea, Chargee de mission, International Trade Department, updated the Working Group on the on-going work on *Terrestrial Code* Chapter 6.5. 'Prevention, Detection and Control of Salmonella in Poultry' and Chapter 6.4. 'Biosecurity Procedures in Poultry Production'. These texts had been revised by the *ad hoc* Group on Salmonellosis and circulated to OIE Members with the September 2010 Report of the Code Commission.

Concerning on-going work in Codex Committee on Food Hygiene on *Campylobacter* and *Salmonella* in chicken meat refer to [Annex III](#).

The Working Group supported this work and congratulated the *ad hoc* Group on its work.

5. **Antimicrobial resistance**

Dr Erlacher-Vindel, Deputy Head of the OIE Scientific Department, joined the Working Group for this item. Dr Erlacher-Vindel summarised the current work of the OIE related to antimicrobial resistance in terrestrial animals. She noted that the OIE had convened an *ad hoc* Group to update the OIE standards on antimicrobial resistance (*Terrestrial Code* and *Terrestrial Manual*) and the OIE list of critically important veterinary antimicrobial agents. The first meeting of the *ad hoc* Group, in collaboration with WHO and FAO, was held on 2–4 November 2011 with the objective of revising the *Terrestrial Code* Chapter 6.8. 'Monitoring of the quantities of antimicrobials used in animal husbandry'. If time allows, the Group will also update Chapter 6.7. 'Harmonisation of national antimicrobial resistance surveillance and monitoring programmes'. The report of the *ad hoc* Group will be submitted to the Scientific Commission for Animal Diseases and the Code Commission at their meetings in February 2011. The OIE is taking care to ensure coordination between this *ad hoc* Group and the *ad hoc* Group developing text on the prudent use of antimicrobial agents in aquatic animals.

The *ad hoc* Codex Intergovernmental Task Force on Antimicrobial Resistance has finalised its work on the draft Guidelines for Risk Analysis of Foodborne Antimicrobial Resistance which will be considered for adoption at the 34th Session of the CAC in 2011 (refer to [Annex III](#)).

Dr Erlacher-Vindel noted that the OIE was providing seminars for national OIE Focal Points on Veterinary Products in the five OIE regions.

Dr Kahn, Head OIE International Trade Department, updated the Working Group on activities related to antimicrobial resistance in aquatic animals. The *ad hoc* Group on Responsible Use of Antimicrobials in Aquatic Animals held its second meeting the 4-6 October 2010 and reviewed Member comments on the draft *Aquatic Animal Health Code (Aquatic Code)* Chapter 6.3 'Responsible and prudent use of antimicrobial agents in veterinary medicine'. This chapter will be proposed for adoption at the 79th General Session in May 2011 and was circulated for Member comment in the October 2010 report of the Aquatic Animals Commission. The *ad hoc* Group is also developing a new draft *Aquatic Code* Chapter 6.X. 'Harmonisation of National Antimicrobial Resistance Surveillance' and 'Monitoring Programmes for Aquatic Animals' and a new draft Chapter 6.X. 'Monitoring of the Quantities of Antimicrobials Used in Aquatic Animals'.

The Working Group endorsed the OIE work on antimicrobial resistance and encouraged the OIE to continue to engage closely with CAC, FAO and WHO on the important topic.

6. Biotechnology

Dr Erlacher-Vindel joined the Working Group for this item and summarised the activities related to biotechnology. The updated chapter 1.1.7A of the *Terrestrial Manual* on 'The application of Biotechnology to the Development of Veterinary Vaccines' was adopted at the 78th OIE General Session in May 2010. The need for a new chapter on Diagnostic Tests related to new and emerging technologies was discussed by the Biological Standards Commission at their October 2010 meeting. However, the final decision on whether an *ad hoc* Group should be convened on this issue will be taken at the next meeting in 2011.

7. OIE Regional training workshops for national Focal Points for Animal Production Food Safety

Dr Kahn informed the Working Group that seminars for Animal Production Food Safety national Focal Points had been conducted in 2009/2010 in: Europe (22 - 24 April 2009, Sofia, Bulgaria); Africa (24 - 26 September 2009, Yaoundé, Cameroun); Middle East (2-4 February 2010, Kuwait City); Americas (9-11 March 2010, Buenos Aires, Argentina); and Far East, Asia Pacific (12-14 October 2010, Singapore).

Dr Kahn thanked Dr Slorach for his participation in these seminars and informed the Working Group that the OIE had secured resources to undertake a second global round of training for OIE national Focal Points.

The Working Group welcomed this initiative and endorsed the terms of reference for the national Animal Production Food Safety Focal Points.

The Working Group made the following recommendations:

- i) in order to stimulate active participation in OIE activities related to animal production food safety, OIE Members that have not already appointed a national Focal Point for Animal Production Food Safety should do so as soon as possible;
- ii) OIE Members should participate more actively in the development of new and revised standards by commenting on the draft texts on animal production food safety circulated by the OIE Specialist Commissions. The Focal Points for Animal Production Food Safety should assist the Delegates in this work;
- iii) each national Focal Point for Animal Production Food Safety should communicate with the Codex Contact Point and other relevant contact points in food safety and SPS domains in their country in order to better co-ordinate the standard setting activities of the OIE and CAC at the national level ;
- iv) OIE should copy the information on animal production food safety issues sent to Delegates to the national Focal Points for animal production food safety.

8. OIE's work on private standards

Dr Kahn updated the Working Group on the outcomes of two meetings of the *ad hoc* Group on Private Standards (16 February and 10 September 2010) and Resolution 26 of the 78th OIE General Session (May 2010) on the issue of private standards.

Dr Messuti expressed his satisfaction that, according to the Resolution, a successful collaborative meeting was held in September 2010 between some of the key global private standard setting organisations and the OIE to try to ensure that the international standards of the OIE for animal health are referenced by these organisations.

Dr Bruno informed the Working Group that an FAO document on private standards was presented at the 33rd CAC in 2010 and is available at; ftp://ftp.fao.org/codex/cac/cac33/cac33_13e.pdf

The Working Group noted this update and requested that the OIE continue to provide updates on developments in this area.

9. Scientific evidence on the relationship between animal welfare and animal production food safety

Dr Slorach informed the members of the Working Group of his contacts with the Chair of the OIE Animal Welfare Working Group (AWWG) on this topic and noted that food safety was not within the mandate of the AWWG, which is primarily responsible for the development of OIE standards and recommendations on animal welfare.

