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

Paris, 15–17 November 2011

The OIE Working Group on Animal Production Food Safety (the Working Group) held its eleventh meeting at the OIE Headquarters from 15 to 17 November 2011.

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

Dr Bernard Vallat, OIE Director General, met with the Working Group for a discussion on the meeting. He welcomed members and expressed his gratitude for their support in this important area of work. He stated that the OIE appreciates the work of the Group in providing a bridge between the objectives of the OIE and those of other relevant organisations, particularly the Food and Agriculture Organization of the United Nations (FAO) and World Health Organization (WHO), in the field of food safety. The collaboration between the OIE and the Codex Alimentarius Commission (CAC) is of key importance as it helps to provide seamless coverage of the continuum for the production of food of animal origin and to avoid potential contradictions and gaps in standards.

### A common approach to standards – OIE/CAC

Dr Vallat recalled the OIE's vision and commitment to work ever more closely with CAC, including the potential development of standards using a common approach. Dr Vallat noted that the Codex Committee on General Principles will discuss a paper written by the CAC Secretariat, with input from the OIE, at its next meeting in April 2012. Dr Vallat considered that this approach could provide benefits in consolidating standards on topics such as antimicrobial resistance, identification/traceability, and animal feeding. He noted the ongoing valuable collaboration between the OIE and CAC in the field of zoonotic parasites and acknowledged that, although both organisations had made progress, there is still room to further strengthen collaboration.

### Veterinary education

Dr Vallat noted that the document 'Minimum Competencies expected of Day 1 Veterinary Graduates to assure Delivery of High-Quality National Veterinary Services' included food safety as a key part of the basic core curriculum. He invited the Working Group to provide detailed comments on the relevant text for consideration by the *ad hoc* Group on Veterinary Education at its next meeting, in January 2012. He also confirmed that the OIE would write directly to the CAC Secretariat inviting comment.

### Private standards – sanitary measures and animal welfare

Dr Vallat recalled the on-going work of the OIE on this topic, with the objective of encouraging global private standard setting organisations to recognise and respect the standards of the OIE and CAC, which set the officially recognised sanitary standards under the Agreement on the Application of Sanitary and Phytosanitary Measures (SPS Agreement) of the World Trade Organization (WTO). The OIE has made an official agreement, endorsed by Member Countries, with the Global Food Safety Initiative (GFSI). Dr Vallat considered that having an official agreement was useful to provide a basis for on-going collaboration. Discussions on possible frameworks for collaboration with GlobalGAP are under way.

## 1. Update on OIE / CAC / FAO / WHO activities

### 1.1. OIE

#### Private standards

Dr Sarah Kahn, Head, OIE International Trade Department, provided an update on the OIE work on the topic of private standards. She informed the Working Group that the OIE has provided useful input to the work of the WTO SPS Committee on this topic. While the OIE's interest in the issue includes private standards for health (including zoonotic diseases) and animal welfare, the SPS Committee's examination of the issue relates specifically to health and safety standards. The particular concerns of developing countries, as opposed to the support of some developed countries for private standards, has been evident in the SPS Committee's deliberations on the issue and in the responses provided by OIE Members to a questionnaire on this topic. Dr Robert Thwala emphasised that African countries continue to have serious concerns on this issue. Private standards lack transparency and may not have a scientific basis. There are multiple certification schemes and little harmonisation is possible due to the competing nature of these schemes, leading to increased certification costs and confusion as to what standards to follow in order to gain market access. Dr Carlos A. Correa Messuti shared this view, and believed that private standards also create confusion for consumers. He considered that discussions could create a bridge for better understanding by private standard setting organisations and their recognition of the science-based standards developed by the international standard setting organisations recognised by the WTO SPS Agreement, OIE, Codex Alimentarius Commission (CAC) and the International Plant Protection Convention (IPPC). The Working Group was concerned that private standards have the strong potential to impose multiple compliance requirements and increased certification costs for all countries.

