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de la Santé  
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de Sanidad  
Animal

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**REPORT OF THE MEETING OF  
THE OIE ANIMAL PRODUCTION FOOD SAFETY WORKING GROUP  
Paris, 13–15 December 2016**

The OIE Working Group on Animal Production Food Safety (the Working Group) held its 16<sup>th</sup> meeting at the OIE Headquarters from 13 to 15 December 2016.

The members of the Working Group and other participants are listed at [Annex 1](#). The adopted agenda is provided at [Annex 2](#).

Dr Monique Eloit, OIE Director General, welcomed the Working Group members and thanked them for their support and commitment to achieving OIE objectives related to animal production food safety.

Dr Eloit introduced Dr Matthew Stone, who has recently joined the OIE as the new Deputy Director General International Standards and Science and Ms Ann Backhouse, new Head of the Standards Department. Dr Eloit informed the Commission that the Standards Department will be dedicated to strengthening collaboration and coordination across the four Specialist Commissions and reinforcing the role of the Secretariat to better support the work of the Commissions.

Dr Eloit reiterated the commitment of the OIE to the implementation of the key objectives of the Sixth Strategic Plan. She explained that improved processes for selection of OIE experts will be developed, including for membership of the Specialist Commissions. Dr Eloit noted that the forthcoming session of the Council will consider a paper on the proposed draft procedure for the selection of experts.

Dr Eloit also informed that Working Group that the OIE Council had reviewed the mandate of the three OIE permanent Working Groups, as part of the work to ensure that the organisation's roadmap is in line with the 6<sup>th</sup> Strategic Plan. She informed the Working Group that the Council had emphasized that since the establishment of the Working Group, in 2002, it has provided significant advice to the OIE Director General and to its Specialist Commissions, in particular, through the development and updating of relevant chapters in the *Terrestrial Animal Health Code (Terrestrial Code)*. They also acknowledged that the establishment of the Working Group and the commitment of its members has contributed to the development of a strong working relationship with Codex and the development of standards by the two organisations that, when implemented, ensure the production of safe food of animal origin. Dr Eloit reported that the Council considered that the OIE's work in animal production food safety was now well integrated into the work of the OIE and that they would propose that the mandate for this Working Group does not need to be renewed. Dr Eloit assured the Working Group that this decision in no way indicates a lesser commitment by the OIE to this important area of work and she indicated that this work would continue to be addressed in other OIE fora, for example as part of the annual Tripartite meeting where strategic issues relevant to animal production food safety could be addressed by the WHO, FAO and OIE; through the work of *ad hoc* Group meetings; by the establishment of a contacts points in FAO, WHO, Codex and OIE who could meet regularly to exchange relevant information and ensure the timing of new work in OIE and Codex is done in parallel, for relevant standards. She finished by noting that the Council would further discuss this matter at their February 2017 meeting and at the General Session in May 2017.

## **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 relevant work of CAC. Detailed information is provided in [Annex 5](#).

### **1.2. World Health Organization (WHO)**

Dr Kazuaki Miyagishima, representing the WHO, provided an update on relevant work of WHO. Detailed information is provided in [Annex 6](#).

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

Dr Sarah Cahill, representing the FAO, provided an update on relevant work of FAO. Detailed information is provided in [Annex 7](#).

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.

### **1.4. World Organisation for Animal Health**

Dr Gillian Mylrea, Deputy Head, Standards Department, informed the Working Group that the Terrestrial Animal Health Standards Commission (Code Commission), at its September 2016 meeting, reviewed Member Countries' comments on the two new draft chapters on the 'Prevention and control of *Salmonella* in commercial cattle production systems (Chapter 6.X.)' and 'Prevention and control of *Salmonella* in commercial pig production systems (Chapter 6.Y.)' and made relevant amendments. The two revised draft chapters were annexed to the Code Commission's September 2016 report (Annexes 10 and 11 respectively) for Member Country comments and are to be proposed for adoption at the 85th General Session in May 2017.

Dr Mylrea also informed the Working Group that the Code Commission agreed with the suggestion made by the Working Group to develop an introductory chapter for Section 6 Veterinary Public Health to provide an overview of this section. The Code Commission agreed to include this in their work programme.

The Working Group applauded the parallel development of OIE and Codex guidelines on the control of *Salmonella* in pigs and cattle, and pork and beef, respectively.

## **2. OIE Terrestrial Animal Health Code chapters**

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

The Code Commission, at its September 2016 meeting, considered Member Country comments received on the revised draft Chapter 6.1. The role of the Veterinary Services in food safety that had been circulated for Member Country comments in the Code Commission's February 2016 report.

Given the extensive number of Member Countries' comments received, the Code Commission requested that all comments be referred to the Animal Production Food Safety Working Group for its consideration at its December 2016 meeting. The Code Commission requested that the revised chapter, be provided to them for their review at its February 2017 meeting.

The Working Group reviewed comments received from Japan, Malaysia, New Zealand, Norway, Switzerland, USA, the Member States of the European Union (EU) and the African Union Interafrican Bureau for Animal Resources (AU-IBAR) on behalf of African Member Countries of the OIE.

In considering the comments, the Working Group made a number of changes to articles to improve the readability and refocus the text on the role of Veterinary Services, as opposed to the function of a food safety system, and to better distinguish between the role of the Competent Authority and Veterinary Services to address the concern that in some countries the role and responsibilities of the Veterinary Service along the food chain will differ depending on the role of the Competent Authority.

The Working Group agreed to use the term food chain throughout the document for consistency as the term was well understood.

#### Title: Role of the Veterinary Services in Food Safety Systems

The Working Group agreed with the Code Commission proposal to delete ‘the’ in the title as it was inappropriate. They also reviewed the use of this use throughout the chapter.

#### Article 6.1.1. Introduction

Considering that the chapter had been adopted many years ago, and in order to address Member Country comments, the Working Group made several amendments to the introductory paragraph in order to make it clearer and more concise and to emphasise the increased role and greater responsibilities of Veterinary Services and the need for greater collaboration with other Competent Authorities in line with the One Health approach. The Working Group deleted the reference to ‘assurance of non-food safety requirements’ as they agreed with a Member Country comment that it was not clear what this meant in the context of the chapter, which is related to animal health and food safety.

The reference to risk-based food safety systems was deleted as the Working Group considered that this was covered adequately in Article 6.1.3. and did not need to be included in the introduction section.

The Working Group moved the section on ‘Animal and public health roles of the Veterinary Services’ (previously point 5 in Article 6.1.3.) to the introduction and amended the text to highlight the need for closer collaboration and in recognition of the role that Veterinary Services play in food safety.

#### Article 6.1.2. Purpose and Scope

The Working Group updated the list of Codex texts to include reference to the recently adopted Codex Principles and Guidelines for National Food Control Systems (CAC/GL 82-2013) and it was noted, that even though this was a long list, it was important to list the most relevant Codex documents, also noting that it was not an exhaustive list. They also deleted the first sentence agreeing this was unnecessary text.

#### Article 6.1.3. Characteristics of a food safety system

##### 1. Food chain approach

The Working Group discussed the use of a variety of terms ‘farm to plate’, ‘farm to fork’ ‘food continuum’ and decided that the sub-title should be ‘Food chain approach’ as it was more consistent with the terminology used in the paragraph, and more easily understood by all Member Countries. They also amended the text to make it clearer and more concise.

##### 2. Risk-based food safety systems

In response to Member Country comments, the Working Group included reference to food business operators, noting that they can also be a useful source of technical and scientific information to support a risk-based approach.

In response to a Member Country comment regarding the reference to a risk-based-approach contributing to the determination of equivalence between trading partners (in the last paragraph), the Working Group considered that determination of equivalence was covered in Chapter 5.3 and it was therefore unnecessary to refer to it in this Chapter.

3. Primary responsibilities of food business operators for food safety

No changes

4. Responsibilities of the relevant Competent Authority

The Working Group deleted the first sentence as they considered that the reference to animal health policies did not fit in this document, which is about the role of Veterinary Services in food safety. They added 'relevant' to the title to clarify that there can be different Competent Authorities involved in food safety at the national level.

In response to a Member Country comment to delete reference to 'national legislation and policies', the Working Group deleted reference to 'national' and included 'regulations' for consistency with other chapters and included reference to 'policies'.

In the second paragraph, they replaced 'ensure' with 'verify' and amended the second sentence to provide clarity on how verification can be achieved as examples for developing countries.

5. Animal and public health roles of the Veterinary Services

This text was moved to introduction with some amendments.

Article 6.1.4. The role of the Veterinary Services in a food safety system

The sub-title of this section was amended to include 'responsibilities' for clarity.

1. Roles and responsibility of Veterinary Services in a food safety system

The sub-title was amended to include 'roles' as this section addresses both roles and responsibilities.

The Working Group agreed with Member Country comments to amend text in this point to further clarify those activities in primary processing that may be under the delegated responsibility of the Veterinary Service but are delivered by accredited third parties and that the Veterinary Service retains overall responsibility.

The Working Group also amended the text to clarify that the roles and responsibilities beyond the Veterinary Services should be clearly defined and can include involvement in investigation and response to foodborne disease outbreaks.

The Working Group did not agree with a Member Country comment to include specific reference to training on GAP and HACCP noting that this point was addressed in earlier sections where training is mentioned and in any case it is implicit that training for Veterinary Services should cover these types of activities.

2. Veterinary Services activities throughout the food chain

The sub-title was amended to include reference to Veterinary Services.

a) Primary production

The Working Group made amendments in this point in order to strengthen the advice in relation to the role that Veterinary Service can play in providing guidance to farmers to minimize chemical and physical hazards at the farm level of the food chain. They deleted and replaced the reference to use of biological products and veterinary drugs with veterinary medicinal products which is a defined term in the Glossary of the *Terrestrial Code* and covers both of these. They also added the word 'sanitary' for clarity to cover the need for animals to be kept in both 'sanitary' and hygienic conditions.

