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Health

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Animal

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REPORT OF THE MEETING OF THE OIE ANIMAL PRODUCTION FOOD SAFETY WORKING GROUP

Paris, 3–5 November 2015

The OIE Working Group on Animal Production Food Safety (the Working Group) held its 15th meeting at the OIE Headquarters from 3 to 5 November 2015.

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, welcomed the Working Group and thanked them for their work, which was critical to the OIE achieving its objective of reducing food safety risks to human health due to infectious agents of animal origin. He commented on some topics relevant to the Working Group's agenda. Dr Vallat reported that at a recent meeting the Director General of the Food and Agriculture Organization of the United Nations (FAO) highlighted the importance of strengthening collaboration between the OIE and the FAO in the field of food safety, in particular the standard setting work of the Codex and OIE relevant to food safety.

Dr Vallat noted that the proposed review of Chapters 6.1. and 6.2. is a very important topic for the OIE because the Veterinary Services in the OIE's 180 Member Countries play a key role in meat inspection and other food safety activities. Dr Vallat emphasised that for the OIE, slaughterhouse inspection is not only for food safety since in the majority of our Member Countries, particularly developing countries, the slaughterhouse is the only location that provides animal disease information, because no information is available from the farm. Dr Vallat advised the Working Group to consider this when revising these chapters.

Dr Vallat informed the Working Group of the ongoing work of the OIE global capacity building programme including regional seminars for national APFS Focal Points, who are nominated by their National OIE Delegate. He noted that these seminars allow an exchange of information as well as building of networks. Dr Vallat highlighted the need to continue to develop strategies to assist the Veterinary Services at the national level to improve collaboration with other administrative authorities, for example INFOSAN. Dr Vallat noted that to date only 47 Veterinary Services have nominated their focal point in animal production food safety to serve as an INFOSAN contact, and that we must continue to assist countries to improve the cooperation and collaboration between different ministries at the national level.

Dr Stuart Slorach commended the Director General for his vision and foresight in forming the Working Group back in 2002 and for the support he has continued to provide throughout his term. On behalf of the Working Group members, Dr Slorach wished Dr Vallat well for his future.

1. Update on Codex Alimentarius Commission / WHO / FAO activities

1.1. Codex Alimentarius Commission (CAC)

Dr Annamaria Bruno, representing the Codex Secretary, provided an update on the work of CAC. Detailed information is provided in [Annex VI](#).

1.2. World Health Organization (WHO)

Dr Rei Nakagawa, representing the WHO, provided an update on the work of WHO. Detailed information is provided in [Annex VII](#).

1.3. Food and Agriculture Organization of the United Nations (FAO)

Dr Daniela Battaglia, representing the FAO, provided an update on the work of FAO. Detailed information is provided in [Annex VIII](#).

The Working Group was very positive about the excellent ongoing collaboration between the OIE and Codex, FAO and WHO, in the area of animal production food safety. The Working Group recognised the benefits that have resulted from the strong relationships forged between the OIE and Codex, and the relevant units at the FAO and WHO, which ensure continued close coordination of the relevant work of these organisations. Recent work on several standards developed by the OIE and Codex attest to the high level of integration and complementarity between relevant standards of both organisations in food safety.

2. Review OIE *Terrestrial Animal Health Code* chapters

2.1. Chapter 6.1. The role of the Veterinary Services in food safety

The Working Group reviewed Chapter 6.1. *The role of the Veterinary Services in food safety* and noted that there have been considerable developments and changes in the roles and responsibilities of veterinarians and Veterinary Services in food safety since the adoption of this chapter in 2008, which should be reflected in a revised version.

The Working Group developed a revised version of the chapter to include all the food safety areas that veterinarians are involved in, as well as incorporating a farm-to-fork system approach to ensure food safety and suitability. They also included text that describes a risk-based approach to food safety, where the outcomes in terms of likely risks to human health are the driver for regulatory and other activities at different steps in the food chain.

The Working Group removed some text that is duplicated in Chapter 6.2., in particular in the section of meat inspection, and ensured that Chapter 6.1. includes all relevant cross-references to other *Terrestrial Animal Health Code (Terrestrial Code)* chapters related to veterinary public health.

The Working Group also amended the text to provide a clearer description of the relative roles, supervisory activities and responsibilities of government and industry; a better recognition of the need for flexibility in regulatory systems as to inspection, verification and audit; current international practice and experiences; and recognition of the content of relevant Codex standards as they apply to the intent of the chapters. The Working Group used the existing text whenever possible but often edited it to improve readability or moved it to better fit into the revised chapter structure.

The revised draft Chapter 6.1. is presented at [Annex III](#) as ‘clean’ text. The tracked changes version has not been included because of the large number of amendments.

2.2. Chapter 6.2. Control of biological hazards of animal health and public health importance through ante- and post-mortem meat inspection

The Working Group noted that Chapter 6.2. *Control of biological hazards of animal health and public health importance through ante- and post-mortem meat inspection* is an important chapter that includes recommendations on veterinary involvement in ante- and post-mortem meat inspection which has not been reviewed since its adoption in 2006. The Working Group agreed that this chapter should be reviewed and updated, noting that all food safety aspects of a meat inspection system must operate as an integrated risk-based system, and the primary responsibility of industry for food safety. Additionally, implementation of food integrity aspects in a cost-effective and efficient manner needs to be considered. The Working Group did not have time during their meeting to revise this chapter, but plan to work out of session to progress this work.

While discussing the purpose and scope of the revised Chapters 6.1. and 6.2. the Working Group agreed that an introductory chapter in Section 6. Veterinary Public Health would be a useful addition and could provide an overview as well as outlining possible future chapters for this section. The Working Group requested that the Terrestrial Animal Health Standards Commission (Code Commission) consider this recommendation.

3. Parallel OIE and Codex work

3.1. *Salmonella*

3.1.1. OIE work

Dr Gillian Mylrea informed the Working Group that the Code Commission, at its September 2015 meeting, reviewed Member Countries' comments on the new draft chapters on the 'Prevention, detection and control of *Salmonella* in pig herds' and 'Prevention and control of *Salmonella* in commercial cattle production systems' and referred comments of a technical nature to the *ad hoc* Group which is scheduled to meet in December 2015.

Dr Gillian Mylrea noted that the Code Commission expects to review the *ad hoc* Group report at its February 2016 meeting, and will then circulate the revised chapters for Member Countries' comments in its February 2016 meeting report.

3.1.2. Codex work

Dr Annamaria Bruno informed the Working Group that the 47th Session of the Codex Committee on Food Hygiene, to be held on 9–15 November 2015, will consider the draft Guidelines for the Control of *Salmonella* spp. in Beef and Pork Meat (CX/FH 15/47/5), prepared by a physical Working Group. In considering the draft the Committee will take into consideration the comments received by Codex Members and Observers, and the outcome of the FAO/WHO Expert Meeting (held in September 2015) to review the technical basis of the mitigation and intervention measures proposed in the draft guidelines.

The Working Group applauded the parallel development of OIE and Codex guidelines on control of *Salmonella* in pigs and cattle, and pork and beef, respectively, and encouraged OIE Delegates to collaborate with their national delegations to Codex to ensure alignment of *Salmonella* standards under development by the OIE and Codex.

4. Cooperation between OIE and Codex

4.1. Discuss relevant work topics (current and future)

The Working Group did not identify any topics of relevance that were not already included in the current agenda. However, the Working Group emphasised the importance of OIE Delegates collaborating with their national delegations to Codex to ensure, at national level, alignment of their national approach to standards developed by the OIE and Codex.