Dr Sarah Kahn informed the Working Group that, following the recommendations of Members, the OIE had taken steps to establish closer relationships with relevant global private standard setting organisations (PSSO). The overall goal of the OIE is to convince PSSOs to avoid setting standards that conflict with or devalue official standards for both health and animal welfare.

After meetings with the secretariat of the Global Food Safety Initiative (GFSI), Dr Vallat had been invited to the Council advising the GFSI Board. Dr Sarah Kahn noted that in addition to Dr Vallat, the WTO SPS Secretariat was also represented on the Advisory Council. A further important step was taken in May 2011 when the OIE signed an official agreement with GFSI. Mr Alan Randell pointed out that the GFSI is more a benchmarking organisation than a standard-setting organisation. He noted that the GFSI references CAC standards in its benchmarking work.

Dr Sarah Kahn indicated that the situation with private standards for animal welfare is less clear. Although GFSI focuses on food safety, it had held a workshop on livestock handling during 2011 (and the OIE was represented at this meeting). The OIE has proposed an exchange of letters with GlobalGAP, which sets standards relevant to animal welfare, *inter alia*. The OIE had decided not (at this time) to sign an official agreement with GlobalGAP because there are fundamentally different approaches to animal welfare standards of the OIE and GlobalGAP (the latter's standards being largely based on European Union legislation, which is overly prescriptive compared with the approach accepted by OIE Members). However, under an exchange of letters, the OIE and GlobalGAP could continue to share information and look for areas of potential collaboration.

Given that private standards are a reality, the Working Group recommended that the OIE continue to work with CAC at the regional and international level to raise awareness of governments and the private sector of the primacy at the intergovernmental level of OIE and CAC standards for food safety. The Working Group noted that at its last session the CAC concluded that CAC would continue to work closely with WTO, IPPC and OIE on this matter and invited PSSO's to participate as observers in CAC meetings.

The OIE should continue to maintain a dialogue with the relevant global PSSOs to ensure they understand and to encourage them to respect the role of the international standard setting organisations.

Continuing support should also be provided to the work of the SPS Committee on this topic.

#### Animal Production Food Safety Focal Point seminars

Dr Gillian Mylrea informed the Working Group that seminars for OIE National Focal Points for Animal Production Food Safety had been conducted in 2011 for the Africa/Middle East regions (Tunisia, April 2011) and the Europe region (Italy, November 2011). She thanked Dr Stuart Slorach for his participation in these seminars.

Dr Gillian Mylrea also noted a seminar will be held in Tokyo in the Asia Pacific, Far East region in November 2012 back to back with the Codex Regional Coordinating Committee for Asia meeting to allow for a half-day session for Codex and OIE participants with the aim of building cooperation and understanding at the national and regional levels on animal production food safety issues.

The Working Group welcomed the proposed OIE/Codex session planned in Tokyo in 2012 and requested that, depending on experience of this event, such an approach could be considered in other regions for focal point seminars, where it is feasible. This would require advanced planning.

#### **1.2. CAC**

Dr Annamaria Bruno provided an update on the work of CAC. Detailed information is provided in Annex III.

#### **1.3. FAO**

Dr Patrick Otto provided an update on the work of FAO which is provided in Annex IV.

#### **1.4. WHO**

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

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

The Working Group recommended that in addition to the OIE's continued participation in the work of the Codex Task Force on Animal Feeding, the OIE should review its role in developing guidance and/or standards related to the transmission of specific chemical hazards through the feed chain.

## **2. Paper on OIE standard setting procedures**

Dr Alejandro Thiermann, President of the OIE Terrestrial Animal Health Standards Commission (Code Commission), informed the Working Group that the OIE Trade Department had drafted a document setting out the OIE procedures for standard setting, with a focus on the OIE *Terrestrial and Aquatic Animal Health Codes*. Dr Thiermann indicated that this document could be viewed on the OIE website in English, French and Spanish at: <http://www.oie.int/en/international-standard-setting/overview/productionimplementation/>. At a later date, if considered appropriate, OIE Members may be asked to formally adopt these procedures within the official framework governing the OIE's activities.