The Working Group discussed how to proceed on this topic and the scope of the work that it might undertake. The Working Group proposed to work in collaboration with the AWWG to draft terms of reference for a literature review on the scientific evidence for relationships that may exist between the welfare of food producing animals and food safety. This information would be useful to inform the standard setting work of the OIE in both animal welfare and food safety.

The Working Group proposed to work together with the AWWG in reviewing the outcome of the literature review and deciding the next steps.

10. Importance of animal production food safety for food security

The Working Group discussed this topic at length and agreed that measures to improve food safety contribute significantly to improved productivity. Apart from the obvious need to produce food that is safe and nutritious, appropriate measures result in more efficient production and therefore help to improve food security.

The Working Group noted work that is being undertaken by FAO and other relevant organisations on this topic (<http://www.fao.org/docrep/x0262e/x0262e14.htm#TopOfPage>).

The Working Group decided to keep this matter under review.

11. Animal production food safety in veterinary education

Dr Kahn informed the Working Group on the work of the OIE *ad hoc* Group on Veterinary Education. Following the successful First OIE Global Conference on Veterinary Education (Paris, December 2009), the OIE convened an *ad hoc* Group comprising veterinary deans from the five OIE regions, the President of the World Veterinary Association, and representatives of major donors (the EC and the World Bank). The Group held its first meeting in June 2010 and produced a report, which was endorsed by the Terrestrial Code Commission at its meeting in September 2010. The *ad hoc* Group made recommendations on the key competencies of a 'day 1 veterinary graduate' with regard to the OIE recommendations for performance of veterinary services. The *ad hoc* Group will meet again in December 2010 to consider Member comments.

The *ad hoc* Group report can be seen at Annex XXXVI of the Terrestrial Code Commission September 2010 Report, which is available on-line at: http://www.oie.int/download/SC/2010/A_TAHSC_Part%20B_Sep%202010.pdf.

The Working Group briefly reviewed the recommendations of the *ad hoc* Group and endorsed the overall approach.

Professor Aidaros and Dr Thwala both expressed very strong support for the OIE's work in the field of veterinary education and encouraged the OIE to provide recommendations on the minimum requirements in the core curriculum for veterinary education which may improve education in some developing countries.

Dr Vallat in his welcome had encouraged the involvement of the Working Group and FAO in particular in future work on veterinary education.

The Working Group offered their expertise for future work on veterinary education with respect to competencies in animal production food safety and looked forward to future outcomes in this area.

12. Work Programme for 2011

The Working Group proposed work programme for 2011 is presented at [Annex VII](#).

13. Next meeting

The Working Group plans to hold its next meeting in early November 2011.

.../Appendices

TENTH MEETING OF THE OIE
ANIMAL PRODUCTION FOOD SAFETY WORKING GROUP
Paris, 2- 4 November 2010

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**TENTH MEETING OF THE OIE
ANIMAL PRODUCTION FOOD SAFETY WORKING GROUP
Paris, 2- 4 November 2010**

Adopted agenda

Welcome from the OIE Director General

Adoption of the Agenda

Report of the previous Working Group Meeting

1. Update on OIE / Codex / FAO / WHO activities
 - 1.1. OIE
 - 1.2. Codex
 - 1.3. FAO
 - 1.4. WHO
 2. Priority pathogens for future standard setting at the OIE
 3. *Ad hoc* Group on Zoonotic Parasites
 4. *Terrestrial Code* chapters on salmonellosis and biosecurity procedures in poultry production
 5. Antimicrobial resistance
 6. Biotechnology
 7. OIE Regional training workshops for national Focal Points for Animal Production Food Safety
 8. OIE's work on private standards
 9. Scientific evidence on the relationship between animal welfare and animal production food safety
 10. Importance of animal production food safety for food security
 11. Animal production food safety in veterinary education
 12. Work Programme for 2011
 13. Next meeting
-

ACTIVITIES OF THE CODEX ALIMENTARIUS COMMISSION

CODEX SESSIONS SINCE THE LAST MEETING OF THE OIE APFSWG (3-5 NOVEMBER 2009)

- The 31st Session of the Codex Committee on Nutrition and Foods for Special Dietary Uses (Düsseldorf, Germany, 2-6 November 2009)¹
- The 41st Session of the Codex Committee on Food Hygiene (San Diego, United States of America, 16-20 November 2009)²
- The 63rd Session of the Executive Committee of the Codex Alimentarius Commission (Geneva, Switzerland, 8-11 December 2009)³
- The 11th Session of the Codex Committee on Milk and Milk Products (Auckland, New Zealand, 1-5 February 2010)⁴
- The 18th Session of the Codex Committee on Food Import and Export Inspection and Certification Systems (Surfers Paradise, Australia, 1-5 March 2010)⁵
- The 31st Session of the Codex Committee on Methods of Analysis and Sampling (Budapest, Hungary, 8-12 March 2010)⁶
- The 42nd Session of the Codex Committee on Food Additives (Beijing, China, 15-19 March 2010)⁷
- The 26th Session of the Codex Committee on General Principles (Paris, France, 12-16 April 2010)⁸
- The 42nd Session of the Codex Committee on Pesticide Residues (Xian, China, 19-24 April 2010)⁹
- The 4th Session of the Codex Committee on Contaminants in Foods (Izmir, Turkey, 26-30 April 2010)¹⁰
- The 38th Session of the Codex Committee on Food Labelling (Quebec City, Canada, 3-7 May 2010)¹¹
- The 64th Session of the Executive Committee of the Codex Alimentarius Commission (Geneva, Switzerland, 29 June – 2 July 2010)¹²
- The 33rd Session of the Codex Alimentarius Commission (Geneva, Switzerland, 5-9 July 2010)¹³
- The 19th Session of the Codex Committee on Residues of Veterinary Drugs in Foods (Burlington, United States of America, 30 August – 3 September 2010)¹⁴
- The 11th Session of the FAO/WO Coordinating Committee for North America and the South West Pacific (Nuku'alofa, Tonga, 28 September – 1 October 2010)¹⁵

¹ http://www.codexalimentarius.net/download/report/732/al33_26e.pdf

² http://www.codexalimentarius.net/download/report/734/al33_13e.pdf

³ http://www.codexalimentarius.net/download/report/735/al33_03e.pdf

⁴ http://www.codexalimentarius.net/download/report/736/al33_11e.pdf

⁵ http://www.codexalimentarius.net/download/report/733/al33_30e.pdf

⁶ http://www.codexalimentarius.net/download/report/738/al33_23e.pdf

⁷ http://www.codexalimentarius.net/download/report/737/al33_12e.pdf

⁸ http://www.codexalimentarius.net/download/report/740/al33_33e.pdf

⁹ http://www.codexalimentarius.net/download/report/741/al33_24e.pdf

¹⁰ http://www.codexalimentarius.net/download/report/739/al33_41e.pdf

¹¹ http://www.codexalimentarius.net/download/report/742/al33_22e.pdf

¹² http://www.codexalimentarius.net/download/report/743/al33_03Ae.pdf

¹³ <http://www.codexalimentarius.net/download/report/744/al33REPe.pdf>

¹⁴ http://www.codexalimentarius.net/download/report/761/REP11_RVe.pdf

¹⁵ http://www.codexalimentarius.net/download/report/745/REP11_NAe.pdf

Appendix III (contd)