5. Animal Production Food Safety pages of the OIE website

5.1. Working Group achievements document

The Working Group agreed that it was important to document and communicate its achievements since its inception in 2002 in order to highlight the progress made in the cooperation between the OIE and Codex.

The Working Group finalised the development of a document 'Achievements to date' and requested that it be uploaded onto the Animal Production Food Safety pages of the OIE website.

The document 'Achievements to date' is presented at [Annex IV](#).

5.2. OIE web document on ‘Control of hazards of public health and animal health importance through ante- and post-mortem meat inspection’

The Working Group noted that this document had been developed and uploaded onto the Animal Production Food Safety pages of the OIE website in 2005 to ‘provide a discussion paper on which to base future development of OIE guidelines covering this important area where Veterinary Services serve both animal and public health needs’. Much of the text is now included in chapters of the *Terrestrial Code*. The Working Group agreed to review this document once the revisions of Chapters 6.1 and 6.2. have been completed.

6. Discussion paper on the approach taken in improving meat hygiene programmes around the world

At their 2014 meeting, the Working Group had agreed to develop a discussion paper on the approach taken in improving meat hygiene programmes around the world that focuses on the ‘why/what/how /where’ of meat hygiene activities, but not the ‘who’, i.e. competencies of people involved. The Working Group finalised this paper and proposed a number of options to ensure that this useful document could be easily accessed and used by Member Countries. The Working Group agreed to request that when finalised, the document be uploaded onto the Animal Production Food Safety pages of the OIE website, and that OIE should explore the possibility of publication in the OIE *Scientific and Technical Review* as well as drafting a short article on this topic for the OIE *Bulletin*.

7. Potential standard development in the area of animal production food safety

7.1. Control of Shiga-like toxin producing *E. coli* (STEC) in food-producing animals

Several members of the Working Group provided updates on the situation in their regions regarding Shiga-like toxin producing *E. coli* (STEC). The Working Group noted the differences between regions in the attribution of STEC to consumption of meat as well as approaches being taken to control this pathogen.

The Working Group reiterated that STEC is an important pathogen in cattle and potentially other species for both public health and trade reasons, and recommended that the OIE should maintain this item on its work programme and undertake relevant work when Codex undertakes new work.

8. OIE Biological Threat Reduction Conference

The Working Group was updated on the outcomes of the OIE ‘Global Conference on Biological Threat Reduction’ held in Paris from 30 June to 2 July 2015, which highlighted threats that result from or are exacerbated by infectious diseases of animals (including zoonoses) that may arise from natural or man-made disasters, laboratory accidents or from the deliberate manipulation or release of pathogens.

The Working Group noted the importance of this work and the possibility that food-borne diseases of animal origin could also pose a ‘biological threat’.

9. OIE work on Antimicrobial resistance

The Working Group was updated on activities of the OIE in antimicrobial resistance and noted the adoption of Resolution No. 26 ‘Combating Antimicrobial Resistance and Promoting the Prudent Use of Antimicrobial Agents in Animals’ at the OIE General Session in May 2015. The Resolution is available at:

https://web.oie.int/downld/SG/2015/A_RESO_2015.pdf

The Working Group appreciated this update and encouraged the OIE to continue this important work in collaboration with FAO and WHO in a holistic approach involving all relevant interested parties.

10. Creation of an OIE platform for the collection and management of genomic sequences

The Working Group was informed that in response to rapid advances in complete genome sequencing for infectious disease diagnosis and management, the OIE initiated the development of a project on the collection and management of genomic sequences of infectious agents in animals. The Working Group noted the adoption of Resolution Number 33 ‘High Throughput Sequencing, Bioinformatics and Computational Genomics (HTS-BCG)’ at the OIE General Session in May 2015. The Resolution is available at:

https://web.oie.int/download/SG/2015/A_RESO_2015.pdf

The Working Group noted the importance of this work and the continuing involvement of international agencies.

11. Capacity building activities

11.1. OIE APFS Focal Point seminars

The Working Group was informed that an OIE regional seminar for National Focal Points in Animal Production Food Safety had been conducted during 2015 for the Americas region (September 2015) and that one is planned for the Europe region (April 2016). Representatives from Codex and WHO continue to contribute to these seminars.

During 2015, one training seminar for OIE National Focal Points for Veterinary Products will be held for the Africa region (December 2015).

The Working Group encouraged the OIE to continue to ensure that OIE Delegates understand the importance of the role of their Focal Points for APFS, which includes taking into account Codex standards, where relevant, when commenting on OIE standards.

11.2. World Bank Global Food Safety Partnership

The Working Group was updated on the OIE’s participation in the Global Food Safety Partnership (GFSP), a public-private partnership and resource mobilisation mechanism, managed by the World Bank, dedicated to improving the safety of food in middle-income and developing countries (<http://www.worldbank.org/en/topic/agriculture/brief/global-food-safety-partnership>). The Working Group was informed that the GFSP Strategic Framework (2015–2020) has been finalised and that new governance arrangements have been agreed including the establishment of a GFSP Governing Council (GC) which will be the decision-making body for the GFSP. The Working Group was informed that the OIE, along with WHO and FAO, continue to engage in the work of the GFSP and will contribute to the GC.

The Working Group noted this initiative and the contribution of the OIE to this work.

12. Other business

12.1. Biofortification

The Working Group was informed that the upcoming meeting of the Codex Committee on Nutrition and Foods for Special Dietary Uses (November 2015) will consider the development of a definition for ‘biofortification’.

The Working Group recommended that the OIE continue to follow developments in Codex on this topic but not undertake any specific work at this stage.

12.2. Insects as food and feed

The Working Group reviewed the EFSA scientific opinion ‘Risk profile related to production and consumption of insects as food and feed’ (<http://www.efsa.europa.eu/en/efsajournal/pub/4257>) and agreed to monitor progress on this topic.

13. Work programme for 2016

The Working Group reviewed and revised its work programme.

The work programme for 2016 is presented at [Annex V](#).

14. Next meetings

The Working Group agreed to conduct an electronic meeting prior to its next physical meeting, with the timing to be decided relative to possible agenda items.

The next physical meeting date is also to be confirmed.

...Annexes

OIE ANIMAL PRODUCTION FOOD SAFETY WORKING GROUP

Paris, 3–5 November 2015

List of participants**MEMBERS OF THE WORKING GROUP****Dr Stuart Slorach (Chair)**

Stubbängsvägen 9A
SE-12553
ÄLVSJÖ
SWEDEN
Tel.: (46) 8646.9597
stuart.slorach@gmail.com

Dr Carlos A. Correa Messuti

OIE Delegate for Uruguay
Ministerio de Ganadería
Agricultura y Pesca
Constituyente 1476
Montevideo
URUGUAY
Tel.: (598-2) 412 63 58
Fax: (598-2) 413 63 31
ccorream@multi.com.uy
corream@ng.com.uy

Dr Jessey A. Kamwi

Deputy CVO
Veterinary Public Health
Ministry of Agriculture Water
and Forestry
P/Bag 12022, Ausspanplatz
Windhoek
NAMIBIA
Tel.: +264 61 208 7509/13
kamwij@mawf.gov.na
Jessey.kamwi@gmail.com

Dr Koen Van Dyck

Head of Unit -
European Commission
Health & Food Safety Directorate -
General
Directorate G – Veterinary and
International Affairs
G4 - Food, alert system and training
B - 1049 Brussels
BELGIUM
Tel. : +(32) 2 29 84 334
koen.van-dyck@ec.europa.eu

Dr Daniela Battaglia

Representing the FAO
Animal Production and Health Division
Agriculture and Consumer Protection
Department
Food and Agriculture Organization of the
United Nations (FAO)
Viale delle Terme di Caracalla, 00153 Rome
ITALY
Tel.: +39 06 5705 6773
Daniela.Battaglia@fao.org