The Working Group welcomed this work by the OIE to describe their procedures for setting standards. The Working Group was informed that some global organisations participate as an observer in OIE *ad hoc* and Working Groups, e.g. Animal Welfare Working Group. The Working Group recommended that the arrangements for participation of global and national industry organisations and NGOs, including not only those which have a cooperative agreement with the OIE, be clarified in this document.

The Working Group recognised that OIE, IPPC and CAC processes may have differences in approach to the development of standards, but that all standards are adopted by an open and transparent process. The Working Group recognised that each organisation has evolved its own processes (according to stakeholders' interests). The Working Group agreed that the science inputs and processes of standard development were robust for OIE and Codex.

### 3. Cooperation between OIE and Codex Alimentarius Commission

#### 3.1. Joint development of standards by the OIE and CAC

Dr Sarah Kahn presented the background to this item and a brief overview of the paper CL2010/22-GP produced by the CAC Secretariat, with input from the OIE ('Request for comments concerning the development of joint Codex/OIE standards'). The Codex Committee on General Principles would consider this issue at its next meeting, in April 2012. Dr Sarah Kahn also noted that WTO SPS Committee Members continued to express interest in the harmonisation of approaches by the 'three sisters'. Because hazards can arise at any point in the continuum for the production of food of animal origin, the potential gains to be made by harmonisation of approaches are particularly relevant for the OIE and Codex.

The Working Group noted that the Agreement between WHO and the OIE had been modified with the objective of resolving any legal impediment from WHO to the development of common OIE/Codex standards. The Working Group noted the statement of the WHO Legal Counsel at the CAC Session in July 2010 (ALINORM10/33/REP):

*The Representative of WHO Legal Counsel offered some clarifications as to WHO's interpretation of the recently approved amendment to the agreement between WHO and OIE. It was indicated that WHO did not read the agreement as a legal basis for establishing joint standards. Rather, the amendment focused on joint activities aimed at developing standards, than on joint standards per se. It was further indicated that in WHO's opinion the approved amendment reflected recognition of the benefits of closer collaboration between the two Organizations, particularly regarding those aspects of animal production which impact on food safety.*

*On the possibility of establishing joint CODEX/OIE standards, the Representative of WHO Legal Counsel indicated that doing so would require a formal determination of the Codex Alimentarius Commission, both on the substance and the procedures, taking into consideration established and available decision making mechanisms'.*

The Working Group considered that it was not entirely clear if WHO still has concerns about legal impediments. The Working Group decided to focus its discussion on the practical and policy implications of the proposal rather than the legal issues that may pertain.

The Working Group noted that the terminology used in the document CL2010/22-GP was not totally consistent. While the stated subject is 'the development of *joint* Codex/OIE standards', Section 5 (contributed by the OIE), is entitled 'Rationale for the development of *common* standards'. In some documents, the terminology '*joint development of standards*' is used. Dr Sarah Kahn recalled that the use of the term 'common standards' rather than 'joint standards' was a recommendation of the Working Group at its 2010 meeting and that the OIE had subsequently adopted this approach. The Working Group considered that the development of 'common' standards for the food production continuum was an important aspirational goal. Members of the Working Group recognised that the discussion on common standards had already been valuable in encouraging the Members of the OIE and CAC to strengthen collaboration between the two organisations.

It was agreed that there was little to be gained by continuing discussion of the differences in meaning between 'common' and 'joint' standards. The complex nature of the issue was clearly recognised.

Importantly, the Working Group agreed with the ‘potential benefits of common standards’ listed in the paper CL2010/22-GP (Section 5.2.) and considered that this could even be strengthened; the impact of common/joint standards at the national level would be wider acceptance and simplified / enhanced implementation. There was no doubting the practical gains that could be realised in international trade as a consequence of the adoption of ‘common’ OIE/Codex standards. Significant improvements in coordination between animal health and food safety agencies could also be obtained at the national level.