- The 11th Session of the FAO/WHO Coordinating Committee for Europe (Warsaw, Poland, 5-8 October 2010)
- The 4th Session of the *ad hoc* Codex Intergovernmental Task Force on Antimicrobial Resistance (Muju, Republic of Korea, 18-22 October 2010)
- The 25th Session of the Codex Committee on Processed Fruits and Vegetables (Bali, Indonesia, 25-29 October 2010)

In particular, the OIE APFSWG may wish to note the following:

The 33rd Session of the **Codex Alimentarius Commission**, among others:

- Adopted 25 new or revised Codex standards or related texts or amendments to these texts and many new or revised provisions for additives and MRLs for pesticides;
- Agreed to consider further the MRLs for ractopamine at its next session;
- Approved a number of new work proposals or discontinuation of work, and revoked several standards and related texts;
- Agreed to establish a new Task Force on Animal Feeding and made other recommendations to address issues related to animal feeding;
- Noted the status of implementation of the Strategic Plan 2008-2013 of the Codex Alimentarius Commission;
- Considered the impact of private standards and agreed to forward this question to regional Coordinating Committees; and
- Confirmed the host governments of Codex subsidiary bodies and adjourned *sine die* the Committee on Milk and Milk Products

The following is a summary of the main outputs of the work and discussion of Codex Committees and Task Forces relevant to the OIE APFSWG:

The 41st Session of the **Codex Committee on Food Hygiene**, expressed appreciation to the OIE for their information and contribution to the work of the Committee and noted the need for continued collaboration in areas of mutual interest. Finalised work on the Code of Hygienic Practice for *Vibrio* spp. in Seafood; the Annex on Control Measures for *Vibrio parahaemolyticus* and *Vibrio vulnificus* in Molluscan Shellfish; and the Risk Analysis Principles and Procedures Applied by the Codex Committee on Food Hygiene. The CCFH agreed to continue working on the Proposed Draft Guidelines for the Control of *Campylobacter* and *Salmonella* spp. in Chicken Meat and to ask the Commission to approve new work on the revision of the *Code of Hygienic Practice for Collecting, Processing and Marketing of Natural Mineral Waters* (CAC/RCP 33-1995) and the Principles for the Establishment and Application of Microbiological Criteria for Foods (CAC/GL 21-1997).

The 11th Session of the **Codex Committee on Milk and Milk Products**, finalised work on the amendment to the *Codex Standard for Fermented Milks* (CODEX STAN 243-2003), pertaining to Drinks based on Fermented Milk and the revised *Model Export Certificate for Milk and Milk Products* (CAC/GL 67-2008) to the 33rd Session of the Commission for adoption. The CCMMP recommended discontinuing work on the elaboration of a standard for processed cheese and to adjourn the Committee *sine die* until such a time as the Commission would require it to undertake new work.

The 18th Session of the **Codex Committee on Food Import and Export Inspection and Certification Systems**, finalised work on the Principles and guidelines for the conduct of assessment of foreign official inspection and certification systems (Annex to the *Guidelines for the design, operation, assessment and accreditation of food import and export inspection and certification systems* (CAC/GL 26-1997)) and agreed to further work on the principles and guidelines for the national food control systems.

Appendix III (contd)

The 26th Session of the **Codex Committee on General Principles**, finalised work on the revised *Code of ethics for international trade in food including concessional and food aid transactions*; the amendments to the *Guidelines to Chairpersons of Codex Committees and Ad Hoc Intergovernmental Task Forces* and the *Guidelines to Host Governments of Codex Committees and Ad Hoc Intergovernmental Task Forces*. The CCGP concluded that there was no merit in having a general Codex definition of the term “competent authority” and agreed to see government comments on the discussion paper on Joint Codex/OIE standards to request comments from members for discussion at the next session.

The 4th Session of the **Codex Committee on Contaminants in Foods**, finalised work, among others, on the Maximum Level for Melamine in Food (*powdered infant formula and foods other than infant formula*) and Feed;

The 19th Session of the **Codex Committee on Residues of Veterinary Drugs in Foods**, finalised work on the MRLs for narasin in pig tissues and tilmicosin in chicken and turkey tissues and agreed to consider the MRLs for tilmicosin in cattle tissues at its next session. The CCRVDF agreed to consider the development of a policy for extrapolation of MRLs to additional species and tissues and to revise the *Risk Analysis Principles applied by the CCRVDF* and the *Risk Assessment Policy for the Setting of MRLs for Veterinary Drugs* with special emphasis on the revision of Section 3.2 “Evaluation of risk management options” and the development of risk management and risk communication recommendations for veterinary drugs with no ADI and/or MRLs. The CCRVDF further agreed to start developing risk management recommendations for veterinary drugs for which no ADI and/or MRL was recommended by JECFA due to specific human health concern; and a risk analysis policy for setting appropriate limits for veterinary drugs in honey.

The 4th Session of the **ad hoc Codex Intergovernmental Task Force on Antimicrobial Resistance** finalised its work on the draft Guidelines for Risk Analysis of Foodborne Antimicrobial Resistance which were forwarded to the 34th Session of the Codex Alimentarius Commission for adoption. With the completion of this work, the Task Force had completed the task assigned to it by the Commission. The Task Force was also informed on recent activities of FAO, WHO and OIE on antimicrobial resistance.

FORTHCOMING CODEX MEETINGS (relevant to the OIE APFSWG)

- The 42nd Session of the Codex Committee on Food Hygiene (Kampala, Uganda, 29 November – 3 December 2010)
- The 5th Session of the Codex Committee on Contaminants in Foods (the Hague, the Netherlands, 21 – 25 March 2011)
- The 31st Session of the Codex Committee on Fish and Fishery Products (Tromso, Norway, 11-16 April 2011)
- The 34th Session of the Codex Alimentarius Commission (Geneva, Switzerland, 4-9 July 2011)
- The 19th Session of the Codex Committee on Food Import and Export Inspection and Certifications Systems (Australia, 17-21 October 2011)

The 42nd Session of the **Codex Committee on Food Hygiene** will consider the following proposed drafts: Guidelines for the Control of *Campylobacter* and *Salmonella* spp. in Chicken Meat; Guidelines on the Application of General Principles of Food Hygiene to the Control of Viruses in Food; and Revision of the Principles for the Establishment and Application of Microbiological Criteria for Foods. International Organizations, including OIE, have been invited to present relevant work to the Committee.