Dr Martine Dubuc

OIE Delegate for Canada
Chief Food Safety Officer
Vice-President, Science Branch
Canadian Food Inspection Agency
Ministry of Agriculture and Agri-Food
Floor 3, Room 349
1400 Merivale Road, Tower 2
Ottawa, Ontario K1A 0Y9
CANADA
martine.dubuc@inspection.gc.ca

Dr Rei Nakagawa

Representing the WHO
Technical Officer
World Health Organization
Department of Food Safety and Zoonoses
20, Avenue Appia
1211 Geneva 27
SWITZERLAND
Tel.: +41 22 791 36 40
Fax: +41 22 791 48 07
nakagawar@who.int

Dr Annamaria Bruno

Representing the Secretary
of the Codex Alimentarius
Commission
Joint FAO/WHO Food
Standards Programme
Viale delle Terme di Caracalla
00153 Rome
ITALY
Tel.: + 39 06 5705 6254
annamaria.bruno@fao.org

Prof Steve Hathaway

Director
Biosecurity Science
Food Science and Risk Assessment
Regulation and Assurance Branch
Ministry of Primary Industries
Pastoral House 25 The Terrace
PO Box 2526 - Wellington
NEW ZEALAND
Steve.Hathaway@mpi.govt.nz

Dr Alexander Panin

Moscow State Academy of
Veterinary Medicine and
Biotechnology
RUSSIA
Tel.: + 791 5421 8823
alexanderpanin1983@gmail.com

Annex I (contd)**REPRESENTATIVE OF THE OIE TERRESTRIAL ANIMAL HEALTH STANDARDS COMMISSION****Dr Etienne Bonbon***President*

Scientific Counsellor

EU Delegation to the International

Organisations in Paris

12, avenue d'Eylau

75116 Paris

FRANCE

Tel.: +33 1 44 05 31 68

etienne.bonbon@eeas.europa.eu

e.bonbon@oie.int

OIE HEADQUARTERS

Dr Bernard Vallat

Director General

12, rue de Prony

75017 Paris

FRANCE

Tel.: 33-(0)1 44 15 18 88

Fax: 33-(0)1 42 67 09 87

oie@oie.int

Dr Derek Belton

Head

International Trade Department

OIE

d.belton@oie.int

Dr Gillian Mylrea

Deputy Head

International Trade Department

OIE

g.mylrea@oie.int

OIE ANIMAL PRODUCTION FOOD SAFETY WORKING GROUP
Paris, 3–5 November 2015

Adopted agenda

Welcome by the OIE Director General

Adoption of the agenda

Report of the previous Working Group meeting

1. Update on Codex Alimentarius Commission / WHO / FAO activities
 - 1.1. Codex Alimentarius Commission (CAC)
 - 1.2. World Health Organization (WHO)
 - 1.3. Food and Agriculture Organization of the United Nations (FAO)
2. Review *Terrestrial Code* chapters
 - 2.1. Chapter 6.1. The role of the Veterinary Services in food safety
 - 2.2. Chapter 6.2. Control of biological hazards of animal health and public health importance through ante- and post-mortem meat inspection
3. Parallel OIE and Codex work
 - 3.1. *Salmonella*
 - 3.1.1. OIE work
 - 3.1.2. Codex work
4. Cooperation between OIE and Codex
 - 4.1. Discuss relevant work topics (current and future)
5. Animal Production Food Safety pages of the OIE website
 - 5.1. Working Group achievements document
 - 5.2. OIE web document on ‘Control of hazards of public health and animal health importance through ante- and post-mortem meat inspection’
6. Discussion paper on the approach taken in improving meat hygiene programmes around the world
7. Potential standard development in the area of animal production food safety
 - 7.1. Control of Shiga-like toxin producing *E. coli* (STEC) in food-producing animals
8. OIE Biological Threat Reduction Conference

Annex II (contd)

9. OIE work on Antimicrobial resistance
10. Creation of an OIE platform for the collection and management of genomic sequences
11. Capacity building activities
 - 11.1. OIE Animal Production Food Safety Focal Point seminars
 - 11.2. World Bank Global Food Safety Partnership
12. Other business
 - 12.1. Biofortification
 - 12.2. Insects as food and feed
13. Work programme for 2016
14. Next meetings

Annex III

[Note: this Annex has been replaced by Annex 32 to the report of the meeting of the OIE Terrestrial Animal Health Standards Commission which was held on 8–19 February 2016.]

THE OIE ANIMAL PRODUCTION FOOD SAFETY WORKING GROUP

– ACHIEVEMENTS TO DATE –

Since its inception, the Working Group has provided advice to the Director General of the OIE and to its Specialist Commissions. Through its published reports the Working Group also provides a rich source of technical information to other interested parties including governments, FAO and WHO.

The following is a brief summary of the main achievements so far.

Closer cooperation between the OIE and Codex

The Working Group has played an important role in strengthening cooperation between the OIE and the Codex and its subsidiary bodies. The OIE participates actively in the development of Codex standards through participation in relevant Codex Committees and Task Force meetings and by submitting written comments on draft Codex standards. Similarly, representatives of the Codex Secretariat and Chairs of Codex Working Groups, when relevant, are invited to participate in the development of OIE standards through participation in meetings of OIE *ad hoc* groups. The Director General of the OIE presents an update on relevant OIE activities to the Codex Alimentarius Commission meeting and a representative of the Codex reports on relevant Codex activities at the OIE General Assembly. In addition, there is regular contact between the Codex Secretariat and the OIE Headquarters in Paris. There are no joint OIE-Codex standards, but each organisation makes cross references to relevant standards of the other organisation in its own standards, as appropriate. The parallel development of OIE and Codex standards in areas such as *Salmonella* and food-borne parasites are examples of the much closer cooperation that has been achieved in recent years.

The Working Group has also emphasised the importance of cooperation between the OIE and Codex at the regional and national levels and encourages the OIE national Focal Points for Animal Production Food Safety to maintain close contact with the Codex Contact Points in their countries.

The Role of Veterinary Services in Food Safety

In 2003 the Working Group produced a document on “The role and functionality of Veterinary Services in food safety throughout the food chain”. This was further developed and later adopted, in 2008, by the OIE World Assembly of Delegates as Chapter 6.1 “The role of Veterinary Services in food safety” in the *Terrestrial Animal Health Code (Terrestrial Code)*. This chapter outlines the role and responsibilities of national Veterinary Services in food safety and emphasises the need for cooperation with other authorities in the food production continuum to ensure the protection of both animal and public health.

Control of hazards of public health and animal health importance through ante- and post-mortem meat inspection

Control of hazards of public and animal health importance through ante- and post-mortem meat inspection is a core responsibility of the Veterinary Services. In 2003 the Working Group produced a paper on this subject which complemented the Codex Alimentarius Code of Hygienic Practice for Meat (available on the OIE website at:

http://www.oie.int/fileadmin/Home/eng/International_Standard_Setting/docs/pdf/Control_20of_20hazards_20of_20public_20health_20and_20animal_20health_20impo_E2_80_A6.pdf).

This paper was used as the basis for the *Terrestrial Code* Chapter 6.2. “Control of hazards of public health and animal health importance through ante- and post-mortem meat inspection,” which was adopted in 2006.

Annex IV (contd)

Guide to Good Farming Practices for Animal Production Food Safety

In 2004 the Working Group developed a paper entitled “Guide to Good Farming Practices for Animal Production Food Safety”. This was further developed by the OIE in cooperation with FAO and was published in 2010 jointly by FAO and OIE in English, French and Spanish. It complements existing guidance from OIE, FAO and Codex and serves as a generic guide to help Competent Authorities and stakeholders, particularly farmers, to meet their responsibilities to produce safe food of animal origin.