The Working Group discussed the significantly improved procedures that had been employed to ensure collaboration by the OIE and Codex in developing standards for zoonotic parasitic diseases and thought that this could be considered as a model for future approaches.

There was support for ‘common approaches’ to include taking steps to provide for closer collaboration on the planning and prioritisation of the standard-setting work programme. Dr Annamaria Bruno indicated that the CAC has a procedure for receiving proposals from OIE or any other organisations on items of future work.

The Working Group recommended that the OIE with input from CAC Secretariat, if possible, review the ‘lessons learned’ from the successful collaboration undertaken to date, to see if and how the process might be further improved in future.

### **3.2. Updating of paper ‘Cooperation between the Codex Alimentarius Commission and the OIE on Food Safety throughout the Food Chain’**

The Working Group reviewed the document ‘Cooperation between the Codex Alimentarius Commission and the OIE on Food Safety throughout the Food Chain’ which had been developed by the Group in 2004 and had been available on the OIE website. They agreed that much of this information was now redundant as the Group has been very successful in strengthening cooperation between Codex and OIE over this time and this is evident from several recently completed work programmes by the two organisations (e.g. work on Salmonellosis in poultry and work of the antimicrobial task force). The Working Group agreed to revise the document and make the information available on the OIE website.

## **4. Update on the report of the *ad hoc* Group on Zoonotic Parasites**

Dr Gillian Mylrea informed the Working Group of the work of the *ad hoc* Group on Zoonotic Parasites which met in August 2011. The *ad hoc* Group had reviewed Member comments on the draft chapter on Infection with *Trichinella* spp. and amended the text as relevant. The revised chapter was circulated for Member comments in the September 2011 Report of the Code Commission. Dr Gillian Mylrea informed the Working Group that the *ad hoc* Group would meet again in December 2011 to review Members’ comments on the draft chapter on *Echinococcus*.

Dr Steve Hathaway, Co-chair of the Codex physical Working Group on the Proposed Draft Guidelines for Control of Specific Zoonotic Parasites in Meat: *Trichinella spiralis* and *Cysticercus bovis*, informed the Working Group of this work and acknowledged the importance of Codex and OIE collaborating to ensure the farm to fork approach.

The Working Group supported the proposed new chapters and the work direction and encouraged the continued collaboration with Codex in the development of standards on trichinellosis currently under development by the two organisations.

## 5. Update on the report of the *ad hoc* Group on Brucellosis

Dr Gillian Mylrea informed the Working Group of the work undertaken by the *ad hoc* Group on Brucellosis which met in July 2011 to produce a new chapter on brucellosis, entitled Infection with *Brucella abortus*, *B. melitensis* and *B. suis*. She noted that this revision has focused on the pathogen, rather than the host.

The Working Group welcomed the comprehensive revision of this chapter and the inclusion of recommendations to mitigate the risk to human health from *B. abortus*, *B. melitensis* and *B. suis* in animals, providing a one health approach.

## 6. Update on review of *Terrestrial Code* Chapters 6.6.–6.10. (antimicrobial resistance)

Mr François Diaz (OIE Scientific Department) joined the Working Group for this item. He provided an update on the work done by the *ad hoc* Group on Antimicrobial Resistance in 2011. He reported that the *ad hoc* Group met for a second time at the OIE Headquarters from 20 to 22 June 2011 after its first meeting in November 2010. The *ad hoc* Group updated the *Terrestrial Code* Chapter 6.9. on Responsible and prudent use of antimicrobial agents in veterinary medicine, and also addressed OIE Members' comments on the previously updated versions of Chapters 6.7. on Harmonisation of national antimicrobial resistance surveillance and monitoring programmes and 6.8. on Monitoring of the quantities of antimicrobials used in animal husbandry. Mr Diaz also reported that a third meeting of the *ad hoc* Group was planned for December 2011 with the main objective to review and update the *Terrestrial Code* Chapter 6.10. on Risk assessment for antimicrobial resistance arising from the use of antimicrobials in animals, taking into account the guidelines for risk analysis of foodborne antimicrobial resistance developed by the *ad hoc* Intergovernmental Task Force on Antimicrobial Resistance of the Codex Alimentarius.