Appendix III (contd)

The 31st Session of the **Codex Committee on Fish and Fishery Products** will continue working on sections of the *Code of Practice for Fish and Fishery Products* (CAC/RCP 52-2003) and on a number of standards for fish and fish products, including standards for: fish sauces; smoked fish, smoke-flavoured fish and smoke-dried fish; quick frozen scallop adductor muscle meat; and fresh/live and frozen abalone (*Haliotis* spp.). The CCFFP will also consider: the need to revise the *Model (sanitary) certificate for fish and fishery products* (CAC/GL 48-2004) to align it with the *Generic Model Official Certificate* (CAC/GL 28-2001); a list of methods for determination of biotoxins in the *Standard for raw and live bivalve molluscs* (CODEX STAN 292-2008); a Code of practice for processing scallop meat; and the procedure for the inclusion of additional species in standards for fish and fishery products.

The 18th Session of the **Codex Committee on Food Import and Export Inspection and Certification Systems** will continue working on the Principles and Guidelines for National Food Control Systems. International Organizations, including OIE, have been invited to present relevant work to the Committee.

**LISTS OF STANDARDS AND RELATED TEXTS ADOPTED BY THE THIRTY-SECOND
SESSION OF THE CODEX ALIMENTARIUS COMMISSION**

Part 1 – Standards and Related Texts Adopted at Step 8

Standards and Related Texts	Reference
Standard for Bitter Cassava	ALINORM 08/31/REP, Para. 38
Section 6 “Marking or Labelling” (Standard for Bitter Cassava)	ALINORM 10/33/35 Appendix II
Standard for Apples	ALINORM 10/33/35 Appendix III
Code of Practice for Fish and Fishery Products (Sections on Lobsters and Crabs and Relevant Definitions)	ALINORM 10/33/18 Appendix II
Standard for Sturgeon Caviar	ALINORM 10/33/18 Appendix V
List of Methods for Dietary Fibre	ALINORM 10/33/26 Appendix II
Amendment to the <i>Codex Standard for Fermented Milks</i> (CODEX STAN 243-2003), pertaining to Drinks based on Fermented Milk	ALINORM 10/33/11 Appendix II
Food Additive Provisions of the <i>General Standard for Food Additives</i> (GSFA)	ALINORM 10/33/12 Appendix III
Revised <i>Code of Ethics for International Trade in Foods</i> (CAC/RCP 20-1985) including Concessional and Food Aid Transactions	ALINORM 10/33/33 Appendix II
Maximum Residue Limits for Pesticides	ALINORM 10/33/24 Appendix II

Part 2 – Standards and Related Texts Adopted at Step 5/8 (with omission of Step 6 and 7)

Standards and Related Texts	Reference
Annex on Leafy Green Vegetables to the <i>Code of Hygienic Practice for Fresh Fruits and Vegetables</i> (CAC/RCP 53-2003)	ALINORM 10/33/13 Appendix II
Code of Hygienic Practice for Pathogenic <i>Vibrio</i> spp. in Seafood	ALINORM 10/33/13 Appendix III
Annex on Control Measures for <i>Vibrio parahaemolyticus</i> and <i>Vibrio vulnificus</i> in Molluscan Shellfish	ALINORM 10/33/13 Appendix IV
Principles and Guidelines for the Conduct of Assessment of Foreign Official Inspection and Certification Systems (Annex to the <i>Guidelines for the design, operation, assessment and accreditation of food import and export inspection and certification systems</i> (CAC/GL 26-1997))	ALINORM 10/33/30 Appendix II

Appendix III (contd)

Standards and Related Texts	Reference
Guidelines on Performance Criteria and Validation of Methods for Detection, Identification and Quantification of Specific DNA Sequences and Specific Proteins in Foods	ALINORM 10/33/23 Appendix III
Food Additive Provisions of the <i>General Standard for Food Additives</i> (GSFA)	ALINORM 10/33/12 Appendix III
Guidelines on Substances Used as Processing Aids	ALINORM 10/33/12 Appendix VIII
Amendments to the <i>International Numbering System for Food Additives</i> (CAC/GL 36-2009)	ALINORM 10/33/12 Appendix IX
Specifications for the Identity and Purity of Food Additives arising from the 71 st Meeting of JECFA	ALINORM 10/33/12 Appendix X
Maximum Residue Limits for Pesticides	ALINORM 10/33/24 Appendix III
Maximum Levels for Melamine in Food (<i>Powdered Infant Formula and Foods other than Infant Formula</i>) and Feed	ALINORM 10/33/41 Appendix IV
Maximum Levels for Total Aflatoxins in Shelled, Ready-to-Eat Brazil Nuts and Shell, Destined for Further Processing Brazil Nuts	ALINORM 10/33/41 Appendix V
Revision of Code of Practice for the Prevention and Reduction of Aflatoxin in Tree Nuts (Additional Measures for Brazil Nuts)	ALINORM 10/33/41 Appendix VI
Principles and Criteria for Legibility of Nutrition Labelling	ALINORM 10/33/22 Appendix III

Part 3 – Other Standards and Related Texts Submitted for Adoption

Standards and Related Texts	Reference
Revised Food Additive Listings in Standards for Milk and Milk Products	ALINORM 10/33/11 Appendix IV
Revised <i>Model Export Certificate for Milk and Milk Products</i> (CAC/GL 67-2008)	ALINORM 10/33/11 Appendix V
Revised Section on Contaminants in Standards for Milk and Milk Products	ALINORM 10/33/11 para. 105
Methods of Analysis in Codex Standards at Different Steps, including Methods of Analysis for Natural Mineral Waters	ALINORM 10/33/23 Appendix II
Amendment to the name and descriptors of food categories 06.0, 06.2 and 06.2.1 of the GSFA	ALINORM 10/33/12 para. 16
Deletion of note 180 “expressed as beta-carotene” in all adopted and proposed provisions for carotenoids (INS 160a(i), (iii), e, f) and carotene, beta- (vegetable) (INS 160a(ii)) of the GSFA	ALINORM 10/33/12 para. 61

Appendix III (contd)