The Working Group added appropriate references to Chapter 6.2. Recommendations for the control of biological hazards for animal health and public health importance through ante-and post-mortem meat inspection and Chapters 4.1. and 4.2. in regards to traceability.

b) Slaughter, processing and distribution

The Working Group changed the sub-title of this point to include the word 'Slaughter' to reflect what is addressed in this section.

They made amendments to the text to clarify that the processing activities to minimise foodborne risks to public health relates specifically to activities at the slaughterhouse/abattoir including meat inspection. The Working Group deleted text on risk-based food safety systems as they considered this is adequately covered in Article 6.1.3.

c) Assurance schemes and certification of foods of animal origin for international trade

The Working Group amended the text to reflect food of animal origin rather than animal products (which could include non-food items such as hides and skins) and better identify that in some situations other Competent Authorities may also be involved in providing assurances and certification.

The Working Group considered that the point on certification of animal products was unclear and therefore made some amendments to clarify the role of Veterinary Services in issuing international veterinary certificates for animal products in relation to both animal health and food safety.

3. Foodborne disease outbreaks

The Working Group clarified the importance of the role of Veterinary Services in investigation and response and in implementation of control measures in foodborne disease outbreaks and deleted the reference to epidemiological diagnostic tools as it was seen as unnecessary text.

4. Animal and public health roles of the veterinary services.

The Working Group considered that the first sentence was adequately covered in the other sections and moved the point on surveillance and control programmes related to foodborne pathogens to Article 6.1.4. under Point 1 Roles and responsibilities of Veterinary Services.

The revised draft Chapter 6.1. is presented as Annex 3A (as clean text) and Annex 3B (showing track changes).

### Recommendations

1. The Working Group noted that 'food-borne' as used throughout the *Terrestrial Code* appears internationally as one word 'foodborne' and that for consistency consideration should be given to amending the *Terrestrial Code* for consistency. The Working Group used the format 'foodborne' throughout the draft chapter.
2. The Working Group recommended that the Code Commission consider reviewing the definitions for Competent Authority and Veterinary Services used in the Glossary of the *Terrestrial Code* to better reflect the role that these entities play in food safety.

The Working Group noted that although the current definition for 'Veterinary Services' does not exclude a role in food safety, they requested that the Code Commission consider whether a specific reference to food safety should be included.

The Working Group proposed the following amendment to the definition for Competent Authority:

Competent Authority means the *Veterinary Authority* or other Governmental Authority of a Member Country having the responsibility and competence for ensuring or supervising the implementation of animal health and *welfare* measures, food safety measures, international veterinary certification and other standards and recommendations in the *Terrestrial Code* and in the *OIE Aquatic Animal Health Code* in the whole territory.

## **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 the Code Commission, at its February 2016 meeting, had requested that the Working Group undertake work to revise Chapter 6.2. Control of biological hazards of animal health and public health importance through ante- and post-mortem meat inspection given that this is an important chapter that includes recommendations on veterinary involvement in ante- and post-mortem meat inspection and 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 developed the Terms of Reference for the development of a revised draft Chapter 6.2.

### **3. 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 are close to finalising this paper and agreed that when finalised, the document be uploaded onto the Animal Production Food Safety pages of the OIE website, and that the document be published in the OIE *Scientific and Technical Review* as well in a short article for the OIE *Bulletin*.

### **4. Potential standard development in the area of animal production food safety**

#### **4.1. Control of Shiga toxin-producing *Escherichia coli* (STEC) in food-producing animals**

The Working Group noted that, at the request of the Codex Committee on Food Hygiene, the FAO and WHO had established an expert group, who met in July 2016, to develop a report on foodborne STEC, including identification and characterization of STEC and current monitoring and assurance programs. A report of the meeting can be found at <http://www.fao.org/3/a-bq529e.pdf>. A second FAO/WHO expert group meeting is scheduled for September 2017 (refer to the Annexes 5 and 6).

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 follow the outcomes of the FAO/WHO expert group, and undertake relevant work when Codex undertakes new work.

### **5. 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. 36 ‘Combating Antimicrobial Resistance through a One Health Approach: Actions and OIE Strategy’ at the OIE General Session in May 2016. The Resolution is available at:

[https://web.oie.int/download/SG/2016/A\\_RESO\\_2016.pdf](https://web.oie.int/download/SG/2016/A_RESO_2016.pdf)

They were also informed that the OIE published (in November 2016) its Strategy on Antimicrobial Resistance and the Prudent Use of Antimicrobials to tackle the antimicrobial resistance threat. This is available at:

[http://www.oie.int/fileadmin/Home/eng/Media\\_Center/docs/pdf/PortailAMR/EN\\_OIE-AMRstrategy.pdf](http://www.oie.int/fileadmin/Home/eng/Media_Center/docs/pdf/PortailAMR/EN_OIE-AMRstrategy.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 parties.

## **6. Work programme for 2017**

The Working Group reviewed and revised its work programme. OIE Headquarters noted that if the mandate of the Working Group was not renewed by the World Assembly during the 85<sup>th</sup> OIE General Session, this work programme would be overseen by the Code Commission.

The work programme for 2017 is presented at [Annex 4](#).

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...Annexes





**OIE ANIMAL PRODUCTION FOOD SAFETY WORKING GROUP**

**Paris, 13–15 December 2016**

**List of participants**

**MEMBERS OF THE WORKING GROUP**

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**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 (absent)**

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 Tom Heilandt (represented by  
Annamaria Bruno)**

Secretary Codex Alimentarius  
Commission  
Joint FAO/WHO Food  
Standards Programme  
Viale delle Terme di Caracalla  
00153 Rome  
ITALY  
Tel.: + 39 06 5705 6254  
tom.heilandt@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 Kazuaki Miyagishima (attended the  
first day and represented by Dr Rei  
Nakagawa)**

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  
miyagishimak@who.int

**Dr Sarah Cahill**

Food Safety Officer  
Food Safety and Quality Unit  
Food and Agriculture Organization of  
the United Nations (FAO)  
Viale delle Terme di Caracalla, 00153  
Rome, ITALY  
Sarah.Cahill@fao.org

**Prof Steve Hathaway (participated  
electronically)**

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

**OIE HEADQUARTERS**

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**Mrs Ann Backhouse**  
Head  
Standards Department  
OIE  
a.backhouse@oie.int

**Dr Gillian Mylrea**  
Deputy Head  
Standards Department  
OIE  
g.mylrea@oie.int

**OIE ANIMAL PRODUCTION FOOD SAFETY WORKING GROUP**

**Paris 13–15 December 2016**

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**Adopted agenda**

Welcome by the OIE Director General

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)
  - 1.4. World Organisation for Animal Health
2. OIE *Terrestrial Animal Health 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. Discussion paper on the approach taken in improving meat hygiene programmes around the world
4. Potential standard development in the area of animal production food safety
  - 4.1. Control of Shiga toxin-producing *Escherichia coli* (STEC) in food-producing animals
5. OIE work on antimicrobial resistance
6. Work programme for 2017



## CHAPTER 6.1.

## THE ROLE OF VETERINARY SERVICES IN FOOD SAFETY SYSTEMS

## Article 6.1.1.

**Introduction**

*Veterinarians* are trained in both *animal* health (including *zoonoses*) and food safety, which makes them uniquely equipped to play a central role in ensuring food safety, especially the safety of foods of *animal* origin. Close cooperation and effective communication between all actors, including *veterinarians*, other relevant professionals and stakeholders, is critical for the effective operation of the food safety system.

The global, regional, national and local implications of food safety systems, especially in relation to the globalisation of the food supply, demands a high level of engagement and collaboration, between *Competent Authorities* responsible for animal health, food safety and public health, in line with the One Health approach. This provides a wider role and greater responsibilities for *Veterinary Services*.

Food safety activities performed by *Veterinary Services* should be integrated to the greatest extent possible with the activities of all other relevant agencies throughout the food chain.

## Article 6.1.2.

**Purpose and scope**

The purpose of this chapter is to provide guidance to Member Countries on the role and responsibilities of *Veterinary Services* in food safety systems.

This chapter should be read in conjunction with Chapters 4.1., 4.2., and relevant chapters of Sections 6 and 7.

This chapter should also be read in conjunction with the Codex Alimentarius Principles and Guidelines for National Food Control Systems (CAC/GL 82-2013), General Principles of Food Hygiene (CAC/RCP 1-1969), Code of Hygienic Practice for Meat (CAC/RCP 58-2005), Code of Practice on Good Animal Feeding (CAC/RCP 54-2004), and Guidelines for the Design and Implementation of National Regulatory Food Safety Assurance Programmes Associated with the Use of Veterinary Drugs in Food Producing Animals (CAC/GL 71-2009), and other relevant Codex texts.

## Article 6.1.3.

**Characteristics of a food safety system**1. Food chain approach

Food safety is best assured by an integrated, multidisciplinary approach that considers the entire food chain. A modern food safety system should take into account the complexity of food production and the increased globalisation of the food supply, and should be risk-based. It should consider potential risks associated with each stage of the food chain, i.e. primary production, transport, processing and distribution, and integrate risk management responses to such risks at the most appropriate points along the food chain. The application of traceability systems and sharing food chain information enhances the effectiveness of a food safety system. Everyone involved in the food chain, including food business operators, *Veterinary Services* and consumers, has a responsibility to ensure that food is safe.

## Annex 3A (contd)

### 2. Risk-based food safety systems

Risk-based food safety systems include measures based on good practices (such as good agricultural practice, good hygienic practice), hazard analysis and critical control points (HACCP) principles and risk assessment. The design and application of a risk-based food safety system depends on the availability of adequate scientific information and effective utilisation of the technical resources of food business operators and *Competent Authorities*. Monitoring food safety outcomes and reviewing control measures are essential to ensure the effective performance of a risk-based food safety system.