The Working Group endorsed the OIE work on antimicrobial resistance in terrestrial animals and encouraged the OIE to continue to engage closely with CAC, FAO and WHO on the important topic. The Working Group noted the successful collaboration between these organisations on this matter. The Working Group requested that the OIE invites the CAC Secretariat to participate in all future meetings of this *ad hoc* Group to ensure coordination in the development of relevant standards by the two organisations.

## 7. Update on the report of the *ad hoc* Group on Responsible use of Antimicrobials in Aquatic Animals

Dr Gillian Mylrea updated the Working Group on activities related to antimicrobial resistance in aquatic animals. She informed the Group that the *Aquatic Code* Chapter 6.3. Principles for responsible and prudent use of antimicrobial agents in aquatic animals has been adopted in May 2011. The *ad hoc* Group on Responsible Use of Antimicrobials in Aquatic Animals met in September 2011 and developed two new chapters, 6.4. Monitoring of the quantities and usage patterns of antimicrobial agents used in aquatic animals and 6.5. Development and harmonisation of national antimicrobial resistance surveillance and monitoring programmes for aquatic animals. These chapters were circulated for Member comments in the October 2011 report of the Aquatic Animal Health Standards Commission.

The Working Group endorsed the OIE work on antimicrobial resistance in aquatic animals.

## 8. Procedures for setting the future animal production food safety work programme

### 8.1. Review draft report on 'Scientific evidence on the relationship between animal welfare and animal production food safety'

At their 2010 meeting, the Working Group proposed to work in collaboration with the OIE Animal Welfare Working Group (AWWG) to draft terms of reference for a literature review on the scientific evidence for relationships that may exist between the welfare of food producing animals and food safety. The Working Group had asked for this information that would be useful to inform the standard setting work of the OIE in both animal welfare and food safety. Dr A. Small had been commissioned by the NZ-AUS Collaborating Centre on Animal Welfare to undertake this review.

The Working Group gratefully acknowledged the work of Dr Small. They reviewed the comments made by the AWWG on this paper and discussed how to proceed on this topic.

The Working Group noted the findings of the author, '*that there is strong, although indirect, evidence in literature that practices which improve animal welfare can also result in improved food safety. However, there is little direct evidence of cause and effect, either in terms of impact of welfare on food safety, or the impact of food safety issues on welfare*'.

The Working Group noted that in line with the terms of reference the paper did not address animal health or food quality issues, and dealt only with food safety and animal welfare issues.

While the paper included a lot of information the Working Group considered that it did not fully address the terms of reference in giving clear guidance on animal welfare measures that might improve food safety and areas where there may be potential for conflict between animal welfare measures and food safety.

The Working Group considered that the focus of the paper was on the impact of animal health on the transmission of foodborne pathogens and zoonotic diseases rather than on the relationship between animal welfare and food safety. But when trying to manage the risks, they should be driven by interventions in food safety not animal welfare.

The Working Group agreed that this paper could be used to inform any future work on food safety that has a link with animal welfare but did not propose any further work on this topic at this time.

The Working Group will maintain communication with the AWWG on this issue and agreed that further research into the relationship between welfare and food safety would be valuable, particularly in the light of the desire of consumers for safe, 'animal-friendly' product.

## **8.2. Status report on the literature review on the control of verotoxigenic *Escherichia coli* in food-producing animals**

At the 2010 meeting, the Working Group discussed the need for and feasibility of developing OIE advice on the control of verotoxigenic *Escherichia coli* (VTEC) in food-producing animals with the purpose of reducing foodborne illness. In this regard the Working Group requested that a review of the scientific literature be undertaken on this pathogen. Dr John Morris Fairbrother, OIE Reference Laboratory for *Escherichia coli* (Canada), was invited to undertake this review.