Standards and Related Texts	Reference
Amendment of the provision for ascorbyl esters (INS 304, 305) in food category 13.2 “Complementary foods for infants and young children” of the GSFA	ALINORM 10/33/12 para. 90
Amendment to notes 130 and 131 associated with the provisions for phenolic antioxidants, i.e. butylated hydroxyanisole (BHA, INS 320), butylated hydroxytoluene (BHT, INS 321); propyl gallate (INS 310) and tertiary butylhydroquinone (TBHQ, INS 319) of the GSFA	ALINORM 10/33/12 para. 91
Amendment to the text of note 136 of the GSFA	ALINORM 10/33/12 para. 92
Amendment to Section 2 “Table of functional classes, definitions and technological purposes” of CAC/GL 36-1989	ALINORM 10/33/12 para. 129
Amendment to Section 2.1 “General Definitions of the Code of Practice for Fish and Fishery Products”	ALINORM 10/33/18 Appendix III
Maximum Level for tin in Canned Fruits and Vegetables in the Codex Standard for Contaminants and Toxins in Food and Feed	ALINORM 10/33/41 Appendix II
Deletion of Section 8 and related text from the <i>Guidelines for the Production, Processing, Labelling and Marketing of Organically Produced Foods</i> (CAC/GL 32-1999)	ALINORM 10/33/22 Appendix IX
Alignment of the General Standard for the Labelling of Prepackaged Food (CODEX STAN 1-1985) with the Codex International Numbering System in CAC/GL 36-1989	ALINORM 10/33/22 Appendix XI

LIST OF DRAFT STANDARDS AND RELATED TEXTS APPROVED AS NEW WORK BY THE THIRTY-THIRD SESSION OF THE CODEX ALIMENTARIUS COMMISSION

Responsible Body	Standard and Related Texts	Reference	Job Code
CCFFV	Standard for Pomegranate	ALINORM 10/33/35 Appendix VIII	N01-2010
CCNFSDU	Amendment of the Codex General Principles for the Addition of Essential Nutrients to Foods (CAC/GL 9-1987)	ALINORM 10/33/26 Appendix V	N02-2010
CCNFSDU	Revision of the Codex Guidelines on Formulated Supplementary Foods for Older Infants and Young Children (CAC/GL 8-1991)	ALINORM 10/33/26 Appendix VI	N03-2010
CCNFSDU	Establishment of Nutrient Reference Values for Nutrients Associated with Risk of Diet-Related Non-communicable Diseases for the General Population (Amendment of the <i>Codex Guidelines on Nutrition Labelling</i> (CAC/GL 2-1985))	ALINORM 10/33/26 Appendix VII	N04-2010
CCFH	Revision of the Recommended International Code of Hygienic Practice for Collecting, Processing and Marketing of Natural Mineral Waters (CAC/RCP 33-1985)	ALINORM 10/33/13 Appendix V	N05-2010

Appendix III (contd)

Responsible Body	Standard and Related Texts	Reference	Job Code
CCFH	Revision of the Principles for Establishment and Application of Microbiological Criteria for Foods (CAC/GL 21-1997)	ALINORM 10/33/13 Appendix VI	N06-2010
CCFA	Revision of the Food Category System of the <i>General Standard for Food Additives</i>	ALINORM 10/33/12 Appendix VII	N07-2010
CCFA	Revision of the <i>Standard for Food Grade Salt</i> (CODEX STAN 150-1985)	ALINORM 10/33/12 Appendix XII	N08-2010
CCPR	Priority List of Chemicals Scheduled for Evaluation and Re-evaluation by JMPR	ALINORM 10/33/24 Appendix XII	ongoing
CCPR	The Pilot Project in which JMPR would conduct an Independent, Parallel Review along with a Global Joint Review Team and recommend MRLs before National Governments establish MRLs in 2011	ALINORM 10/33/24 para. 202	N09-2010
CCCF	Maximum Levels for Deoxynivalenol (DON) and its Acetylated Derivatives in Cereals and Cereal-based Products	ALINORM 10/33/41 para. 110	N10-2010
CCCF	Maximum Levels for Total Aflatoxins in Dried Figs	ALINORM 10/33/41 Appendix IX	N11-2010
CCFL	Establishment of Claims for Sugars, Salt/ Sodium and Trans-fatty Acids	ALINORM 10/33/22 Appendix V	N12-2010
CCFL	Organic Aquaculture	ALINORM 10/33/22 Appendix XIII	N13-2010
CCFL	Establishing a Definition for Nutrient Reference Values	ALINORM 10/33/22 Appendix XII	N14-2010

ACTIVITIES OF THE FOOD AND AGRICULTURE ORGANIZATION

FAO places high priority on support to strengthening food safety systems. The four key elements of the strategy are focused on the following areas:

- a) Provision of scientific advice to Codex Alimentarius Commission and FAO member countries to support the review and development of food safety and quality standards;
- b) Provision of support for strengthening institutional, policy and legislative frameworks for food safety management and the basis of integrated food chain approach;
- c) Provision of guidance and assistance to promote the application of risk analysis at country level, including strengthening laboratory services;
- d) Promoting the application of preventive food safety management systems by food business operators along the food chain and also support the development of geographic indication and traditional food production.

Assuring food safety requires action to address traditional hazards – microbial and chemical in nature, as well as the capacity to respond to emerging hazards which may be due to more virulent strains of micro-organisms, changes in food processing technologies, a fraudulent practice. In addition to hosting the Secretariat of the Codex Alimentarius Commission (CAC), FAO implements a well-established programme to develop capacity in developing countries to improve food quality and safety and equipping individuals with the requisite knowledge and skills. Furthermore, an important new FAO programme is the Emergency Prevention System for Food Safety (EMPRES Food Safety): an early warning system for food safety emergencies at global, regional and local levels that identifies potential and imminent threats to human health and advises countries on preparedness and risk mitigation strategies.

Animal diseases that are known to spread primarily through human activities can be controlled through increased awareness, education and the application of biosecurity measures along the production and marketing chain. For the purpose of controlling zoonotic and non zoonotic infectious diseases, the FAO Animal Production and Health Division defines biosecurity as the implementation of measures that reduce the risk of the introduction and spread of disease agents on farms and along marketing chains. As part of the response to the H5N1 highly pathogenic avian influenza (HPAI) crisis, FAO, OIE and the World Bank jointly prepared a reference document: “Biosecurity for highly pathogenic avian influenza: Issues and options” in 2008, which outlined an approach for developing biosecurity for HPAI. Apprehension about the pandemic H1N1 2009 crisis and its impact on human health, global trade and food security has led FAO, OIE and the World Bank to give high priority to the development of biosecurity measures for pig production and the preparation in 2010 of the reference document “Good practices for biosecurity in the pig sector: Issues and options in developing and transition countries”.