### 3. Responsibilities of food business operators for food safety

Food business operators, including feed producers, farmers, processors, wholesalers, distributors, importers, exporters and retailers, have primary responsibility for ensuring the safety of their products and should be able to demonstrate that they comply with relevant food safety regulatory requirements. Food business operators have a responsibility to inform the *Competent Authority* in their country of any non-compliance associated with their product and take action to manage the *risk* e.g. the withdrawal of the product.

### 4. Responsibilities of the relevant *Competent Authorities*

*Competent Authorities* are responsible for developing policies, legislation and regulations relevant to food safety. They should also take steps to communicate these within their country and with trading partners.

*Competent Authorities* should collaborate with other responsible agencies to ensure that roles and responsibilities for food safety systems, including foodborne disease outbreak response, are addressed in a coordinated manner.

The relevant *Competent Authorities* should verify that the control systems used by food business operators are appropriate, validated, and effective, and operated in such a way that the regulatory requirements are met. This can be achieved through activities such as inspection and audit. In the event of non-compliance, appropriate corrective actions and sanctions should be applied.

Article 6.1.4.

## **The roles and responsibilities of Veterinary Services in a food safety system**

### 1. Roles and responsibilities of Veterinary Services

*Veterinary Authorities* or other *Competent Authorities* should provide an appropriate institutional environment to allow *Veterinary Services* to implement the necessary policies and standards, and ensure adequate resources for them to carry out their tasks in a sustainable manner. *Veterinary Services* should have a clear chain of command and roles and responsibilities clearly defined and well documented.

*Veterinary Services* should be fully involved in the design and implementation of a risk-based food safety system appropriate to their mandate and organisational structure at the national level. In the implementation of food safety systems for foods of animal origin, *Veterinary Services* should retain responsibility for verification and audit and facilitate a flexible approach to operational activities.

*Veterinary Services* should retain overall responsibility for the delivery and performance of any activities that they delegate to third party providers.

Where relevant, *Veterinary Services* should contribute to other food safety related activities, such as investigations of foodborne disease outbreaks, food defence, disaster management, and identifying emerging risks. In addition, *Veterinary Services* should contribute to the development and management of coordinated *surveillance* and control programmes related to foodborne pathogens of public health importance, such as *Salmonella* and *Trichinella*.

In order for *Veterinary Services* to make the best possible contribution to ensuring food safety, the education and training of *veterinarians* and *veterinary para-professionals* should include training in food safety systems and ongoing professional development.

## 2. Activities of Veterinary Services throughout the food chain

Depending on the responsibilities of the *Competent Authority*, the responsibilities of the *Veterinary Services* may be limited to the first part of the food chain (from farm to *slaughterhouse/abattoir* and associated premises for further processing) while in other cases the *Veterinary Services* may be responsible for the whole food chain.

### a) Primary production

Through their presence on farms and collaboration with farmers, *Veterinary Services* play a key role in ensuring that *animals* are kept under sanitary and hygienic conditions, and in the early detection, *surveillance* and treatment of animal diseases, including conditions of public health significance.

In regard to food safety, *Veterinary Services* provide guidance to farmers on practices that minimise physical and chemical hazards (for example, mycotoxins, environmental contaminants and pesticide residues) in primary production, including animal feed.

*Veterinary Services* play a central role in ensuring the responsible and prudent use of *veterinary medicinal products*, including *antimicrobial agents* (in accordance with Chapter 6.9.), in animal husbandry. This helps to minimise the risk of non-compliant levels of veterinary drug residues in foods of animal origin and the development of antimicrobial resistance.

*Veterinary Services* also play an important role in ensuring traceability throughout the food chain by verifying *animal identification* (in accordance with Chapters 4.1. and 4.2.).

### b) Slaughter, processing and distribution

Activities at the *slaughterhouse/abattoir* should be designed and implemented according to an integrated, risk-based approach (refer to Chapter 6.2.). *Veterinary Services* have an essential role in ensuring that these activities, including meat inspection, minimise foodborne risks to public health. This may be provided by supervision and verification of process control and direct involvement in operational activities such as ante-mortem and post-mortem inspection. *Slaughterhouse/abattoir* inspection of live *animals* (ante-mortem) and their carcasses (post-mortem) plays a key role in both the *surveillance* network for animal diseases and *zoonoses* and in ensuring the safety and suitability of meat and by-products for their intended uses. Control or reduction of biological hazards of public health and animal health importance by ante- and post-mortem meat inspection is a core responsibility of *Veterinary Services*.

*Veterinary Services* may be responsible for the oversight of the control measures during processing and distribution of foods of animal origin. They also play an important role in raising the awareness of food producers, processors and distributors regarding measures required to assure food safety.

### c) Assurance schemes and certification of foods of animal origin for *international trade*

*Veterinary Services* have an essential role in the oversight of assurance schemes, and in the provision of *international veterinary certificates*, certifying that food of animal origin complies with animal health and food safety standards.

Other *Competent Authorities* may also be involved in providing assurances and certification of foods of animal origin (for example, pasteurisation of *milk products*) for *international trade*.

## 3. Foodborne disease outbreaks

*Veterinary Services* play a key role in the investigation of, and response to, foodborne disease outbreaks, including the implementation of control measures. This work should be carried out in close collaboration with public health professionals, analysts, epidemiologists, food producers, processors and traders and any others involved.

Annex 3A (contd)

In view of the global nature of the food trade, *Veterinary Services* should work with other national agencies in reporting to international emergency foodborne disease networks, such as the International Network of Food Safety Authorities (INFOSAN), and in utilising such information for preparedness.

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## CHAPTER 6.1.

## THE ROLE OF THE VETERINARY SERVICES IN FOOD SAFETY SYSTEMS

## Article 6.1.1.

**Introduction**

Veterinarians are trained in both animal health (including zoonoses) and food safety, which makes them uniquely equipped to play a central role in ensuring food safety, especially the safety of foods of animal origin. Close cooperation and effective communication between all actors, including veterinarians, other relevant professionals and stakeholders, is critical for the effective operation of the food safety system.

~~Food safety systems are now considerably different from those of earlier years and this provides a wider role for the Veterinary Services. The characteristics of these systems are global, The global, regional, national and local implications of food safety systems, in reach, especially in relation to the globalisation of the food supply, which requires a greater demands a high level of engagement and collaboration, between Competent Authorities responsible for animal health, food safety and public health, in line with the One Health approach. This provides a wider role and greater responsibilities for Veterinary Services. There is a particular emphasis on risk-based food safety systems where implementation is a responsibility shared with a wide range of actors along with assurance of non-food safety requirements that are of high importance to consumers.~~

Food safety activities performed by Veterinary Services should be integrated to the greatest extent possible with the activities of all other relevant agencies throughout the food chain.

~~The education and training of veterinarians, which includes both animal health (including zoonoses) and food safety components, makes them uniquely equipped to play a central role in ensuring food safety, especially the safety of foods of animal origin. In addition to veterinarians, other professionals are involved in ensuring an integrated food safety system throughout the food chain.~~

## Article 6.1.2.

**Purpose and scope**

The purpose of this chapter is to provide guidance to Member Countries on the role and responsibilities of the Veterinary Services in food safety systems.

This chapter should be read in conjunction with Chapters 4.1., 4.2., and relevant chapters of Sections 6 and 7.

~~The OIE and Codex Alimentarius Commission, through the development and implementation of standards and guidelines, contribute to improving food safety and human health by reducing risks that may arise at the farm and any subsequent stages in the food production continuum. Therefore, this This chapter should also be read in conjunction with the Codex Alimentarius Principles and Guidelines for National Food Control Systems (CAC/GL 82-2013), General Principles of Food Hygiene (CAC/RCP 1-1969), Code of Hygienic Practice for Meat (CAC/RCP 58-2005), Code of Practice on Good Animal Feeding (CAC/RCP 54-2004), and Guidelines for the Design and Implementation of National Regulatory Food Safety Assurance Programmes Associated with the Use of Veterinary Drugs in Food Producing Animals (CAC/GL 71-2009), and other relevant Codex texts on hygienic practices, food import and export certification systems and antimicrobial resistance.~~

Article 6.1.3.

**Characteristics of a food safety system**

1. Farm to plate approach Food chain approach

Food safety is best assured by an integrated, multidisciplinary approach, ~~considering that considers the whole entire~~ food chain. ~~Everyone in the food chain, such as food business operators, the Veterinary Services and consumers, has a responsibility to ensure that food is safe.~~ A modern food safety system should take into account the complexity of food production and the increased globalisation of the food supply, and should be risk-based. ~~The application of traceability systems and sharing of food chain information will enhance the effectiveness of a food safety system. The food safety system It should include consideration of consider potential risks associated with each component stage of the food chain, namely i.e. primary production, transport, processing and distribution, and integrate risk management responses to such risks at the most appropriate points along these throughout the food chain continuum. The prevention, detection, and control of foodborne hazards throughout the food chain is generally more effective in reducing or eliminating the risk of unwanted health effects than relying on controls of the final product. The application of traceability systems and sharing food chain information enhances the effectiveness of a food safety system. Everyone involved in the food chain, including food business operators, Veterinary Services and consumers, has a responsibility to ensure that food is safe.~~

2. Risk-based food safety systems

Risk-based food safety systems include measures based on good practices (such as good agricultural practice ~~Good Agricultural Practice~~, good hygienic practice ~~Good Hygienic Practice~~), hazard analysis and critical control points (HACCP) principles and risk assessment. The design and application of a risk-based food safety system depends this risk-based approach depend on the availability of adequate scientific information and effective utilisation of the technical resources of food business operators and Competent Authorities and technical resources of the Competent Authority. Monitoring and review are essential to evaluate the performance of a risk-based food safety system. Monitoring food safety outcomes and reviewing control measures are essential to ensure the effective performance of a risk-based food safety system.