Dr Annamaria Bruno informed the Working Group that there is no specific on-going Codex work with respect to *Escherichia coli* but that the Joint FAO/WHO Expert Meetings on Microbiological Risk Assessment (JEMRA) had undertaken work in raw beef and beef products: ([http://www.fao.org/ag/agn/agns/jemra\\_riskassessment\\_ecoli\\_en.asp](http://www.fao.org/ag/agn/agns/jemra_riskassessment_ecoli_en.asp)).

Dr Simone Magnino informed the Working Group that WHO regularly supports coordination of information sharing on VTEC, as well as for other foodborne pathogens, through the International Food Safety Authority Network (INFOSAN). During the recent *Escherichia coli* outbreak occurred in Germany and other countries earlier in 2011, WHO has supported such coordination through the International Health Regulations, INFOSAN and other reporting mechanisms. In particular, WHO has monitored the outbreaks, provided the latest information and worked closely with national health authorities and international partners to detect the unusual bacterial strain and track down its source. Detailed information is available in the webpage of the WHO Regional Office for Europe (WHO/EURO) at <http://www.euro.who.int/en/what-we-do/health-topics/emergencies/international-health-regulations/outbreaks-of-e.-coli-o104h4-infection>. In addition, WHO has provided relevant information on Enterohaemorrhagic *Escherichia coli* in a factsheet which is available in the WHO website at <http://www.who.int/mediacentre/factsheets/fs125/en/> and is currently being updated.

The Working Group acknowledged the work undertaken by the authors in providing an abridged version of the review in time for the Working Group to consider at this meeting. The Working Group agreed this was a very useful document containing a lot of information and facts and indications of measures that can be taken at different points throughout the food chain to reduce the risks to human health.

The Working Group examined the review and requested the OIE to contact the authors and request that they consider some additional information not referenced in the abridged version (e.g. 'Enterohaemorrhagic *Escherichia coli* in raw beef and beef products: approaches for the provision of scientific advice', Microbiological Risk Assessment Series 18 - FAO/WHO, 2011, [http://www.fao.org/ag/agn/agns/jemra\\_riskassessment\\_ecoli\\_en.asp](http://www.fao.org/ag/agn/agns/jemra_riskassessment_ecoli_en.asp) and 'Draft risk profile for pathogenic non-0157 Shiga toxin-producing *Escherichia coli*', August 2011, USDA, [http://www.fsis.usda.gov/PDF/Non\\_O157\\_STEC\\_Risk\\_Profile.pdf](http://www.fsis.usda.gov/PDF/Non_O157_STEC_Risk_Profile.pdf)).

The Working Group requested that the authors provide more emphasis on the availability and efficacy of applying measures at the production level (farm-level) to reduce the incidence of verotoxigenic *Escherichia coli* (VTEC), and an assessment of their outcomes. The effect of such measures should be evaluated in proportion to other measures available during slaughter and dressing and subsequent handling of the product.

### **8.3. Status report on the literature review on the control of *Salmonella* spp. in food-producing animals other than poultry**

At the 2010 meeting of the Working Group they discussed the need for and feasibility of developing OIE advice on the control of *Salmonella* spp. in food producing animals other than poultry (i.e. pigs, cattle, small ruminants) with the purpose of reducing foodborne illness. In this regard the Working Group requested that the OIE undertake a review of the scientific literature on these pathogens with an emphasis on the feasibility of applying measures at the production level (farm-level) to reduce the incidence. The OIE Reference Laboratory for Salmonellosis in the United Kingdom, Dr Rob Davies, and Dr Antonia Ricci in Italy were invited to undertake this review.

The Working Group thanked the authors of this paper, Simone Belluco, Veronica Cibin, Rob Davies, Antonia Ricci and Andy Wales, for their work.