FAO within the framework of its Emergency Center for Transboundary Animal Diseases (ECTAD) have been and will be implementing a number of projects and activities to improve biosecurity in all poultry production systems, including the use of participatory approaches to identify, test and implement biosecurity measures in small scale production systems in Egypt and Nigeria and capacity building for mainly commercial producers, sellers and local authorities managing markets, through a series of regional workshops in East, Central and West Africa plus Egypt and in Asia (Bangladesh, Indonesia). Biosecurity related issues are also key entry points to strengthen public private partnerships in the livestock production sector. In its project on “Developing and Maintaining Public-Private Partnerships for the Prevention and Control of Highly Pathogenic Avian Influenza H5N1 and other Emerging Infectious Animal Diseases” FAO has been involving actors from both state public services and the private commercial sector in the development of solutions to strengthen biosecurity on commercial farms in countries where HPAI is now endemic.

Appendix IV (contd)

Fisheries and Aquaculture: Aquatic Biosecurity

The scope of biosecurity risks in aquaculture include transboundary aquatic animal diseases (TAADs), food safety hazards and fishborne zoonosis, public health risks from the use of veterinary medicinal products, invasive aquatic alien species, issues pertaining to aquatic GMOs and climate-change scenarios affecting biosecurity. The application of risk analysis as an important decision-making tool to improve aquatic biosecurity is being promoted.

Emergencies: The Food Chain Crisis Management Framework (FCC)

The FCC is a system-wide, inter-departmental, collaborative and integrated approach to carry out prevention, early warning and response to food chain crises while utilizing all available skills and expertise within FAO at headquarters and decentralized offices, under common governance and through common coordination mechanisms. The FCC provides for horizon scanning of emerging threats to the food chain and enhances surveillance of these threats, provides risk analysis and a response to food chain emergencies. It designs and implements programmes addressing emergency preparedness to food chain crises through national capacity-building, enhancing prevention, devising programmes which will address immediate, medium and longer-term impacts on human health, food security and livelihoods at global, regional and national levels.

Guide to good farming practices for animal production food safety

Finally there has been an agreement reached between FAO and OIE on the copyright wording of the Guide to good farming practices for animal production food safety. It has been published on the website: <http://www.fao.org/docrep/012/i0482t/i0482t00.pdf>

There have been numerous requests for printed copies that due to limitation of funds are not available so far.

One Health Concept

FAO continues to be very much engaged in further developing the One Health concept and is implementing activities as a follow up of the Stone Mountain meeting held May 2010 near Atlanta, USA.

FAO tools under development relevant to the WG

FAO is finalizing the development of a tool to determine constraints for specific production chains and develop stakeholder negotiation platforms. Pilot exercises have been held in Ethiopia for the dairy chain, Morocco for the small ruminant chain and in Vietnam for the pork production chain.

Brucellosis tool-box including defining the steps for the progressive control of brucellosis

Tool for determining different control methods for salmonellosis

FAO has developed table and field simulation exercises jointly with WHO and STOPAI for highly pathogenic avian influenza. These exercises are presently expanded to address communication, coordination and collaboration between different sectors to address other zoonotic diseases

Antimicrobial resistance (AMR)

FAO together with OIE and WHO are working on antimicrobial resistance

Joint FAO/WHO collaboration on study of AMR risks in the poultry chain in East Africa: Poultry production is increasingly important for household nutrition, food security and income in East African countries. Globally, foodborne AMR is an emerging public health threat but there is a lack of information on the significance and magnitude of the problem in most developing countries. FAO and WHO are collaborating with the Kenya Medical Research Institute (KEMRI) in a poultry value chain study to establish the prevalence and patterns of resistance of AMR strains of *Salmonella*, *Campylobacter* and indicator organisms (*E. coli* and *Enterococcus* spp); and associated public health risks at all stages from primary production to consumption - in a pilot study in Kenya. The ongoing study will also determine the animal husbandry, product processing and handling factors influencing emergence and spread of AMR.

The main outputs/outcomes from the 1 year study will be the dissemination of guidance to support development of national policies and regulation to address AMR risk, and on surveillance of antimicrobials usage and AMR. Guidance on prudent use of antimicrobials and biosecurity in poultry production will also be developed and disseminated.

Microbiological contamination risks

The above project will also establish the patterns of contamination of *Salmonella* and *Campylobacter*, the most significant foodborne disease pathogens associated with poultry production, processing and marketing stages and identify the critical stages of the Kenyan value chain at which control measures to minimise contamination risks can be most effectively applied. Guidance aimed at improving production and management, processing and handling practices will be developed and disseminated.

Meat hygiene/safety

Presently FAO is supporting and developing national capacities for regulation of slaughterhouses. The recently completed Somalia Livelihoods Project under which FAO supported the construction of export abattoirs in Somalia, supporting national policy and regulation development, inspection and certification systems, and the training of veterinarians, meat inspectors and slaughterhouse operators. The project contributed to improving compliance with animal health and food safety requirements and contributed to increased incomes for pastoral communities and the increased export trade (up to \$250 million annually) with the Middle East has made a significant contribution to the Somali economy.

Food security

FAO considers food safety and integral part of food security. The challenge is how to ensure adequate food safety under different prevailing situations.

The FAO flagship publication “the State of Food and Agriculture” (SOFA) 2010 was dedicated to livestock. The publication also extensively addresses the role of livestock in poverty alleviation and food security (<http://www.fao.org/publications/sofa/en/>).

Presently the FAO publication “The World of Livestock” is being compiled and it will be specifically dedicated to livestock and food security. This publication will be published in 2011.

Appendix IV (contd)

Animal welfare

FAO is involved in a wide range of activities on animal welfare but unfortunately is not a member of the OIE working group addressing animal welfare.

Animal Health Clubs

FAO is supporting the establishing of Animal Health Clubs in schools in Sierra Leone as a model for other countries to promote animal health and food safety in communities where extension and veterinary services are very weak or absent.

Rabies and animal production

FAO is assessing the role of rabies for food security especially in Latino-America.

ACTIVITIES OF THE WORLD HEALTH ORGANISATION (WHO)

A new Director for the Department of Food Safety and Zoonoses of WHO

Dr Maged Younes has been recently (1 November 2010) appointed as Director of the Department of Food Safety and Zoonoses (FOS) at WHO HQ in Geneva.

Dr Jørgen Schlundt, former Director of FOS, left WHO after over 10 years of work in the organization, and took up the position of Deputy Director of the National Food Safety Institute, at the Danish Technical University in Copenhagen, starting 1 August 2010.