***Salmonella* in poultry, pigs and cattle and foods derived from them**

In 2006 the Working Group recommended the Director General of OIE appoint an *ad hoc* group to develop draft standards on salmonellosis in poultry to complement the ongoing work of the Codex. The Working Group reviewed the document produced by the *ad hoc* Group, which was adopted by the World Assembly of Delegates as Chapter 6.5. “Prevention, detection and control of *Salmonella* in poultry” of the *Terrestrial Code*. Later the Working Group recommended that OIE should initiate work on *Salmonella* in pigs and cattle to complement the work of the Codex on *Salmonella* in beef and pork ensuring a whole food chain approach.

Animal feed

In 2006 the Working Group recommended that OIE set up an *ad hoc* Group on animal feeding to develop OIE standards to complement the Codex Code on Practice on Good Animal Feeding. This led to the development and adoption of Chapter 6.3. “The control of hazards of animal health and public health importance in animal feed” in the *Terrestrial Code* and Chapter 4.7. “Control of hazards in aquatic animal feed” in the *Aquatic Animal Health Code*. The OIE has also taken an active part in the development of Codex documents on animal feed.

Priority pathogens for standard setting by the OIE

In 2008, the Working Group requested the preparation of a discussion paper on identifying the priority pathogens for future standard setting activities in animal production food safety. A short study, based on expert opinion and a literature review, identified the animal production food safety pathogens for which OIE could usefully develop standards. Prioritisation was based on a pathogen’s impact on human health and amenability to control using on-farm measures. The findings of the discussion paper, ‘Animal Production Food Safety: priority pathogens for standard setting by the OIE’, have been used by the Working Group to inform subsequent work.

Review of draft OIE standards and other documents

One of the functions of the Working Group is to review draft OIE standards related to food safety and provide comments to the OIE Specialist Commissions, mainly the Code Commission. In addition to the subjects mentioned above, the Working Group has reviewed a large number of documents, including draft standards or other documents on bovine tuberculosis, *Brucella* spp., *Taenia solium*, *Trichinella* spp., *Echinococcus granulosus* and *Echinococcus multilocularis*, biosecurity procedures in poultry production, antimicrobial resistance, model veterinary certificates, identification and traceability of live animals, heat-treated pet food, veterinary education and veterinary legislation.

WORK PROGRAMME FOR 2016

The Working Group agreed that its work programme for 2016 would include:

1. Support current work:
 - a) Revisions of Chapters 6.1. and 6.2. of the *Terrestrial Code*
 - b) OIE standard developments for *Salmonella* in pigs and cattle
 - c) Codex guidelines for *Salmonella* in pork and beef
 - d) Drafting a paper for the OIE *Scientific and Technical Review* on ‘Approaches taken in improving meat hygiene programmes around the world’
 - e) Drafting an article for the OIE *Bulletin* on “Approaches taken in improving meat hygiene programmes around the world”
 - f) Codex guidelines on the control of food-borne parasites
 - g) Review the OIE web document “Control of hazards of public health and animal health importance through ante- and post-mortem meat inspection” once revisions of Chapters 6.1. and 6.2. are completed.
2. Support potential future work:
 - a) Development of guidance for STEC in cattle
 - b) Development of a new chapter on VPH for section 6 of the *Terrestrial Code*
 - c) Discussions on simplifying food safety risk assessment for international standard setting.
3. Monitoring and advice in relation to animal production food safety:
 - a) Antimicrobial resistance
 - b) The role of genome sequencing in animal production food safety
 - c) Veterinary education
 - d) Veterinary legislation
 - e) Zoonoses at the human-animal-ecosystem interface (‘One Health’)
 - f) Food safety aspects of the PVS Pathway
 - g) Generic aspects of food safety control systems including microbiological target setting and linkages to Codex work
 - h) Linkage between food safety and animal welfare
 - i) Potential food safety implications of biotechnology vaccines
 - j) Developments in nanotechnology

Annex V (contd)

- k) Emerging food safety hazards
 - l) Food integrity and food defence
 - m) Insects for food and feed
 - n) Feed safety
4. Relationship between OIE and Codex
- a) Strengthen and promote continued close collaboration between the Codex Secretariat and the OIE Headquarters.
 - b) Promote and encourage enhanced OIE input into Codex texts and vice versa, including the involvement of relevant experts.
 - c) Promote and encourage coordination between OIE National Delegates and national delegations to Codex to facilitate alignment of relevant standards of both bodies and their effective implementation.
 - d) Identify areas of potential collaboration between OIE and Codex on the development of standards.
5. Communication
- a) Support to the OIE regarding communication on animal production food safety.
 - b) Review and propose updates for the OIE webpages on animal production food safety.
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INFORMATION ON ACTIVITIES OF THE CODEX ALIMENTARIUS COMMISSION

CODEX SESSIONS SINCE THE LAST MEETING OF THE OIE APFSWG (28–30 OCTOBER 2014)

In the period 20 October 2014–25 October 2015, 18 sessions of the Codex Alimentarius Commission and its subsidiary bodies have been held. Among these sessions, those relevant to the work of the APFSWG are:

- 38th Session of the Codex Alimentarius Commission (CAC38), Geneva, Switzerland, 6–11 July 2015
- 42nd Session of the Committee on Food Labelling (CCFL42), Rome, Italy, 21–24 October 2014
- 46th Session of the Committee on Food Hygiene (CCFH46), Lima, Peru, 16–20 November 2014
- 9th Session of the Committee on Contaminants in Foods (CCCF9), New Delhi, India, 16–20 March 2015
- 22nd Session of the Committee on Residues of Veterinary Drugs in Foods (CCRVDF22), San José, Costa Rica, 27 April–1 May 2015
- 18th Session of Committee on Fish and Fishery Products (CCFFP18), Ålesund, Norway, 19–25 October 2015

In addition, in the reporting period have been held the sessions of the FAO/WHO Coordinating Committees for Asia (CCASIA19), Tokyo (Japan), 3–7 November 2014, for Latin America and the Caribbean (CCLAC19), San José (Costa Rica), 9–11 November 2014, for Africa (CCAFRICA21), Yaoundé (Cameroon), 27–20 January 2015 and for the Near East (CCNEA8), Rome (Italy), 1–5 June 2015.

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

CAC37

- Was attended by 140 Member Countries, 1 Member Organization (European Union), and 33 international organizations.
- Adopted new and revised food quality and safety texts for application by Governments and inclusion in the Procedural Manual; agreed to hold the draft MRLs for rbSTs at Step 8 to provide further time to facilitate a possible consensus; and approved items for new work, including priority lists of veterinary drugs and pesticides for evaluation or re-evaluation by JECFA and JMPR, respectively.
- Re-elected as Chairperson Mrs Awilo Ochieng Pernet (Switzerland), and as Vice-Chairpersons: Mr Guilherme Antonio da Costa Jr. (Brazil), Ms Yayoi Tsujiyama (Japan) and Mr Mahamadou Sako (Mali); elected the seven Members of the Executive Committee elected on a geographical basis, i.e. Nigeria, Malaysia, Norway, Mexico, Lebanon, Canada (re-elected) and New Zealand (re-elected) and appointed the six regional coordinators, i.e. Kenya, India, the Netherlands (re-appointed), Chile, Iran and Vanuatu.
- Expressed its appreciation to FAO/WHO and the Secretariat of the Codex Trust Fund (CTF) for the effective management of the CTF1, and acknowledged the important financial and in-kind contributions made by the CTF1 donors. Expressed full support for CTF2 and agreed with the design of the project proposal including the concepts of the multi-year funding and tailor-made support, noting that the eligibility criteria for CTF2 were yet to be finalised.
- Was informed of the activities of international standard-setting organisations.