The Working Group requested that the authors further address the terms of reference in particular their opinion on the feasibility of applying measures at the production level (farm-level) to reduce the incidence of *Salmonella* spp. in intensive pigs, and an assessment of likely public health outcomes. The Working Group also requested that the review provide more information on the contribution of foodborne salmonellosis in humans from sources other than poultry. (Scientific Opinion of the Panel on Biological Hazards on a request from the European Commission on a quantitative microbiological risk assessment on *Salmonella* in meat: Source attribution for human salmonellosis from meat. *The EFSA Journal* [2008] 625, 1–32).

## **9. Update on the report of the *ad hoc* Group on Veterinary Legislation**

Dr Gillian Mylrea informed the Working Group on the work of the *ad hoc* Group on Veterinary Legislation, which met in August 2011. The *ad hoc* Group's terms of reference were to take the Guidelines on Veterinary Legislation (available on the OIE website) and develop text for a new chapter in the *Terrestrial Code*. This chapter is to be developed as developing countries have challenges in the area of veterinary legislation and it was considered that such a chapter would be useful on this topic. This chapter would also support the Veterinary legislation component of the PVS Pathway. The draft chapter covers the technical points to be included in a country's veterinary legislation in order for the veterinary services to be able to function properly. The *ad hoc* Group agreed that appropriate references should be made to standards of the CAC, given that the 'veterinary domain' addressed by veterinary legislation within the OIE framework includes aspects such as food safety, veterinary medicines and biological products, and animal production, which are the subject of CAC standards. The Working Group noted that Dr Vallat would invite the Codex Secretariat to submit comments to the OIE. The draft chapter had been circulated to Members for comment in the September report of the Code Commission.

The Working Group made the following comments on draft Chapter 3.4.:

The use of terms ‘legislature’ and ‘executive’ in the definitions section – which themselves require definition – in the terms that are the subject of definition should be reconsidered.

The definitions of ‘primary’ and ‘secondary’ legislation are based on ‘who issues them’. This approach was considered to be unclear and possibly misleading. As an example, the definition of ‘secondary legislation’ could be more clearly expressed as ‘legal instruments issued under the authority of primary legislation’.

It was recommended to add appropriate cross references to Chapter 6.1. ‘Role of Veterinary Services in Food Safety’ to the draft Chapter 3.4.

Recommended in Article 3.4.4. point f), a reference be made to ‘penalties and sanctions’ rather than to ‘sanctions’ alone.

Article 3.4.5. Point 1b) – recommend to add: ‘while in the conduct of their duties, officials are protected against legal action and physical harm’.

Recommended to review the logical order of points a) to g) in Article 3.4.12. point 1. ‘General’.

Amend 3.4.12. point 1c) ‘Inspection for compliance with food standards ~~and food composition~~, where this is relevant to health or safety;’

Amend Article 3.4.12. point 3b) ‘The use of risk-based management procedures ~~based on HACCP principles~~; and’

– because the use of HACCP is not exclusively recommended by CAC, nor is it universally feasible.

Some members of the Working Group considered that there was a lack of provisions on the use of third party inspection and auditing systems.

In Article 3.4.12., need reference to the obligations of producers to provide for a traceability system. Note: could be preferable to make point 3 cover ‘role of CA’ and point 4 ‘role of operators’.

Add some explanation of the role of the various players in the veterinary domain.

## **10. Update on the report of the *ad hoc* Group on Veterinary Education**

Dr Sarah Kahn updated the Working Group on the work of the *ad hoc* Group on Veterinary Education. The *ad hoc* Group met in August 2011 and reviewed Member comments on the document ‘Minimum Competencies expected of Day 1 Veterinary Graduates to assure Delivery of High-Quality National Veterinary Services’ and addressed comments provided by Members. Dr Sarah Kahn noted that this document was not intended for inclusion in the *Terrestrial Code*. Rather, it would be placed on the OIE website under the rubric ‘Support to OIE Members’. The *ad hoc* Group requested comments of the Working Group on texts relevant to food safety described in this document which will be considered by the *ad hoc* Group when they meet in January 2012.