After the departure of Dr Schlundt, Dr Danilo Lo Fo Wong has been Acting Director of FOS from 1 August to 31 October 2010.

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Resolution on Food Safety at the 63rd World Health Assembly, May 2010

The WHO top governing body, the World Health Assembly, approved in May 2010 the Resolution “Advancing Food Safety Initiatives” (http://apps.who.int/gb/ebwha/pdf_files/WHA63/A63_R3-en.pdf).

In the resolution, the WHO Member States requested action from the Director-General of WHO in a number of areas, five of which are briefly outlined here:

1. “To strengthen the emergency function of the International Food Safety Authorities Network (INFOSAN) as a critical component of WHO’s preventive and emergency operations...”
2. To develop INFOSAN... and establish an international initiative for collaboration of laboratory partners in support of surveillance for foodborne diseases, food contamination... including mechanisms for data sharing”
3. “To continue to provide global leadership... for the scientific estimations of... foodborne disease burden from all causes”
4. “To develop guidance on the public health aspects arising from zoonotic diseases that originate at the human-animal interface... prevention, detection and response”
5. “To provide adequate and sustainable support for the joint expert bodies of FAO and WHO, the Codex Alimentarius Commission and the INFOSAN... to support the development of international food standards that protect health... and communicate more effectively on food safety issues at the national and international levels”

In addition, the Resolution requested Member States “to continue to develop and maintain sustainable preventive measures, including food safety-education programmes aimed at reducing the burden of foodborne diseases...”

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Appendix V (contd)**Amendment of the Agreement between OIE and WHO**

The 63rd World Health Assembly held at WHO Headquarters in Geneva in May 2010 approved an amendment to the Agreement between OIE and WHO, providing a legal basis for the collaboration of the two organizations in the joint development of international standards relating to relevant aspects in animal production which impact on food safety, in collaboration with other appropriate international agencies. The text of the amendment is provided in Annex 2 of the 63rd World Health Assembly and can be found at http://apps.who.int/gb/ebwha/pdf_files/WHA63-REC1/WHA63_REC1-P4-en.pdf.

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Global Foodborne Infections Network (GFN)

The Global Foodborne Infections Network (GFN) began as WHO Global Salm-Surv (WHO GSS) in 2000 as a capacity-building programme to build integrated laboratory-based surveillance for *Salmonella* around the world. During the following years, the programme continued to extend its focus to a number of additional foodborne and zoonotic pathogens, as well as a broader scope in diagnostic and analytical methods. Currently, GFN has over 1,600 members from 179 Member States and territories. GFN has held over 70 international training courses in Chinese, English, French, Portuguese, Spanish, and Russian for microbiologists and epidemiologists from more than 130 countries. The GFN External Quality Assurance System (EQAS) is one of the world's largest proficiency test with close to 200 laboratories from more than 80 countries participating annually. The GFN Country Databank is a global passive surveillance system that collects annual *Salmonella* summary data from national reference laboratories. More than 80 countries have provided data to the GFN Country Databank on over 1.5 million human isolates and close to 400,000 isolates from non-human sources to help provide a global overview of the epidemiology of *Salmonella*. To date, more than 30 GFN projects have resulted in over 25 peer-reviewed articles in the international literature.

GFN recently held a strategic planning meeting, with representatives from OIE and FAO, to review the past 10 years of activities and to plan the new five-year strategy for 2011 to 2015. The revised mission of GFN is to enable countries to detect, control, and prevent foodborne and other enteric infections by building capacity for integrated surveillance and fostering collaboration among human health, veterinary, food and other relevant sectors. The underlying goals that were defined are:

- 1) to foster partnerships relevant to regional and country goals,
- 2) to raise awareness of GFN outputs and activities and its benefits of integrated surveillance to countries,
- 3) to strengthen national and regional capacities for surveillance, investigation, and prevention of foodborne and other enteric infections, and
- 4) to generate country and regional data that contributes to a global understanding of foodborne and other enteric infections.

For more information: www.who.int/gfn

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Antimicrobial Resistance : Critically Important Antimicrobials for Human Health and WHO Advisory Group on Integrated Surveillance of Antimicrobial Resistance (AGISAR)

WHO initiated its work in the area of Critically Important Antimicrobials for Human Health through the organization of an expert consultation in Canberra in 2005 with the overall scope to develop a list of critically important antimicrobial agents for human medicine (WHO, 2005). The resulting list has subsequently been re-examined and updated during two expert meetings, both held in Copenhagen in 2007 (2nd edition) and in 2009 (3rd edition).

All three editions are available at: www.who.int/foodborne_disease/resistance/cia/en

The WHO Advisory Group on Integrated Surveillance of Antimicrobial Resistance (WHO-AGISAR, http://www.who.int/foodborne_disease/resistance/agisar/en/index.html) was established in December 2008 to support WHO's effort to minimize the public health impact of antimicrobial resistance associated with the use of antimicrobials in food animals. In particular, the Advisory Group will assist WHO on matters related to the integrated surveillance of antimicrobial resistance and the containment of food-related antimicrobial resistance. One of the main objectives of WHO-AGISAR is to promote harmonization of methods as well as data and experience sharing in the area of foodborne antimicrobial resistance at global level.

The first meeting of WHO-AGISAR was held in Copenhagen, Denmark in 2009 and the second in Guelph, Canada, 5-7 June 2010. The four WHO-AGISAR subcommittees (antimicrobial usage monitoring, antimicrobial resistance monitoring, capacity building and data management) are in the process of developing practical tools/guidelines/protocols on usage monitoring, antimicrobial resistance monitoring and integrated data management to support WHO Member States in their efforts to implement a national program for integrated surveillance of antimicrobial resistance. Both meetings were attended by OIE representatives.

WHO-AGISAR contribute to enhancing the capacity of Member States, particularly developing countries, through training courses (using the Global Foodborne Infections training platform), focused research projects (currently in Costa Rica and Cameroon) and sentinel studies (currently pilot projects on integrated surveillance of antimicrobial resistance are conducted in China, Columbia and Kenya).

The 2011 World Health Day will be devoted to Antimicrobial Resistance, and in that occasion the public health aspect of the impact of the use of antimicrobials in the agriculture sector will be addressed.

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Development of the web-based decision support tool for the control of *Salmonella* and *Campylobacter* in chicken by JEMRA (Joint FAO/WHO Expert Meetings on Microbiological Risk Assessment)

In response to the request from the Codex Committee on Food Hygiene (CCFH) who is developing the guidelines for the control of *Salmonella* and *Campylobacter* in poultry, FAO and WHO have been working on the development of the web-based decision support tool for the control of *Salmonella* and *Campylobacter* in poultry. This tool aims to provide risk managers with a means of selecting appropriate control measures based on risk and also demonstrating their impact relative to other control measures. The tool was reviewed by a group of experts during April-May 2010 and their recommendations are now being implemented. The revised version of the tool will be presented at the end of November 2010 at the 42nd session of the CCFH in Kampala, Uganda. Details on the development of the tool are available at ftp://ftp.fao.org/codex/ccfh42/fh42_03e.pdf.