~~For international trade, a risk-based approach to food safety systems contributes to the determination of equivalence between trading partners.~~

3. Primary Responsibilities of food business operators for food safety

Food business operators, including feed producers, farmers, processors, wholesalers, distributors, importers, exporters and retailers, have primary responsibility for ensuring the safety of their products and should be able to demonstrate that they comply with relevant food safety regulatory requirements. ~~The food~~ Food business operators have a responsibility to inform the Competent Authority in their country of any non-compliance associated with their product and take action to manage the *risk* e.g. the withdrawal of the product.

4. Responsibilities of the relevant Competent Authorities Competent Authority

~~Each Member Country should establish its objectives for animal health and public health protection, through consultation with stakeholders (especially livestock producers, processors and consumers) in accordance with the social, economic, cultural, religious and political contexts of the country. Based on these objectives and the analysis of scientific information, the Competent Authority Authorities has are responsible for developing the responsibility to develop national legislation and policies, legislation and regulations relevant to food safety. The Competent Authority They should also take steps to raise awareness of these both communicate these within the their country and to with trading partners.~~

Competent Authorities should collaborate with other responsible agencies to ensure that roles and responsibilities for food safety systems, including foodborne disease outbreak response, are addressed in a coordinated manner.

~~The Competent Authority should ensure~~ The relevant Competent Authorities should verify that the control systems used by food business operators are appropriate, validated, and effective, and operated in such a way that the regulatory requirements standards are met. ~~This should be verified can be achieved~~ through activities such as inspection and audit. In the event of non-compliance, appropriate corrective actions and sanctions should be applied.

## 5- Animal and public health roles of the Veterinary Services

~~At the national level the activities of the *Competent Authority* serve both public and *animal* health objectives. In the case of food safety, this duality of roles provides an opportunity for the *Veterinary Services* to perform complementary activities throughout the food chain in coordination with other relevant agencies. It is important that this duality of functions is recognised, and relevant public health and *animal* health activities are integrated.~~

Article 6.1.4.

## The role roles and responsibilities of the Veterinary Services in a food safety system

### 1. Roles and responsibilities Responsibilities of the Veterinary Services

~~The *Veterinary Authorities Authority* or other *Competent Authorities Authority* should provide an appropriate institutional environment to allow the *Veterinary Services* to implement the necessary policies and standards, and ensure adequate resources for them to carry out their tasks in a sustainable manner. ~~Within the *Veterinary Services* there should be have a clear chain of command and well documented assignment of roles and responsibilities clearly defined and well documented and chain of command. In developing policies and national standards for food safety, the *Veterinary Authority* or other *Competent Authority* should collaborate with other responsible agencies to ensure that food safety risks are addressed in a coordinated manner.~~~~

~~In order for *Veterinary Services* to make the best possible contribution to food safety, it is important that the education and training of *veterinarians* and *veterinary para-professionals* meet appropriate levels of competence and that there are national programmes for ongoing professional development.~~

~~The *Veterinary Services* should be responsible for, or involved in, be fully involved in the design and implementation of national control programmes of a risk-based food safety system appropriate to their mandate and organisational structure at the national level. Implementation includes verification, audit, assurance and certification. In the implementation of food safety systems for foods of animal origin, the *Veterinary Services* should retain responsibility for verification and audit and facilitate a flexible approach to operational activities.~~

~~Where food safety activities are delegated outside of the *Veterinary Services*, the *Veterinary Services* should retain overall responsibility for the delivery and performance of any activities that they delegate to third party providers, competency standards and performance of the delegated activities.~~

~~In addition to *veterinarians*, several other professional groups are involved in ensuring food safety throughout the food chain, including analysts, epidemiologists, food technologists, human and environmental health professionals, microbiologists and toxicologists. Irrespective of the roles assigned to the different professional groups and stakeholders by the administrative system in the country, close cooperation and effective communication between all involved is imperative to achieve the best results from the combined resources.~~

~~In view of the competencies within the *Veterinary Services*, they Where relevant, the *Veterinary Services* should contribute to other food safety related activities, such as investigations of foodborne disease outbreaks, food defence, disaster management, and identifying emerging risks. In addition, *Veterinary Services* should contribute to the development and management of coordinated surveillance and control programmes related to foodborne pathogens of public health importance, such as *Salmonella* and *Trichinella*.~~

~~In order for *Veterinary Services* to make the best possible contribution to ensuring food safety, the education and training of *veterinarians* and *veterinary para-professionals* should include training in food safety systems and ongoing professional development.~~

### 2. Activities of Veterinary Services throughout the food chain

~~The *Veterinary Services* have a significant role to play throughout the food safety system. Depending on the role and responsibilities of the *Competent Authority*, the responsibilities of the *Veterinary Services* may be limited to the first part of the food chain (from farm to *slaughterhouse/abattoir* and associated premises for further processing) while in other cases the *Veterinary Services* may be responsible for the whole food chain.~~

## Annex 3B (contd)

### a) Primary production

Through their presence on farms and appropriate collaboration with farmers, *Veterinary Services* play a key role in ensuring that *animals* are kept under sanitary and hygienic conditions, and in the early detection, *surveillance* and treatment of animal diseases, including conditions of public health significance. ~~The *Veterinary Services* advise on animal husbandry practices, biosecurity and interventions that limit the transmission of animal diseases, including foodborne zoonoses.~~

~~Because of the importance of traceability throughout the food chain, the verification by the *Veterinary Services* of *animal identification* is an important function.~~

~~In regard to food safety, The *Veterinary Services* assist provide guidance to farmers on practices that how to minimise physical and chemical hazards (e.g. for example, mycotoxins, environmental contaminants drug and pesticide residues, mycotoxins and environmental contaminants) in primary production, including through animal feed.~~

~~Producers' organisations, particularly those with veterinary advisers, are in a good position to provide awareness and training as they are regularly in contact with farmers and are well placed to understand their priorities. Technical support from the *Veterinary Services* is important and both private *veterinarians* and employees of the *Veterinary Authority* can assist. The *Veterinary Services* play a central role in ensuring the responsible and prudent use of biological products and *veterinary medicinal products* drugs, including *antimicrobial agents* (in accordance with Chapter 6.9.), in animal husbandry. This helps to minimise the risk of non-compliant levels of veterinary drug residues developing antimicrobial resistance and unsafe levels of veterinary drug residues in foods of animal origin and the development of antimicrobial resistance.~~

~~*Veterinary Services* also play is an important role in ensuring traceability throughout the food chain by verifying *animal identification* (in accordance with Chapters 4.1. and 4.2.).~~

### b) Processing Slaughter, processing and distribution

~~Activities at the *slaughterhouse/abattoir* should be designed and implemented according to an integrated, risk-based approach (refer to Chapter 6.2.). The *Veterinary Services* have an essential role in ensuring that these activities, including meat inspection, minimise processing (including meat inspection) and distribution minimises foodborne risks to public health. This may be provided by supervision and verification of process control and direct involvement in operational activities such as ante-mortem and post-mortem inspection. *Slaughterhouse/abattoir* inspection of live *animals* (ante-mortem) and their carcasses (post-mortem) plays a key role in both the *surveillance* network for animal diseases and *zoonoses* and in ensuring the safety and suitability of meat and by-products for their intended uses. Control or reduction of biological hazards of public health and animal health importance by ante- and post-mortem meat inspection is a core responsibility of the *Veterinary Services* and they should have primary responsibility for the development and effective implementation of relevant inspection programmes. Chapter 6.2. provides recommendations for the control of biological hazards of *animal* health and public health importance through ante- and post-mortem meat inspection.~~

~~The *Veterinary Services* may be responsible for the oversight of the control measures during processing and distribution of foods of animal origin. ~~The *Veterinary Services* also~~ They also play an important role in raising the awareness of food producers, processors and distributors regarding other stakeholders of the measures required to assure food safety.~~

~~*Veterinarians* provide essential inputs in terms of scientific information, risk assessment, validation of control measures, and monitoring and review of public health outcomes, in the design and implementation of a risk-based food safety system.~~

~~*Veterinarians* have an important role in ensuring food safety in various parts of the food chain, for example through the application of HACCP based controls and other quality assurance systems during food processing and distribution.~~

c) Assurance schemes and certification of foods of animal origin animal products for *international trade*

~~The Veterinary Services have an important role in providing public health assurance for products of animal origin. When assurance is required for animal products international trade assurance may take the form of certification of consignments. In which case, the Veterinary Services ensure that international veterinary certificates comply with animal health and food safety standards. Certification of animal products in relation to animal diseases, including foodborne zoonoses, and meat hygiene should be the responsibility of the Veterinary Services. Certification may be provided by other professionals in connection with food processing and hygiene (e.g. pasteurisation of milk products).~~

Veterinary Services have an essential role in the oversight of assurance schemes, and in the provision of international veterinary certificates, certifying that food of animal origin complies with animal health and food safety standards.

Other Competent Authorities may also be involved in providing assurances and certification of foods of animal origin (for example, pasteurisation of milk products) for international trade.

3. Foodborne disease outbreaks

~~Most reported outbreaks of foodborne disease in humans are due to contamination of foods with zoonotic agents during primary production or processing. The Veterinary Services play a key role in the investigation of, and response to, such foodborne disease outbreaks, throughout the food chain and in formulating and including the implementation of implementing control measures as appropriate once the source of the outbreak has been identified. This work should be carried out in close collaboration with human and environmental public health professionals, analysts, epidemiologists, food producers, processors and traders and any others involved.~~

~~The Veterinary Services can play a leading role in development and application of new epidemiological and diagnostic tools to better attribute outbreaks of foodborne diseases to specific animal reservoirs.~~

~~In the view of the global nature of the food trade, the Veterinary Services should work with other national agencies in reporting to international emergency foodborne disease networks, such as the International Network of Food Safety Authorities (INFOSAN), and in utilising such information for preparedness.~~

4. Animal and public health roles of the Veterinary Services

~~This complementary role of the Veterinary Services is clearly illustrated in relation to inspection and monitoring at the slaughterhouse, for both animal health and public health hazards.~~

~~The Veterinary Services contribute to the development and management of coordinated surveillance and control programmes related to foodborne pathogens of public health importance, such as Salmonella and Trichinella.~~

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 — Text deleted.