Full report: REP15/CAC

Annex I to this document provides a list of Codex texts and new work proposals relevant to OIE work that were adopted/approved by the CAC38.

Annex VI (contd)

With regard to the sessions of the other subsidiary bodies, the following is an updated on matters particular relevant to the APFSWG:

CCFL42

- Agreed to defer discussion on issues related to the proposal to revise the *General Guidelines for the Use of the Term ‘Halal’* (CAC/GL 24-1997).

Full report: [REP15/FL](#)

CCFH46

- Concluded work on Guidelines for the Control of *Trichinella* spp. in Meat of *Suidae* (adopted by CAC38).
- Agreed to continue work on Guidelines on the Application of General Principles of Food Hygiene to the Control of Foodborne Parasites; Guidelines for the Control of Nontyphoidal *Salmonella* spp. in Beef and Pork Meat (to be discussed by CCFH47).

Full report: [REP15/FH](#)

CCCF9

- Agreed to further consider the development of maximum levels for methylmercury in fish including the expansion of the ML proposals to fish species other than tuna that can accumulate high methylmercury concentrations and the conduct of an exposure assessment based on the different ML proposals.

Full report: [REP15/CF](#)

CCRVDF22

- Finalized maximum residue limits for derquantel (sheep tissues), emamectin benzoate (salmon and trout tissues) and monepantel (sheep tissues) and risk management recommendations for residues of dimetridazole, ipronodazole, metronidazole and ronidazole (adopted by CAC38).

Updated the priority list of veterinary drugs to be evaluated by JECFA and continues work on: the database on countries' needs for MRLs and a global survey to provide information to the CCRVDF to move compounds from the database on countries' needs for MRLs to the JECFA Priority List.

Agreed to consider at its next session (October 2016) papers on a rating system to establish priority for CCRVDF work and on unintended presence of residues of veterinary drugs in food commodities resulting from the carry-over of drug residues into feed.

Full report: [REP15/RVDF](#)

CCEXEC70

- Requested the Codex Secretariat to issue a Circular Letter asking Members information on: (i) the adoption and application of existing Codex guidance on antimicrobial and on major capacity development gaps and any other challenges they face in adopting and applying these standards; (ii) need to updated the existing Codex texts (CAC/RCP 61-2005 and CAC/GL 77-2011); and the need to request FAO, WHO and OIE to convene expert meetings to review any new scientific evidence related to the AMR in the food chain including risk management options for the containment of AMR in support of any revision of Codex texts.
- Requested the Codex Secretariat, in collaboration with FAO and WHO, to analyse the replies to the Circular Letter and prepare proposals as appropriate for consideration at the next session of the Commission ([CL 2015/21-CAC](#) was issued in July 2015 requesting comments by 31 December 2015).

Full report: [REP15/EXEC](#)

CCFFP24

The Codex Secretariat will verbally report on the outcomes of CCFFP34.

FORTHCOMING CODEX MEETINGS (work relevant to the OIE APFSWG)

CCFH47 (Boston, United States of America, 9-11 November 2015) in addition to the consideration of the Guidelines for the Control of Nontyphoidal *Salmonella* spp. in Beef and Pork and the Guidelines on the Application of General Principles of Food Hygiene to the Control of Foodborne Parasites, will also consider a proposal for new work on the revision of the *General Principles of Food Hygiene* (CAC/RCP 1-1969) and its HACCP Annex.

Provisional agenda: [CX/FH 15/47/1](#)

CCFICS22 (Melbourne, Australia, 6–12 February 2016) in addition to the consideration of (i) Principles and/or Guidelines for the Exchange of Information (including questionnaires) Between Countries to Support Food Import and Export; (ii) Guidance for Monitoring the Performance of National Food Control Systems; (iii) the revision of the *Principles and Guidelines for the Exchange of Information in Food Safety Emergency Situations* (CAC/GL 19-1995); and (iv) the revision of the *Guidelines for the Exchange of Information between Countries on Rejections of Imported Food* (CAC/GL 25-1997), will also consider matters related to system comparability/equivalence, the use of electronic certificates by competent authorities and migration to paperless certification, as well as emerging issues and future directions for the work of the CCFICS.

Provisional agenda: [CX/FICS 16/22/1](#)

Other sessions:

- **CCCF10** will be held in Rotterdam (Netherlands) from 3 to 7 April 2016
- **CCFL23** will be held in Ottawa (Canada) from 9 to 13 May 2016
- **CAC39** will be held in Rome (Italy) from 27 June to 1 July 2016

The provisional agendas of the above meetings will be posted on the Codex website: www.codexalimentarius.org as soon as available.

**PART 1-LISTS OF STANDARDS AND RELATED TEXTS ADOPTED BY
CAC38 RELEVANT TO THE OIE**

Standards and Related Texts	Reference
Committee on Food Hygiene (CCFH)	
Guidelines for the Control of <i>Trichinella</i> spp. in Meat of <i>Suidae</i>	CAC/GL 85-2015
Committee on Residues of Veterinary Drugs in Foods (CCRVDF)	
Maximum Residue Limits (MRLs) for Derquantel (sheep tissues), Emamectin Benzoates (salmon and trout tissues) and Monepantel (sheep tissues)	CAC/MRL 2-2015
Risk Management Recommendations (RMRs) for Dimetridazole, Iprnidazole, Metronidazole and Ronidazole	
PART 2-LISTS OF NEW WORK APPROVED BY CAC38 RELEVANT TO THE OIE	
Committee on Food Import and Export Inspection and Certification Systems (CCFICS)	
Principles and/or Guidelines for the Exchange of Information (including questionnaires) Between Countries to Support Food Import and Export	REP 15/FICS , Appendix III
Guidance for Monitoring the Performance of National Food Control Systems	REP 15/FICS , Appendix IV
<i>Principles and Guidelines for the Exchange of Information in Food Safety Emergency Situations</i> (CAC/GL 19-1995) (Revision)	REP 15/FICS , Appendix V
<i>Guidelines for the Exchange of Information between Countries on Rejections of Imported Food</i> (CAC/GL 25-1997) (Revision)	REP 15/FICS , Appendix VI
Committee on Residues of Veterinary Drugs in Foods (CCRVDF)	
Priority List of Veterinary Drugs for Evaluation or Re-evaluation by JECFA	REP 15/RVDF , Appendix VIII

ACTIVITIES OF THE WORLD HEALTH ORGANIZATION (as of October 2015)

The Second International Conference on Nutrition (ICN2)

The conference met on 19–21 November 2014, adopted a Rome Declaration on Nutrition, which recognized that food systems need to contribute to preventing and addressing infectious diseases, including zoonotic diseases, and tackling antimicrobial resistance. The 68th World Health Assembly (May 2015) endorsed the Rome Declaration and the resulting Framework for Action for its implementation, which recommended to:

Recommended actions on food safety and antimicrobial resistance

- Recommendation 53: Develop, establish, enforce and strengthen, as appropriate, food control systems, including reviewing and modernising national food safety legislation and regulations to ensure that food producers and suppliers throughout the food chain operate responsibly.
- Recommendation 54: Actively take part in the work of the Codex Alimentarius Commission on nutrition and food – safety, and implement, as appropriate, internationally adopted standards at the national level.
- Recommendation 55: Participate in and contribute to international networks to exchange food safety information, including for managing emergencies.
- Recommendation 56: Raise awareness among relevant stakeholders on the problems posed by antimicrobial resistance, and implement appropriate multisectoral measures to address antimicrobial resistance, including prudent use of antimicrobials in veterinary and human medicine.
- Recommendation 57: Develop and implement national guidelines on prudent use of antimicrobials in food-producing animals according to internationally recognised standards adopted by competent international organisations to reduce non-therapeutic use of antimicrobials and to phase out the use of antimicrobials as growth promoters in the absence of risk analysis as described in Codex Code of Practice CAC/RCP61-2005.