Once the tool is completed, FAO/WHO are planning to initiate the development of case studies using the tool and to conduct pilot tests of the tool in interested member countries for better understanding and utilization of the tool. In addition, FAO/WHO is investigating the possibility of developing a database which consists of information relevant to each step of the process and the users can refer to if they do not have their own data to be put into the tool. It is proposed that this database would be a living database whereby generators of relevant data would be encouraged to input their data to the database as it becomes available.

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The Foodborne Disease Burden Epidemiology Reference Group (FERG)

From 8-12 November 2010, the WHO will host the fourth formal meeting of the Foodborne Disease Burden Epidemiology Reference Group (FERG) in connection with the fourth international Foodborne Diseases Stakeholder Event in Geneva (http://www.who.int/foodsafety/foodborne_disease/ferg4_stakeholder/en/index.html). For the second time, the FERG will review preliminary burden of disease results in the areas of enteric, parasitic and chemical causes

Appendix V (contd)

of foodborne diseases. Specifically, they will discuss *inter alia* interim results of diarrhoeal disease morbidity and mortality in persons older than 5 years, as well as the burden of cystic echinococcosis, neurocysticercosis, and aflatoxicosis. The results of a study commissioned by FERG on the global burden of alveolar echinococcosis have been recently presented in a paper published in PLoS Neglected Tropical Diseases (<http://www.plosntds.org/article/info%3Adoi%2F10.1371%2Fjournal.pntd.0000722>). WHO will also nominate the candidate countries for foodborne disease burden studies. WHO will prepare the reports which will be publicly available in due course. For more information please contact foodsafety@who.int.

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The International Food Safety Authorities Network (INFOSAN)

INFOSAN is a joint FAO/WHO initiative which includes the participation of 177 member states. The aim of the network is to promote the rapid exchange of information during food safety related events, share information on important food safety related issues of global interest, promote partnership and collaboration between countries, and help countries strengthen their capacity to manage food safety emergencies. To accomplish this, INFOSAN works with a number of partners at the international and regional level. INFOSAN receives information from its members and monitors for food safety related events of potential international concern to alert to its network members. In addition, INFOSAN publishes INFOSAN Information Notes periodically on topics of interest and concern to its members. The Network will have its first global meeting in Abu Dhabi, UAE in December 2010. The proposed meeting is intended to provide a forum to discuss the requirements of the network and develop a plan for enhancing the system and building partnerships. For more information, please contact: http://www.who.int/foodsafety/fs_management/infosan/en/index.html

Terms of reference for literature reviews to be prepared by an OIE expert(s) on:**Non-poultry *Salmonella***

The Working Group is considering the need for, and the possibility of, developing suitable OIE advice on the control of *Salmonella* in food producing animals (i.e. pigs, cattle, small ruminants) other than poultry with the purpose of reducing foodborne risks to human health.

In this regard the Working Group requests a review of the scientific literature and other authoritative sources on:

1. The occurrence of foodborne salmonellosis from these species;
2. Measures that have been taken at the production level (farm-level) to reduce the incidence of non-poultry *Salmonella*, and an assessment of their outcomes;
3. Measures taken at slaughter and primary processing that have been used to reduce the risk of negative health effects in humans due to foodborne *Salmonella* in non-poultry species, and an assessment of their outcome.

Detailed information on sampling, testing or diagnostic procedures is not required at this stage.

The literature review should include an analysis of information from WHO and other publically available data.

Verotoxigenic *E.coli* (VTEC)

The Working Group is considering the need for, and the possibility of, developing suitable OIE advice on the control of Verotoxigenic *E.coli* (VTEC) in food producing animals with the purpose of reducing foodborne risks to human health.

In this regard the Working Group requests a review of the scientific literature and other authoritative sources on:

1. The occurrence of foodborne Verotoxigenic *E.coli* (VTEC) from these species;
2. Measures that have been taken at the production level (farm-level) to reduce the incidence of Verotoxigenic *E.coli* (VTEC), and an assessment of their outcomes;
3. Measures taken at slaughter and primary processing that have been used to reduce the risk of negative health effects in humans due to food-borne Verotoxigenic *E.coli* (VTEC), and an assessment of their outcome.

Detailed information on sampling, testing or diagnostic procedures is not required at this stage.

The literature review should include an analysis of information from the WHO and other publically available data.

WORK PROGRAMME FOR 2011

The Working Group agreed that its work programme for 2011 would include:

1. Horizontal issues
 - a) Antimicrobial resistance – Working Group to monitor Codex (Task Force on Antimicrobial Resistance), FAO, WHO and OIE developments;
 - b) The *ad hoc* Group on Vaccines in Relation to New and Emerging Technologies – animals and animal products derived from biotechnological interventions – review texts for potential food safety implications of biotechnology vaccines when this work is undertaken. Follow any developments in nanotechnology relevant to the work of the Working Group;
 - c) Consideration of the scientific evidence on the relationship between animal welfare and animal production food safety, in collaboration with the OIE Animal Welfare Working Group;
 - d) Animal production food safety in veterinary education;
 - e) Food safety issues arising from the ongoing work on the emerging zoonoses at the human animal ecosystem interface ('One Health');
 - f) Generic certification, in particular electronic certification;
 - g) Development of a *Terrestrial Code* chapter on Good Farming Practices in co-operation, as appropriate, with FAO;
 - h) Monitoring developments concerning the relationship between animal production food safety and food security.
2. Disease-specific issues
 - a) Chapters of the OIE *Terrestrial Code* on brucellosis. A further *ad hoc* Group meeting is to be held in 2011;
 - b) Future work on salmonellosis and campylobacteriosis in poultry - taking into account developments in Codex;
 - c) Draft *Terrestrial Code* chapters on trichinella infection and porcine cysticercosis;
 - d) Follow up of literature review on non-poultry *Salmonella*;
 - e) Follow up of literature review on Verotoxigenic *E.coli* (VTEC).
3. Relationship between OIE and Codex:
 - a) Encourage enhanced OIE input into Codex texts and vice versa;
 - b) Encourage continued close collaboration between the Codex secretariat and the OIE Headquarters;
 - c) Identification of areas where development of joint or common OIE/Codex standards could be desirable.

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