## **WORK PROGRAMME FOR 2017**

The Working Group agreed that its work programme for 2017 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
  - 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”
  - 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 relevant species
  - b) Development of a new introductory chapter on 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 whole genome sequencing of micro-organisms relevant to 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
  - k) Emerging food safety hazards

Annex 4 (contd)

- 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.



## INFORMATION ON ACTIVITIES OF THE CODEX ALIMENTARIUS COMMISSION

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### CODEX SESSIONS SINCE THE LAST MEETING OF THE OIE WORKING GROUP (2-4 NOVEMBER 2015)

#### Overview of Codex Sessions

From 25 October 2015-30 November 2016, the Codex Alimentarius Commission and its subsidiary bodies held 19 sessions. The following are relevant to the work of the OIE Working Group:

- 47<sup>th</sup> Session of the Committee on Food Hygiene (CCFH47), Boston, USA, 9-13 November 2015
- 22<sup>nd</sup> Session of the Committee on Food Import and Export Inspection and Certification Systems (CCFICS22), Melbourne, Australia, 6-12 February 2016
- 10<sup>th</sup> Session of the Committee on Contaminants in Foods (CCCF10), Rotterdam, the Netherlands, 4-8 April 2016
- 39<sup>th</sup> Session of the Codex Alimentarius Commission (CAC39), Rome, Italy, 27 June-1 July 2016
- 23<sup>rd</sup> Session of the Committee on Residues of Veterinary Drugs in Foods (CCRVDF23), Houston, USA, 16-20 October 2016
- 48<sup>th</sup> Session of the Committee on Food Hygiene (CCFH48), Los Angeles, USA, 5-11 November 2016

Other sessions held: FAO/WHO Coordinating Committees for North America and the South West Pacific (CCNASWP14), Port Vila, 19-22 September 2016; for Asia (CCASIA20), New Delhi, India, 26-30 September 2016, for Europe (CCEURO30) Astana, Kazakhstan, 3-10 October 2016; and for Latin America and the Caribbean (CCLAC20), Viña del Mar, Chile, 21-25 November 2016.

A Physical Working Group on AMR was held in London, UK, from 29 November to 2 December 2016.

#### CAC39

- Was attended by 123 Member countries, 1 Member Organization (European Union), and 38 international organizations.
- Adopted new and revised food quality and safety texts for application by Governments and inclusion in the Procedural Manual; and approved items for new work, including priority list of pesticides for evaluation or re-evaluation by JMPR.
- Agreed to establish:
  - The *Ad Hoc* Intergovernmental Task Force on Antimicrobial Resistance (TFAMR) to be hosted by the Republic of Korea (Terms of Reference are presented in ANNEX1).
  - A Physical Working Group (PWG), hosted by the United Kingdom and co-chaired by Australia and the United States of America, to revise the two project documents on new work on AMR<sup>1</sup>, prepared by the Codex Secretariat in collaboration with FAO and WHO, and the Terms of Reference for scientific advice to be provided by FAO and WHO in collaboration with OIE, to support the work of the TFAMR.

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<sup>1</sup> Revision of the *Code of Practice to Minimise and Contain Antimicrobial Resistance* (CAC/RCP 61-2005) and Guidance on Integrated Surveillance of Antimicrobial Resistance.

## Annex 5 (contd)

- Expressed appreciation to FAO and WHO for the scientific advice provided and reaffirmed its trust in the scientific rigor and independence of the FAO/WHO scientific advice as the preeminent scientific support to the work of Codex.
- Reiterated appreciation to FAO/WHO and the CTF Secretariat for the effective management of CTF1 during 2004-2015, and noted the report received regarding CTF2 initial activities and acknowledged the work being undertaken.
- 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).
- Adjourned *sine die* the Committee on Fish and Fishery Products expressing its gratitude to Norway.
- Was informed of the activities of international standard-setting organisations.

Full report: REP16/CAC

For a list of Codex texts and new work proposals relevant to OIE work that were adopted/approved by the CAC39 see ANNEX 2.

### **CCFH47**

- Concluded work on (*texts adopted by CAC39*):
  - Guidelines for the Control of Nontyphoidal *Salmonella* spp. in Beef and Pork.
  - Guidelines on the Application of General Principles of Food Hygiene to the Control of Foodborne Parasites.
  - Annex I “Examples of Microbiological Criteria for Low-Moisture Foods when Deemed Appropriate in Accordance with the *Principles and Guidelines for the Establishment and Application of Microbiological Criteria Related to Foods* (CAC/GL 21-1997)” and Annex II “Guidance for the Establishment of Environmental Monitoring Programmes for *Salmonella* spp. and other Enterobacteriaceae in Low-Moisture Food Processing Areas” to the *Code of Hygienic Practice for Low-Moisture Foods* (CAC/RCP 75-2015).
- Agreed to start new work on revision of the *General Principles of Food Hygiene* (CAC/RCP 1-1969) and its HACCP Annex.

Full report: REP16/FH

### **CCFH48**

- Agreed to continue work on:
  - The Revision of the *General Principles of Food Hygiene* (CAC/RCP 1-1969) and its HACCP Annex
  - Guidance on histamine control
- Noted that no new information was available to justify new work on the revision of the *Code of Hygienic Practice for Meat* (CAC/RCP 58-2005).
- CCFH49 (2017) will also consider a discussion paper on future work on Shiga toxin-producing *Escherichia coli* (STEC) based on the outcome of the FAO/WHO JEMRA meeting on STEC (2017).
- Requested FAO/WHO to provide guidance for the use of clean water (for the scenarios indicated in Codex texts).

Full report: REP17/FH

## CCFICS22

- Concluded work on (*texts adopted by CAC39*):
  - Principles and Guidelines for the Exchange of Information Between Importing and Exporting Countries to Support the Trade in Food
  - Revision of the *Principles and Guidelines for the Exchange of Information in Food Safety Emergency Situations* (CAC/GL 19-1995)
  - Revision of the *Guidelines for the Exchange of Information between Countries on Rejections of Imported Food* (CAC/GL 25-1997)
- Agreed to continue work on Guidance for monitoring the performance of national food control systems.
- CCFICS23 (2017) will also consider proposals for new work on: System comparability/equivalence; Use of electronic certificates by competent authorities and migration to paperless certification; and Third party certification (with broad parameters)

Full report: REP16/FICS

## CCCF10

- Completed work on revision of the *Code of Practice for the Prevention and Reduction of Mycotoxin Contamination in Cereals* (CAC/RCP 51-2003) (general provisions) and the proposed draft Annexes on zearalenone, fumonisins, ochratoxin A, trichothecenes and aflatoxins (specific provisions) (*texts adopted by CAC39*):
- Agreed to continue work on the Annex on ergot and ergot alkaloids in cereal grains to the *Code of Practice for the Prevention and Reduction of Mycotoxin Contamination in Cereals* (CAC/RCP 51-2003).
- CCCF11 (2017) will also consider discussion papers on: methylmercury in fish; and non-dioxin like PCBs in the code of practice for the prevention and reduction of dioxins and dioxin-like PCB.

Full report: REP16/CF

## CCRVDF23

- Finalized maximum residue limits (MRL) for: lasalocid sodium (chicken, turkey, quail and pheasant kidney, liver, muscle, skin+fat); ivermectin (cattle fat, kidney, liver, muscle); and teflubenzuron (salmon fillet, muscle).
- Agreed to continue work on risk management recommendation (RMR) for gentian violet.
- Updated the priority list of veterinary drugs to be evaluated by JECFA.
- Agreed to continue the development and maintenance of the database on countries' needs for MRLs and to consider the complete results of the global survey in order to identify priority veterinary drugs and identify information gaps for a successful and comprehensive assessment by JECFA.
- CCRVDF24 (2018) will also consider discussion papers on: MRLs for groups of fish species; edible offal tissues (possible definition and edible offal tissues of interest in international trade); and, new work on revision of the criteria for the use of multi residue analytical methods for the determination and identification of veterinary drugs in foods in *Guidelines for the Design and Implementation of National Regulatory Food Safety Assurance Programmes Associated with the Use of Veterinary Drugs in Food Producing Animals* (CAC/GL 71-2009).

Full report: REP17/RVDF

Annex 5 (contd)

**PWG on AMR**

- Completed the task given by CAC39 and prepared:
  - revised project documents for new work for the TFAMR which will be submitted to CAC40 for approval
  - revised terms of reference for the Provision of Scientific Advice on Antimicrobial Resistance, to be provided by FAO and WHO in collaboration with OIE to inform the work of the TFAMR

The report of the PWG will be available as a working document for CAC40.

**FORTHCOMING CODEX MEETINGS OF RELEVANCE TO OIE WORKING GROUP**

- **CCCCF11** will be held in Rio de Janeiro, Brazil, from 3 to 7 April 2017
- **CCFICS23**: TBA, from 1 to 5 May 2017
- **CAC40** will be held in Geneva, Switzerland, from 17 to 22 July 2017.

The provisional agendas of the above meetings will be posted on the Codex website: [www.codexalimentarius.org](http://www.codexalimentarius.org) as soon as available.

**Annex 1**

**TERMS OF REFERENCE OF THE AD HOC CODEX INTERGOVERNMENTAL TASK FORCE ON  
ANTIMICROBIAL RESISTANCE**

**Objectives**

To develop science-based guidance on the management of foodborne antimicrobial resistance, taking full account of the WHO Global Action Plan on Antimicrobial Resistance, in particular objectives 3 and 4, the work and standards of relevant international organizations, such as FAO, WHO and OIE, and the One-Health approach, to ensure that Members have the necessary guidance to enable coherent management of antimicrobial resistance along the food chain.