(Rome Declaration on Nutrition. Available at <http://www.fao.org/3/a-ml542e.pdf>)

(ICN2 Framework for Action <http://www.fao.org/3/a-mm215e.pdf>)

* * *

The World Health Day 2015

WHO celebrated the World Health Day (WHD) on 7 April on the theme of Food Safety "How safe is your food? From farm to plate - make food safe". The launch of the WHD at the International Food Market in Rungis (France) with Director Generals of WHO and OIE, senior representatives from FAO, and French authorities represented the opportunity to give a strong signal of the need to involve all sectors to ensure food safety. The activities to mark WHD 2015 on food safety continued with a series of workshops at EXPO Milano 2015. WHO and the Swiss Pavilion hosted a series of workshops for general public on 7 and 8 October. 260 participants learnt about how to handle food safely while learning how to prepare their own chocolate. Sessions included the presentation of the Five Keys to Safer Food animated movie (widely disseminated all over the world by countries as part of WHD campaigns). It is expected that this type of cooking workshops will serve as a model to promote safe food handling behaviors. In many regions and countries local activities and workshops were held to celebrate World Health Day and raise awareness. Some examples can be found on the WHO food safety website.

* * *

Capacity building activities for surveillance of and response to foodborne diseases

1. A practical manual for strengthening surveillance of and response to foodborne diseases

Given the vision of WHO that every country has a surveillance and response system where data on foodborne diseases from different sectors across the food chain is routinely shared to guide public health interventions so as to reduce the burden of foodborne disease in human, WHO has developed a manual for strengthening surveillance of and response to

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foodborne diseases. The manual contains advice for building a sustainable and functional surveillance and response system by strengthening the existing system, as opposed to creating new separate system. The approach taken in the manual recognizes that each country is different and uses a step-by-step approach. The manual breaks each action into small building blocks and each country then puts the building blocks together to make their own system. The key components of the surveillance and response system are introduced as indicator-based surveillance, event-based surveillance, rapid risk assessment of acute foodborne events, response, and multi-sectoral collaboration.

2. Strengthening foodborne disease surveillance and response workshops

For the purpose of rolling out the WHO Practical Manual for Strengthening Surveillance of and Response to Foodborne Diseases, WHO Regional Office for the Western Pacific (WPRO) and WHO Regional Office for South-East Asia (SEARO) in collaboration with headquarters organized, respectively, a “strengthening foodborne disease surveillance and response workshop”. WPRO workshop was held in Pohnpei, Federated States of Micronesia on 2–4 September 2015, convening 16 participants from the national and state government levels. SEARO workshop convened ten participants from the neighbouring countries in the region on 20–21 September 2015 in Kathmandu (Nepal). During the workshops, the current status of surveillance was assessed with particular focus on foodborne diseases, and options for strengthening foodborne surveillance and response were identified through discussions. At the end of the workshops, realistic work plans for strengthening such national systems were also developed for the next two years.

3. Whole Genome Sequencing (WGS)

WHO and FAO are planning to hold a joint consultation on the use of the whole genome sequencing of foodborne diseases, foodborne disease outbreak detection, food monitoring and data sharing at the global level from human, animal, and environmental and food samples. The objectives would be to identify the challenges and benefits of WGS technology in resources poor settings and how it can be most effectively utilised, and to engage developing countries in the discussion to develop the global sharing of genomic data and analysis to support public health food safety activities.

4. Food Safety Needs Assessment Tool

WHO and FAO have started the process of combining the WHO food safety needs assessment tool with the food control assessment tool that is being developed by FAO. The approaches are complementary with the FAO tool taking a much broader view of the food control system and WHO tool highlighting the public health aspects. The ultimate aim is to have a robust and comprehensive tool that countries can use either with external support or as a self-assessment which identifies gaps and helps direct planning, also providing indicators allowing to measure progress over time.

* * *

Antimicrobial Resistance (AMR) and WHO Advisory Group on Integrated Surveillance of Antimicrobial Resistance (AGISAR)1. Sixth Annual AGISAR Meeting

The sixth annual AGISAR meeting took place on 10–12 June 2015 in Seoul (Republic of Korea). It was co-hosted by the Korea Centers for Disease Control (KCDC) with funding provided by the Ministry of Food and Drug Safety of the Republic of Korea. The specific meeting objectives were: 1) to develop a five-year strategic framework based on the Global Action Plan for antimicrobial resistance that has been adopted at the 68th World Health Assembly in May 2015 (http://apps.who.int/gb/ebwha/pdf_files/WHA68/A68_20-en.pdf), and 2) to review progress and lessons learned from AGISAR capacity-building projects. The AGISAR experts agreed on the new terms of reference and the five-year strategic framework for 2015–2019 has been developed. In order to facilitate the implementation of the strategic plan, five thematic working groups have been established, and specific activities and objectives were identified. In particular, the updating of the AGISAR Guidance on Integrated Surveillance of AMR and the development of a WHO guideline based on an updated version of the WHO List of Critically Important Antimicrobials will be the two priority outcomes for the coming years.

2. Global Action Plan (GAP) on AMR

Following the adoption of the GAP on antimicrobial resistance by the World Health Assembly in May 2015, AMR Steering Group, Global Technical Coordination Group for AMR, and the AMR secretariat were newly established so as to facilitate the implementation of the GAP. The AMR Steering Group was formed to make high-level recommendations and decisions to implement AMR policy, including direction setting, approval of the Organization-wide AMR work plan, and associated budget and fund allocation. Global Technical Coordination Group for AMR

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brings together HQ technical leads together with regional focal points, implementing action under the GAP. The Strategic and Technical Advisory Group on AMR (STAG-AMR) will continue to meet and provide expert strategic direction to its implementation including how the impact of interventions will be monitored. AMR secretariat, headed by Dr Marc Sprenger who joined WHO as Director in September 2015, will provide support to each of the above groups and will serve as a central point of reference on the global action plan initiatives for any of our colleagues working on AMR in country offices, at regional level and at headquarters.

3. World Antibiotic Awareness Week (WAAW): “Antibiotics: Handle with Care”

The first WAAW will be held from 16-22 November 2015. The campaign aims to increase awareness of global antibiotic resistance and to encourage best practices among the general public, health workers and policy makers to avoid the further emergence and spread of antibiotic resistance. This is an implementation of one of the key GAP objectives, “improve awareness and understanding of antimicrobial resistance through effective communication, education and training”. WHO is encouraging its Member States and partners to join this campaign and help raise awareness of this issue. Web link: <http://www.who.int/drugresistance/en/>

4. Global Antimicrobial Resistance Surveillance System (GLASS)

The manual for the GLASS early implementation will soon be finalised and shared publicly on the WHO website, followed by a technical consultation on 22–23 October 2015 with the WHO Collaborating Centre, and other technical partners and networks.

5. Tripartite Meeting

The sixth meeting of FAO-OIE-WHO technical focal points on collaborative activities related to AMR was held on 14–15 October 2015 in the FAO Headquarters in Rome (Italy). Tripartite focal points reviewed and shared information on ongoing and planned AMR activities, reviewed the recommendations FAO/ OIE/ WHO tripartite annual executive and coordination meeting, and discussed tripartite contribution to the implementation of the Global Action Plan.