**Terms of reference**

- (i) To review and revise as appropriate the *Code of Practice to Minimise and Contain Antimicrobial Resistance* (CAC/RCP 61-2005) to address the entire food chain, in line with the mandate of Codex.
- (ii) To consider the development of Guidance on Integrated Surveillance of Antimicrobial Resistance, taking into account the guidance developed by the WHO Advisory Group on Integrated Surveillance of Antimicrobial Resistance (AGISAR) and relevant OIE documents.

**Time frame**

The Task Force shall complete its work within three (max four sessions), starting in 2017 (Annex 2).

**Annex 2**

**PART 1 - LIST OF RELEVANT STANDARDS AND RELATED TEXTS ADOPTED BY CAC39**

Standards and Related Texts	Reference
<b>Codex Committee on Fish and Fishery Products (CCFFP)</b>	
<i>Code of Practice for Fish and Fishery Products</i>	
- Section on Sturgeon Caviar	CAC/RCP 52-2003
- Amendment to Section 11 – Processing of salted and dried salted fish of the	
<b>Codex Committee on Food Hygiene (CCFH)</b>	
Guidelines for the Control of Non-typhoidal <i>Salmonella</i> spp. in Beef and Pork Meat	CAC/GL 87-2016
Guidelines on the Application of General Principles of Food Hygiene to the Control of Foodborne Parasites	CAC/GL 88-2016
<i>Code of Hygienic Practice for Low-Moisture Foods</i>	
- <b>Annex I</b> “Examples of Microbiological Criteria for Low-Moisture Foods when Deemed Appropriate in Accordance with the <i>Principles and Guidelines for the Establishment and Application of Microbiological Criteria Related to Foods</i> (CAC/GL 21-1997)”	CAC/RCP 75-2015
- <b>Annex II</b> “Guidance for the Establishment of Environmental Monitoring Programmes for <i>Salmonella</i> spp. and other Enterobacteriaceae in Low-Moisture Food Processing Areas”	
<b>Codex Committee on Food Import and Export Inspection and Certification Systems (CCFICS)</b>	
Principles and Guidelines for the Exchange of Information between Importing and Exporting Countries to support the Trade in Food	CAC/GL 89-2016
Revision of the <i>Principles and Guidelines for the Exchange of Information in Food Safety Emergency Situations</i>	CAC/GL 19-1995
Revision of the Guidelines for the Exchange of Information Between Countries on Rejections of Imported Food	CAC/GL 25-1997
<b>Codex Committee on Contaminants in Foods (CCCF)</b>	
<i>Code of Practice for the Prevention and Reduction of Mycotoxin Contamination in Cereals</i> (CAC/RCP 51-2003) (general provisions) and Annexes on zearalenone, fumonisins, ochratoxin A, trichothecenes and aflatoxins (specific provisions)	CAC/RCP 51-2003

**PART 2 - LIST OF RELEVANT NEW WORK APPROVED BY CAC39**

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<b>Codex Committee on Food Hygiene (CCFH)</b>	
Guidance for histamine control in the <i>Code of Practice for Fish and Fishery Products</i> (CAC/RCP 52-2003) and sampling plans for histamine in standards for fish and fishery products	Annex II CX/CAC 16/39/7
Revision of the <i>General Principles of Food Hygiene</i> (CAC/RCP 1-1969) and its HACCP Annex	REP 16/FH, Appendix V

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<b>FAO/WHO Coordinating Committee for Africa (CAFRICA)</b>	
Regional Standard for dried meat	Annex 1 CX/CAC 16/39/7 Add.1

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**ACTIVITIES OF THE WORLD HEALTH ORGANISATION RELEVANT TO  
ANIMAL PRODUCTION FOOD SAFETY**  
(as of November 2016)

**Capacity building activities for surveillance of and response to foodborne diseases**

**1) 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 South-East Asia (SEARO) in collaboration with headquarters organized, a “strengthening foodborne disease surveillance and response workshop”. The workshops were held in Jakarta, Indonesia on 19-22 July 2016, convening 44 workshop participants from the national and state government levels and a workshop in Thimphu, Bhutan on 23-25 August 2016, convening 20 participants, overall with staff from the Royal Centre for Disease Control (RCDC), the laboratories of the main referral hospitals in Bhutan, Bhutan Agriculture and Food Regulatory Authority, National Centre for Animal Health and Khesar Gyalpo University of Medical Sciences of Bhutan. As part of both workshops preparation, a country self-assessment was completed by representatives from the Ministry of Health in Indonesia and by the Royal Centre of Disease Control (RCDC) in Bhutan. The facilitators used the information provided in the self-assessment to guide the discussion during the workshop and to ensure that the structure and content of the workshop was relevant for the participants. From 9-11 August 2016, the national workshop on strengthening the surveillance of and response to foodborne diseases in Vietnam was held. The workshop was organised by Vietnam Food Administration (VFA) in close collaboration with General Department of Preventive Medicine (GDPM) under Ministry of Health. The workshop was attended by approximately 42 participants from VFA and national and sub-national level, GDPM, regional institutes and laboratory staff.

**2) Whole Genome Sequencing (WGS)**

WHO and PAHO will convene a meeting in 2017 on the application of WGS as a tool to strengthen foodborne disease surveillance in developing countries. During the meeting practical guidance for ministries of health, aimed at supporting countries plan for the implementation of WGS, will be developed. In addition a Landscaping paper looking at the evidence base for the effective use of WGS in public health surveillance, the options for implementation, challenges and benefits of the technology and the future applications within the context of public health surveillance and outbreak response, will be published in early 2017.

**3) FAO/WHO Food Control System 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. Practical application of the tool is being assessed through field-testing in different country situations to allow the finalization and validation of the tool. The process for the FAO/WHO joint assessment using the tool is launched in Iran. An introductory workshop will be held in Teheran, on 3-8 December 2016. The workshop gathers over 50 participants from Ministry of Health and Medical Education (MOHME) and its subsidiaries, Minister of Jihad and Agriculture (MOJA) and its subsidiaries, as well as Institute of Standard and Industrial Research of Iran (ISIRI). The workshop will provide guidance on the application of the tool and it is expected that by the end of the week the participants will gain knowledge on 1) the methodology and approach for the assessment, its purpose, the timelines and the use and confidentiality of data and 2) how to collect data to be used in preparation and during the next steps.

#### **4) IHR Annual Reporting Questionnaire**

All WHO State Parties are required to have or to develop minimum core public health capacities to implement the International Health Regulations (IHR) (2005) effectively. From 2014, the discussion of monitoring the ‘functioning’ of IHR (2005) started, and the IHR Review Committee on Second Extensions for Establishing National Public Health Capacities and on IHR Implementation also recommended to consider a variety of approaches for the shorter- and longer-term assessment and development of IHR core capacities. The IHR post-2015 monitoring and evaluation framework has four components: Self-administered annual reporting tool, After-action reviews, Exercises, and External evaluations. IHR annual reporting questionnaire are being renewed by developing a new set of indicators to assess core public health capacities of a country including Antimicrobial Resistance (AMR), Zoonotic Disease, and Food Safety (finalization expected in 2017). For the external evaluation, WHO, in collaboration with partners and initiatives such as the Global Health Security Agenda (GHSa), developed the Joint External Evaluation (JEE) process to conduct more comprehensive assessment of country IHR capacity so to help them identify the most urgent needs within their health system.

Regarding the new IHR monitoring and evaluation framework:

Regarding JEE tool: [http://www.who.int/ihr/publications/WHO\\_HSE\\_GCR\\_2016\\_2/en/](http://www.who.int/ihr/publications/WHO_HSE_GCR_2016_2/en/)

#### **5) The FAO/WHO Codex Trust Fund**

Following the success of the first Codex Trust Fund that ran from 2004-2015, FAO/WHO launched the new Codex Trust Fund in January 2016 with the aim of ensuring that all developing and transition economy countries are sustainably engaged in Codex. The new Codex Trust Fund will run for 12 years (2016-2027) and 103 countries are currently eligible for support to help them build strong, solid and sustainable national capacity to engage in Codex. Applications from eligible countries or groups of countries are assessed through a fair and transparent process and successful applications receive support for up to three years.

The first round of applications was held in 2016 and 38 applications were received covering all Codex regions. Of these four applications were considered robust enough to be supported. The first countries being supported by the new Codex Trust Fund are Ghana, Kyrgyzstan, Madagascar and Senegal.

More information on the Codex Trust Fund can be found at:  
[http://www.who.int/foodsafety/areas\\_work/food-standard/codextrustfund/en/](http://www.who.int/foodsafety/areas_work/food-standard/codextrustfund/en/)

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### **Antimicrobial Resistance (AMR) and WHO Advisory Group on Integrated Surveillance of Antimicrobial Resistance (AGISAR)**

#### **1) 7<sup>th</sup> AGISAR Meeting**

The 7th meeting of the AGISAR took place on 17-20 October 2016 in Raleigh, North Carolina, United States of America, with the hosting support by the North Carolina State University. The specific objectives of the meeting were: 1) to present the Key Finding of the Global Report of AGISAR country and focused projects since 2010, 2) to update and finalize the AGISAR Guidance on Integrated Surveillance of AMR, 3) to develop the ESBL Ec Tricycle project protocol, 4) to update the Critically Important Antimicrobial List (CIA) and 5) to develop the recommendations for a WHO Guideline on the use of antimicrobial in food producing animals based on the CIA list. The publication of the new version of the AGISAR Guidance on Integrated Surveillance on AMR and the WHO CIA list 5th revision is planned in early 2017, and the guidance in later 2017. The ESBL Ec Tricycle project will start its pilot phase in June 2017. The Global Report of AGISAR country and focused projects will also be published early 2017.

## 2) Global Action Plan (GAP) on AMR

Following the adoption of the GAP on antimicrobial resistance by the World Health Assembly in May 2015, an AMR Steering Group, a Global Technical coordination group for AMR, and the AMR secretariat were newly established within WHO 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 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. The AMR secretariat provides support to each of the above groups and will serve as a central point of reference on the global action plan initiatives in country offices, at regional level and at headquarters.

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

The WAAW was held from 14-20 November 2016. 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/antimicrobial-resistance/events/world-antibiotic-awareness-week-2016/en/>

## 4) Global Antimicrobial Resistance Surveillance System (GLASS)

The manual for the GLASS early implementation is available <http://www.who.int/antimicrobial-resistance/publications/surveillance-system-manual/en/>. Member States are joining in this Global surveillance on AMR and it is expected to have the first GLASS report on 2017. A technical consultation on 13-16 December 2016 with the WHO Collaborating Centres and other technical partners and networks will be held to develop tools to improve and promote the Surveillance on AMR.

## 5) Tripartite Meeting

6th meeting of FAO-OIE-WHO technical focal points on collaborative activities related to AMR was held on 11-12 February 2016 in FAO HQ, 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)

### Shiga toxin-producing *E. coli* (STEC)

In response to the request from 47<sup>th</sup> Session of Codex Committee on Food Hygiene, FAO and WHO convened a Core Expert Group Meeting on VTEC/STEC held in Geneva, Switzerland, from 19-22 July, 2016. The objective of the meeting was to decide on the scope of the work and the approaches and the methodologies, and to develop a forward work plan. The meeting discussed three aspects of STEC: 1) the global burden of foodborne STEC disease and source attribution, 2) hazard identification and characterization, and 3) current monitoring and assurance programs.

## Annex 6 (contd)

Meeting report: [http://www.who.int/foodsafety/areas\\_work/microbiological-risks/JEMRA-report.pdf?ua=1](http://www.who.int/foodsafety/areas_work/microbiological-risks/JEMRA-report.pdf?ua=1)

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

The 23<sup>rd</sup> session of the Codex Committee on Residues of Veterinary Drugs in Foods (CCRVDF) agreed to include the following new compounds in the Priority List for evaluation by JECFA.

- bismuth sub-nitrate, flumethrin, halquinol, lufenuron, and monepantel (for evaluation by JECFA in 2017)
- ethion, fosfomicin, and triamcinolone (triamcinolone) (for evaluation by a future JECFA)

The 85<sup>th</sup> meeting of JECFA will be convened in Geneva from 24 October to 2 November 2017 to assess a number of veterinary drugs, which includes two antimicrobials that are classified as critically important antimicrobial in human medicine, amoxicillin and ampicillin. The list of substances scheduled for assessment is available from the calls for data from the JECFA website: [http://www.who.int/foodsafety/JECFA85-Call4data\\_Corrigendum.pdf?ua=1](http://www.who.int/foodsafety/JECFA85-Call4data_Corrigendum.pdf?ua=1).

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### **The global burden of foodborne disease**

Following the publication by WHO of the first global estimates of foodborne disease, work continued to estimate the disease-burden from the heavy metals arsenic, cadmium, lead and mercury. The work is currently being finalized and will be published in 2017. Furthermore countries are encouraged and supported to use the 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 186 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. Network members collaborate and exchange information using the INFOSAN Community Website, a secure, online platform. 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.

2016 has seen the revitalization of the INFOSAN Advisory Group with new membership including one representative from the OIE. The Advisory Group will contribute to the development of a new strategic plan for INFOSAN. This year, the INFOSAN Secretariat has also partnered with national authorities in Canada to deliver an 8-part webinar series on topics covering food safety and foodborne illness. Other new initiatives this year included the co-sponsorship of an international meeting (along with FAO) titled, New science for food safety: Supporting food chain transparency for improved health, which focused on regional perspectives of food science development in Asia. The meeting was organized by the Nanyang Technological University in Singapore and was attended by a representative from the OIE Regional Representation for Asia and the Pacific. The purpose of this meeting was to facilitate discussion between food safety regulators, academics and laboratory scientists in order to exchange information on recent scientific advancements related to food science and risk assessment

including the utilization of foodborne disease burden estimates, the application of next generation sequencing (NGS) in food safety, risk assessment and sustainability and food fraud. The third regional meeting of INFOSAN members in the Americas was also organized this year in Costa Rica, as well as a sub-regional meeting of INFOSAN members from southern African countries was also organized in South Africa. All of these initiatives have contributed to strengthening INFOSAN members' abilities to respond effectively during food safety emergencies. During 2016, the INFOSAN Secretariat has been involved in the coordination of information between network members during approximately 40 food safety events with potential international implications.

More information about INFOSAN can be found at:

[http://www.who.int/foodsafety/fs\\_management/infosan/en/index.html](http://www.who.int/foodsafety/fs_management/infosan/en/index.html)



## OIE ANIMAL PRODUCTION FOOD SAFETY WORKING GROUP

Paris, 13–15 December 2016

### Update on relevant FAO Activities

#### Scientific advice activities relevant to foods of animal origin

##### JEMRA: Shiga toxin-producing *Escherichia coli* (STEC)

In response to the request of 47th session of the Codex Committee on Food Hygiene, FAO and WHO established an expert group to develop a report on foodborne STEC, including identification and characterization of STEC and current monitoring and assurance programs. As a first expert meeting, convened in Geneva, Switzerland on 19-22 July 2016, the work on STEC was progressed in four areas: 1) the burden of disease, for which all the STEC related information generated under the WHO project on the Global burden of foodborne diseases will be collated; 2) the approach to source attribution to food categories was agreed and is now being developed based on case-control studies and outbreak data; 3) the development of a set of criteria to support a harmonized approach to hazard identification and characterization was initiated, and 4) the preparation of an overview on monitoring and assurance programs, including a review of available methodologies. A report of the meeting can be found at <http://www.fao.org/3/a-bq529e.pdf>. A second meeting to review the papers under development and conclude where feasible is scheduled for September 2017.

##### JEMRA: New publications

Recent publications in the Microbiological Risk Assessment (MRA) Series that are relevant to animal production food safety include the following:

Selection and application of methods for the detection and enumeration of human pathogenic halophilic *Vibrio* spp. in seafood: Guidance, Microbiological Risk Assessment Series No. 22. 2016. Available at: <http://www.fao.org/3/a-i5982e.pdf> and <http://apps.who.int/iris/bitstream/10665/249530/1/9789241565288eng.pdf?ua=1>

Statistical aspects of microbiological criteria Related to Foods: A risk managers guide, Microbiological Risk Assessment Series No. 24. 2016. Available at: <http://www.fao.org/3/a-i3996e.pdf> and <http://apps.who.int/iris/bitstream/10665/249531/1/9789241565318-eng.pdf?ua=1>

Interventions for the Control of Non-typhoidal *Salmonella* spp. in Beef and Pork: Meeting Report and Systematic Review, Microbiological Risk Assessment Series No. 30. 2016. Available at: <http://www.fao.org/3/ai5317e.pdf> and <http://apps.who.int/iris/bitstream/10665/249529/1/9789241565240-eng.pdf?ua=1>. A peer-reviewed paper on the systematic review has also been published in the Journal of Food Protection (Vol 79. No 12. Pages 2196-2210).

## Annex 7 (contd)

### JEMRA Water safety and quality work.

In response to a request from the CCFH, FAO and WHO developed an overview of the available WHO and FAO guidance on water quality and safety and highlighted the key concepts underlying the WHO Water Quality Guidelines, including the evidence based approach, risk assessment, multiple barriers for risk management, and incremental improvement. While the existing documents extensively address risk assessment and management of water safety, they had not been explicitly developed for food safety management. Although clean water was not a concept that had been addressed in these guidelines, they did provide the flexibility to establish targets that were relevant to the local context. In moving forward FAO and WHO will work towards the development of illustrative examples on applying the existing water quality guidelines for specific food-related water uses as a means of bridging the existing guidance and the needs for the food safety management community.

### JECFA – residues of veterinary drugs in foods

The next session of JECFA dedicated to residues of veterinary drugs in food will take place in Geneva – Switzerland, 17-26 October 2017. A call for data relating to the following substances has been issued: Amoxicillin, Ampicillin, Bismuth subnitrate, Ethion, Flumethrin, Halquinol, Lufenuron, Monepantol, Diflubenzuron, Sisapronil, and Zilpaterol. This is available at <http://www.fao.org/3/a-bq780e.pdf>.

Residue Evaluation of Certain Veterinary Drugs by the 81st meeting of JECFA was published this year and is available as JECFA Monographs 18 at <http://www.fao.org/3/a-i5590e.pdf>

JECFA is developing an approach to assess more accurately the chronic dietary exposure to veterinary drug residues (i.e. GECDE). JECFA is using this approach in parallel with the EDI model in order to gain experience and to continue improving the methodology. In addition, work is underway on harmonizing/combining exposure from veterinary drug and pesticide use. An expert working group has been established to address this issue and a call for expression of interest for national institutions to contribute to this work including through provision of data on residues and food consumption was launched and is open until 31<sup>st</sup> December 2016. For more information please see <http://www.fao.org/3/a-bl814e.pdf>

FAO has updated its database on residues of veterinary drugs in foods, which facilitates updating of the database as well as improved interconnectivity with other databases, such as the Codex database of adopted MRLs of residues of veterinary drugs and the WHO summaries of JECFA evaluations. The new databases are available on the FAO JECFA web site - <http://www.fao.org/food/food-safetyquality/scientific-advice/jecfa/en/>

### Scientific advice related to Fish

Following the request of Codex Committee on Fish and Fishery Products (CCFFP), FAO/WHO have developed a technical document of Toxicity Equivalency Factors (TEFs) for marine biotoxins. The report is available at <http://www.fao.org/3/a-i5970e.pdf>

FAO/WHO have undertaken a risk assessment on biogenic amines, in particular histamine, in fish and fishery products (<http://www.fao.org/3/a-i3390e.pdf>) and developed a sampling tool to support the development of sampling plans for histamine (<http://www.fstools.org/histamine/>). In response to a request from the CCFH, work is now underway to review available data on histamine and Salmonidae to further inform the ongoing Codex work to develop a Code of practice for the control of histamine in fish and fishery products.