* * *

Joint FAO/WHO Expert Meetings on Microbiological Risk Assessment (JEMRA)

***Salmonella* spp. in pork and beef**

In response to the request from 46th Session of CCFH, WHO and FAO conducted a systematic literature review on measures for control of *Salmonella* in beef and pork and convened an Expert Meeting in Rome (Italy) from 28 September to 2 October 2015. The expert meeting considered any intervention for which there was available evidence that it could be applied to reduce or control *Salmonella* in the production and processing of fresh beef or pork. The results of the meeting will be presented to the 47th Session of CCFH on 9–14 November 2015 in Boston, Massachusetts (USA).

* * *

Developing country needs for Maximum Residue Limits of veterinary drug residues in food

In response to a request of Codex Committee on Residues of Veterinary Drugs in Foods (CCRVDF) for the assessment of a number of veterinary drugs the 81st meeting of JECFA will be convened in Rome from 17 to 26 November 2015. The list of substances scheduled for evaluation is available from the calls for data from the JECFA website: <http://www.who.int/foodsafety/call-data-expert/en/>

* * *

The Foodborne Disease Burden Epidemiology Reference Group (FERG)

Background

In 2006, WHO established FERG. The members of FERG are a multi-disciplinary group of internationally renowned scientists that are working with WHO to estimate the global burden of foodborne diseases.

The work carried out in the last seven years includes:

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- Epidemiological reviews for mortality, morbidity and disability in each of the major foodborne diseases
- Identification of models for the estimation of foodborne disease burden where data is lacking
- Development of source attribution models and expert elicitation methods to estimate the proportion of disease that is foodborne
- Development of user-friendly tools for burden of foodborne diseases studies and policy situation analysis at country level.

The expected results from FERG will be published in 2015 and will include:

- Burden of disease estimates for all relevant enteric, parasitic and chemically caused Foodborne Diseases published as a WHO report and Atlas
- A Peer-reviewed Paper Series in PLoS Medicine
- Foodborne Disease Burden and Policy Situation Analyses for the pilot country studies
- FERG toolkit to support countries in developing national burden of disease estimates.

* * *

The International Food Safety Authorities Network (INFOSAN)

INFOSAN is a joint FAO/WHO initiative which includes the participation of national authorities in 181 Member States (including veterinary authorities). 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.

During 2015, the INFOSAN Secretariat has been involved in the coordination of information between network members during more than 30 food safety events with potential international implications.

The INFOSAN Secretariat has worked in collaboration with regional counterparts to organize the second regional meeting of INFOSAN members from the Americas in October. In November the third regional meeting of INFOSAN members in Asia will be hosted in Hong Kong. These regional meetings contribute to the enhanced participation of members in INFOSAN, particularly strengthening their ability to respond effectively during food safety emergencies.

The INFOSAN Secretariat has continued to encourage the designation of additional Focal Point from national veterinary services to ensure the full range of expertise is represented along the food chain.

More information about INFOSAN can be found at:

http://www.who.int/foodsafety/fs_management/infosan/en/index.html

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**ACTIVITIES OF THE UNITED NATIONS
FOOD AND AGRICULTURE ORGANIZATION (FAO)**
(as of October 2015)

Control of Non-typhoidal *Salmonella* spp. in Beef and Pork Meat

In response to a Codex request, FAO and WHO conducted a systematic review to provide preliminary inputs to the preparatory Working Group (pWG), which took place in Brussels (Belgium) on 6–9 May 2015. Due to the time constraints, the systematic review only included the publicly available scientific literature on mitigation/intervention measures to control *Salmonella* in fresh beef and pork meat. The review covered interventions from farm to the end of processing.

The pWG refined the request to the Expert Meeting to: 1) advise on the most appropriate point(s) of application of specific interventions and decontamination treatments; 2) verify, based on the available data, their efficacy in terms of reduction of *Salmonella*; and 3) advise where possible and with some level of confidence on the quantifiable level of reduction that the intervention achieves, and whether these are appropriate to include in the Codex guideline.

FAO and WHO convened an Expert Meeting in Rome (Italy) from 28 September to 2 October 2015. The expert meeting considered any intervention for which there was available evidence that it could be applied to reduce or control *Salmonella* in the production and processing of fresh beef or pork. The focus was on identified hazard-based interventions, however, the experts emphasized that these interventions must not be considered in isolation, but rather as an integral part of an overall meat hygiene programme. It was noted that there are a range of contextual factors that will guide decisions on whether a particular intervention is implemented and that efficacy will also vary according to the conditions at the point of implementation. It was agreed that all interventions should be verified at the point of application.

Hazard-based interventions during primary production and processing of beef

- 1) No *Salmonella*-specific interventions were identified in primary production of beef, although the experts agreed that biosecurity could contribute to general on-farm control of *Salmonella* and other zoonotic foodborne infections.
- 2) Decontamination treatments of cattle hides using chemical washes, including organic acids and other chemicals, were recommended for consideration as potential hazard-based interventions for the control of *Salmonella* when applied post-exsanguination and before dehidating. However, decontamination of the hides of live animals was not recommended for consideration due to a lack of confidence in supporting evidence and concerns for animal welfare.
- 3) Carcass decontamination treatments were recommended for consideration as potential hazard-based interventions for the control of *Salmonella* after hide removal and before chilling. Decontamination treatments recommended by the experts included hot washes and steam pasteurization that achieve a carcass surface temperature of at least 70°C and chemical washes (including organic acids and other chemicals with proven efficacy). Additionally, chemical washes with proven efficacy were recommended for consideration as potential hazard-based interventions for the control of *Salmonella* in fabricated beef.

Hazard-based interventions during primary production and processing of pork

- 4) The experts agreed that biosecurity is an important good farming practice that can help to prevent the introduction of *Salmonella* to *Salmonella*-negative farms and to reduce the *Salmonella* prevalence in finisher pigs in infected farms. Other potential on-farm hazard-based interventions for the control of *Salmonella* include feed management, such as feeding meal vs. pellets, and acidification of feed and water using organic acids. Vaccination could be considered as a potential hazard-based intervention for the control of *Salmonella* on farm; however, the experts also identified a number of factors that need to be considered if vaccination is used as a food safety measure. Moreover, if measures are taken only pre-harvest, then there may be a limited effect on the reduction of *Salmonella* on carcasses.

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- 5) Scalding and singeing are process steps that were recommended for consideration as potential hazard-based interventions for the control of *Salmonella* due to the extensive evidence for reductions in *Salmonella* concentration on pork carcasses during these process steps. Carcass decontamination treatments with proven efficacy were recommended for consideration as potential hazard-based interventions before chilling. These included hot water washes and steam pasteurisation achieving a carcass surface temperature of at least 70°C during treatment, and organic acid washes.

Good hygienic practices (GHPs) during primary production and processing of beef and pork

- 6) For both beef and pork it was acknowledged that other steps during processing are also important for reduction of *Salmonella*; however a lack of consistent and credible evidence and insufficient evidence of efficacy specifically for *Salmonella* meant that they could not be considered as potential hazard-specific interventions. Instead, several of these were considered as important GHP measures, including: hygiene during transport to slaughter and in lairage to limit the spread of *Salmonella*; hygiene during carcass dressing to minimize contamination; bunting to reduce faecal spillage during processing; carcass trimming and steam vacuuming to remove visible contamination; chilling to prevent growth of *Salmonella*; and practices to prevent carcass cross-contamination in the chilling room. In addition, during pork processing, GHPs should be applied during dehairing and polishing to reduce cross- and re-contamination of carcasses, and full carcass steam vacuuming was recommended for consideration as a GHP-based control measure in small establishments with limited resources.