Work is ongoing to review new data on pathogenic *Vibrio* spp. in shellfish and in particular bivalve molluscs with a view to updating existing risk assessments.

Guidance on the development of shellfish sanitation programmes in line with Codex standards has been developed and is currently being pilot tested in several African countries. The guidance will be revised based on the feedback from the pilot testing and published together with resources to support its implementation.



In response to a recommendation of the GLOBAL OCEANS ACTION SUMMIT FOR FOOD SECURITY AND BLUE GROWTH, 2014 (<http://www.globaloceansactionsummit.com/>) FAO is working together with the IMO, UNEP and the Group of Experts on Scientific Aspects Marine Environmental Protection (GESAMP) to improve the knowledge base on microplastics in the marine environment and provide policy advice on this topic. In this context FAO convened a workshop on “Microplastics in fisheries and aquaculture: occurrence and impacts” in December 2016 to complete a review of the scientific knowledge available on microplastics in fisheries and aquaculture (sources, transport and distribution) considering the potential impact of microplastics on consumers’ health and perception; to provide recommendations and best practices to reduce the possible impact of microplastics on fish populations and stocks and to provide recommendations and best practices to reduce the possible impact of microplastics in seafood and on human health. The technical report is currently under finalization and should be available in early 2017

### **Food safety capacity development**

#### Good Hygiene Practices and HACCP

FAO continues to develop resources to support countries in the application of good hygiene practices and HACCP. Based on its work at country level, FAO is developing an online resource “FAO Good Hygiene Practices (GHP) Toolbox”, a practical resource on good hygiene practices along the food chain for food safety trainers of small and medium sized businesses. The full resource will be published in January 2017. An example of some of the materials to be provided therein can be currently accessed at <http://www.slideshare.net/FAOoftheUN/tag/ghp>. FAO have recently published “Guidance on hygiene and safety in the food retail sector” which can be accessed at <http://www.fao.org/documents/card/en/c/0bd89d7b-a1c942d3-9d20-6d36683353ad>

#### FAO/WHO Food Control System Assessment tool

FAO and WHO have combined efforts to further the development of the food control system assessment tool. A technical meeting of experts with extensive experience in food control system assessment peer reviewed the tool’s assessment criteria and approach to measure performance. This tool was subsequently reviewed to better reflect considerations related to public health and food borne diseases surveillance systems. The tool has this year been field tested in Zimbabwe and the Islamic Republic of Iran. The experiences and feedback from field testing will be incorporated in an updated version which is expected for release in 2017, supported by a package allowing meaningful use for self-assessment.

#### Risk-based meat inspection

FAO is developing guidance aimed at those responsible for designing meat inspection programmes, particularly in developing countries, and support them in using scarce resources to develop risk based inspection programmes. A draft of the guidance will be pilot tested in southern Africa in the first half of 2017. Feedback and lessons learned from that will be used to revise and finalize the guidance.

#### Imported food control guidance

FAO recently published a guidance document in Risk based imported food control. This is available at <http://www.fao.org/3/a-i5381e.pdf>

#### Support to Risk analysis

FAO continues to support countries to apply risk analysis in the context of their national food control systems. In addition FAO continues to develop resources to support the uptake of risk analysis. Some recent and/or ongoing activities include the following:

## Annex 7 (contd)

### *Ranking of food safety issues*

Work is ongoing to finalize guidance to support risk ranking of food safety issues particularly in low resource settings. It also provides some examples of how to apply the guidance to ranking of chemical and microbiological hazards, including how to use the WHO global burden of diseases data for this purpose. This draft guidance will be reviewed in early 2017, with a view to finalization before the end of the year.

### *Risk management decision making using multiple criteria*

Guidance materials are being developed to support food safety policy makers and risk managers to make evidence-informed food safety decisions considering relevant multiple factors. This will enable more systematic, transparent and evidence based approaches to decision making to inform food safety programmes. An integral part of this work is that food safety decision makers need to consider a range of factors when establishing food safety priorities or determining the most suitable intervention to address a food safety issue. The actual criteria will be country-specific, but may include health, market access, economic gain/risks, consumer perception, food security, and livelihoods. To assess the feasibility of a multi-criteria approach, FAO work was undertaken in two pilot countries – Uganda and Thailand, and two peer review meetings with global experts were held. The guidance is currently being finalized based on the input from these activities.

### *Global Food Consumption Databases*

To address the issue of insufficient access to consumption data for risk analysis purposes, FAO and WHO have continued the work on two tools to develop global food consumption databases.

- CIFOcOss (FAO/WHO Chronic Individual Food Consumption Data summary statistics) has been further implemented with data from additional countries and available summary statistics are now published at <http://www.who.int/foodsafety/databases/en/>
- FAO/WHO GIFT (FAO/WHO Global Individual Food consumption data Tool) is a comprehensive database collating micronutrient data for the production of indicators in the field of nutrition, dietary exposure and environmental impact. The pilot version is under development based on four datasets. The food categorization system is the one developed by the European Food Safety Authority (EFSA), which was implemented for use at global level. More information is available at <http://www.fao.org/food/nutrition-assessment/foodconsumptiondatabase/en/>

### *Risk communication*

An FAO/WHO Handbook on Risk Communication Applied to Food Safety has recently been published and is available at <http://www.fao.org/3/a-i5863e.pdf>

### Whole Genome sequencing and food safety

FAO organized a Technical Meeting on the impact of Whole Genome Sequencing (WGS) on food safety management in conjunction with the ninth meeting of Global Microbial Identifier (GMI9), at FAO headquarters, Rome on 23–25 May 2016. The meeting, which targeted food safety managers and assessors around the world, provided 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 were given to the benefits and potential drawbacks of WGS for developing countries, with burgeoning food safety systems and limited resources. The background paper for the meeting is available at <http://www.fao.org/documents/card/en/c/61e44b34-b328-4239-b59c-a9e926e327b4/> and the meeting report has now been published (<http://www.fao.org/3/a-i6582e.pdf>).

## **Antimicrobial Resistance**

### FAO Resolution on AMR and the Global Action Plan

As follow up to the adoption of a resolution on AMR, FAO developed its action plan on AMR to support the food and agriculture sectors in implementing the Global Action Plan on AMR. The FAO action plan is available at <http://www.fao.org/3/a-i5996e.pdf>.

On 21st September the Director-Generals of FAO together with the Director Generals of WHO and OIE participated in a high level meeting of the UN General Assembly which addressed the issue of AMR, where Member States agreed upon a strong Political declaration that provides a good basis for the international community to move forward in addressing the issue of AMR.

### Capacity development

FAO is providing direct support to the food and agriculture sectors at country level, currently working directly with countries in Africa and south and south east Asia and new work in Eastern Europe and Latin America due to begin in the coming months. Support is being provided on awareness raising and engaging the food and agriculture sectors in the national action plan development and implementation, review and revision of legislation, surveillance and changing practices to reduce use and minimize the need for antimicrobials.

### Resources on AMR

FAO has developed a number of awareness raising products which are available on the website (<http://www.fao.org/antimicrobial-resistance/en/> ). FAO has also recently published a review on Drivers, dynamics and epidemiology of antimicrobial resistance in animal production (available at <http://www.fao.org/3/a-i6209e.pdf>).

## **Feed Safety**

### Feed Safety Multi Stakeholder partnership

The Feed Safety Multistakeholder Partnership has the objective to develop the capacities of all relevant stakeholders along the feed and food chain to ensure safe feed. Ongoing activities, supported by the Partnership, include the annual International Feed Regulators Meeting (IFRM). The next meeting will take place in Atlanta, USA in January 2017 and will include a meeting of feed regulators and industry to discuss the role of the feed industry in providing solutions and taking actions to minimize antimicrobial resistance and the challenges they are facing in this regard. A report of this meeting will be published after the event. More information on the Feed Safety Multi-Stakeholder Partnership is available on video in 7 languages (see ENGLISH, SPANISH, FRENCH, CHINESE, RUSSIAN, ARABIC, ITALIAN). More information on the partnership, including joining the partnership, proposing activities or receiving additional information, please contact us at [feed-safety@fao.org](mailto:feed-safety@fao.org).

### Survey on application of Good Practices for the Feed Industry

FAO, the International Feed Industry Federation (IFIF) and the Standard Trade and Development Facility (STDF) are undertaking a survey on knowledge and use of the FAO/IFIF Manual of Good Practice for the Feed Industry. This 2010 manual, a guide for managers of feed mills and the feed industry as a whole, provides comprehensive information and practical guidelines for compliance with regulatory frameworks in response to the Codex Alimentarius Code of Practice on Good Animal Feeding. The application of this Code was an important step for the expansion of international trade in feed products as well as in products of animal origin. Both food exporting and importing countries could benefit from a more level playing field to support the trade of safe food products. The feedback from this survey will be used to evaluate the impact of this manual on changing practices in the feed industry and will be used to direct future work on feed safety. The survey is accessible at [https://docs.google.com/forms/d/e/1FAIpQLSfbs6Zi96Hdi\\_yGJPJyAXiTyRJGtj3FFMFlrOixq58u7VCyfg/viewform?c=0&w=1](https://docs.google.com/forms/d/e/1FAIpQLSfbs6Zi96Hdi_yGJPJyAXiTyRJGtj3FFMFlrOixq58u7VCyfg/viewform?c=0&w=1) and deadline for comments is 18<sup>th</sup> December 2016.

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