Post-processing interventions for Salmonella control in beef and pork

- 7) During packaging, the experts recommended that irradiation should be considered as a potential hazard-based intervention for the control of *Salmonella* in beef and pork products. In terms of post-packaging interventions, it was noted that there were a number of interventions that could be applied from product distribution to consumption, but these varied widely and limited information was available for their consideration. However, the experts highlighted some key areas in terms of *Salmonella* control, including the importance of cold chain management and application of hazard analysis critical control point (HACCP)-based principles and hygiene prerequisites.

Antimicrobial resistance

The past year has also seen a lot of discussion on antimicrobial resistance (AMR) at international level on the urgent need to tackle this issue. Particular highlights of the past year include:

- Following the adoption by the 68th WHA in May 2015 of a Global Action Plan (GAP)¹ to combat antimicrobial resistance, the discussions by Member Countries of the role of FAO in addressing AMR at the governing body level that resulted in the adoption of an FAO Resolution on AMR in food and agriculture by the 39th FAO conference in June 2015².
- The recognition that food systems need to contribute to preventing and addressing infectious diseases, including zoonotic diseases, and tackling antimicrobial resistance was recognized in the Rome Declaration on Nutrition³ and related Framework for Action adopted by the Second FAO/WHO International Conference on Nutrition (ICN2, 19–21 November 2014) and endorsed by the 68th WHA (May 2015) and 39th Session of the FAO Conference (June 2015).
- The continued implementation of country pilot projects on integrated surveillance of antimicrobial resistance in the Middle East, Asia, Africa and Latin America by WHO-AGISAR and FAO.
- The development of a technical paper on “The Global State of Antimicrobial Resistance in Food and Agriculture 2015: Impact, trends, data gaps and recommendations” which will be published in early 2016.

¹ http://apps.who.int/gb/ebwha/pdf_files/WHA68/A68_20-en.pdf

² <http://www.fao.org/3/a-mo153e.pdf> (See paras 43-45)

³ Rome Declaration on Nutrition. Available at <http://www.fao.org/3/a-ml542e.pdf>

- The preparation of a 5-year FAO Action Plan

A key theme among the above in addressing AMR is the need to recognize that both the contributing factors and the consequences, including economic and others, go beyond health, and that a coherent, comprehensive and integrated “One Health” approach, involving different stakeholders and sectors such as human and veterinary medicine, agriculture, food and feed producers, finance, environment and consumers, and strengthened tripartite collaboration between FAO, OIE and WHO for combating antimicrobial resistance is required.

Joint FAO/WHO Expert Meeting on Hazards Associated with Animal Feed was held in Rome (Italy), 12–15 May

The objective of this meeting, which was convened in response to a request from the Codex ad hoc Task Force on Animal Feed, was to provide FAO and WHO Member Countries with an updated overview of the current state of knowledge on hazards associated with feed and feed ingredients (including feed additives, but not veterinary drugs), and particularly with feed sources and feed production technologies of increasing relevance, such as insects, former food and food processing by-products and biofuel by-products. The meeting also provided guidance on the most appropriate use of this information for risk analyses purposes; it identified knowledge gaps and highlighted future work needs relevant to the identification, assessment and management of potential hazards of key global concern from the perspective of human and animal health. The Executive Summary including recommendations is available online at <http://www.fao.org/3/a-az851e.pdf>.

Guidance on the design and implementation of modern risk-based meat inspection systems

FAO is in the process of completing the above mentioned guidance which aims to provide member countries with an up to date reference on the development and implementation of risk-based meat inspection systems. While acknowledging that innovative approaches and new scientific knowledge are continually leading to sharper insights and more targeted control measures, the guidance also aims to provide smaller and less developed countries and slaughterhouse facilities with key guidance for the modernisation of their meat inspection systems.

Food control system assessment tool

The work is continuing of the FAO/WHO food control system assessment tool, to assess, in structured, transparent and measurable ways, the performance of the food control systems across the whole food chain, to identify priority areas for capacity development as well as to measure and evaluate progress over time. This tool is conceived to be eventually operated in the context of self-assessment or with the support of adequately trained facilitators.

A first version of the tool has been pre-tested in the Gambia, Sierra Leone, Morocco, and Zambia, with positive and interesting results. As a result, a second version is being finalized. It has already been pre-tested in Sierra Leone, and will further field tested in several regions, like the Republic of Iran, Bangladesh, Brazil, and another country of the SADC region.

A technical meeting is organized by FAO in December 2015 to provide peer review of the tool’s assessment criteria and approach to measure performance.

FAO International symposium on the impact of WGS on food safety management, 23–25 May 2016

FAO will organise and host an international symposium on the impact of Whole Genome Sequencing (WGS) on food safety management in conjunction with the ninth meeting of Global Microbial Identifier (GMI9), at the FAO Headquarters in Rome on **23–25 May 2016**. The symposium, which targets food safety managers and assessors around the world, aims to provide an opportunity to exchange information on the potential use and impact of WGS on food safety management, and discuss the opportunities, challenges, concerns and solutions it may present in the context of consumer protection, trade facilitation and food security. Specific considerations will be given to the potential benefits and impact of WGS for developing countries, with burgeoning food safety systems and limited resources. For more information please contact WGS@fao.org.

Annex VIII (contd)**Joint FAO/WHO Expert Committee on Food Additives (JECFA)**

The next session (81st) of the Joint FAO/WHO Expert Committee on Food Additives (JECFA) to be held in Rome (Italy) from 17 to 26 November 2015 will address residues of veterinary drugs in foods in response to requests from the Codex Committee on Residues of Veterinary Drugs in Food. Substances to be assessed include diflubenzuron, teflubenzuron, ivermectin and zilpaterol hydrochloride, ethoxyquin and sisapronil. More information can be found at <http://www.fao.org/food/food-safety-quality/scientific-advice/calls-data-experts/en/>.

Work on shellfish sanitation systems

Technical Guidelines for development and implementation of bivalve sanitation programme FAO and WHO are undertaking a programme of work to develop technical guidance on the development of shellfish sanitation systems within the framework of Section 7 of the Codex Code of Practice for Fish and Fishery Products. In developing these guidelines, FAO and WHO are aiming to build upon the experiences and data of member countries to develop technically and scientifically sound guidance.

Following a call for data and the establishment of a core group of experts to support this work, an initial meeting of the Core Group of Experts was convened in Rome (Italy) on 26–28 November 2014 to develop the scope and annotated outline of the Technical Guidelines. This was presented for stakeholder consultation at the 10th International Conference on Molluscan Shellfish Safety held at Puerto Varas (Chile) on 15–20 March 2015. The preliminary version is expected to be finalized at an expert meeting to be held in Rome (Italy) on 24–27 November 2015. The scoping document can be accessed online.

Pilot implementation of the Technical Guidelines is being planned in selected countries in southern Africa and potentially in some countries in Latin America during 2016. Feedback from the pilot implementation will be taken into consideration in the finalisation of the guidance.

PUBLICATIONS

All the publications in Microbiological Risk Assessment (MRA) Series are available on the FAO (<http://www.fao.org/food/food-safety-quality/scientific-advice/jemra/en/>) and WHO (www.who.int/foodsafety/publications/micro/en/index.html) websites.

Forthcoming publications in this series include:

Risk-based examples for control of Trichinella spp. and Taenia saginata in Meat. Microbiological Risk Assessment Series 24–FAO/WHO

Control of nontyphoidal Salmonella spp. in beef and pork meat from primary production to processing: interventions and mitigations. Microbiological Risk Assessment Series 30–FAO/WHO.

The committee consider requesting scientific advice as early in the standard setting process as possible and applying this in a more systematic manner to ensure that it can continue to adhere to its underlying principles of science-based standards.

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