The Working Group agreed this was an excellent document and covered the essential minimum competencies for a Day 1 veterinarian, including aspects of food safety and food hygiene.

The Working Group made the following comments:

Include some basic information about global trends in food production, food trade and food security with particular reference to foods of animal origin, so as to present the curriculum in a wider context.

Consider amending 1.1.2. and replace ‘clinical veterinary sciences’ with ‘clinical veterinary medicine’.

Consider including a reference to zoning and compartmentalisation in point 1.2.5.1.

Develop an additional new point 1.2.6.4. understand the principles of a risk-based approach to food control throughout the food chain.

Make reference to record keeping in point 1.2.7. Veterinary products.

Amend point 2.4.1. the risk-based performance of slaughter inspection, including ante-mortem, post-mortem, humane slaughter and hygienic dressing.

Amend point 2.4.2. to read: ‘residue testing programmes and specialised monitoring programmes’.

Point 2.5.:

Amend first sentence in point 2.5. ‘Risk means the likelihood of the impacts of the occurrence and likely magnitude of the ~~biological and economic~~ consequences of an adverse event or effect to animal or human health.’

Consider deleting the last two sentences in the chapeau of point 2.5.: ‘~~The importation of animals and animal products involves a degree of risk to the importing country. Risk analysis as applied to importation provides the importing country with an objective and defensible method of assessing the disease risks associated with the importation of animals, animal products, animal genetic material, feedstuffs, biological products and pathological material using, particularly as a basis, relevant existing OIE standards.~~’

The meaning of point 2.5.1. is not clear and requires clarification. The Working Group suggested amending point 2.5.1. ‘how risk analysis can be applied to assessment of animal disease related risks ~~and residues of veterinary drugs~~, including importation of animals and animal products and other related veterinary services activities’.

Amend point 2.5.2. ‘how risk analysis can be used to ensure veterinary services adequately protect animal and human health against biological and chemical hazards’.

Amend point 2.5.4. ‘the following risk analysis concepts as they apply to animal health and food safety’.

- ~~hazard identification: the process of identifying pathogenic agents which could potentially be introduced in the commodity (e.g., food of animal origin);~~
- ~~risk assessment: evaluation of the likelihood and the biological and economic consequences of entry, establishment, and spread of a hazard within a territory;~~
- ~~risk management: the process of identifying, selecting, and implementing measures that can be applied to reduce the level of risk;~~

- ~~risk communication: the interactive transmission and exchange of information and opinions throughout the risk analysis process concerning risk; risk related factors; and risk perceptions among risk assessors, risk managers, risk communicators, the general public, and other interested parties (e.g., stakeholders).~~

## 11. Work programme for 2012

The Working Group proposed work programme for 2012 is presented at [Annex VI](#).

## 12. Next meeting

To be confirmed.

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.../Annexes



**MEETING OF THE OIE ANIMAL PRODUCTION FOOD SAFETY WORKING GROUP****Paris, 15–17 November 2011****List of participants****MEMBERS OF THE WORKING GROUP****Dr Stuart Slorach (chair)**

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

**Prof. Hassan Aidaros**

Professor of Preventive Medicine  
Faculty of Veterinary Medicine  
Banha University  
FAO, OIE Consultant  
5 Mossadak st  
12311 Dokki - Cairo  
EGYPT  
Tel.: (20 122) 2185 166  
Fax: (20 2) 3760 7055  
haidaros@netscape.net

**Dr Katinka de Balogh (absent)**

Senior Officer Agriculture and  
Consumer Protection Department  
Animal Production and Health Division  
FAO  
Viale delle Terme di Caracalla  
00100 Rome  
ITALY  
Tel.: +39-0657056110  
katinka.debalogh@fao.org

**Dr Carlos A. Correa Messuti**

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

**Dr Selma Doyran (absent)**

Secretary  
Codex Alimentarius Commission  
Joint FAO/WHO Food  
Standards Programme  
Viale delle Terme di Caracalla  
00100 Rome  
ITALY  
Selma.doyran@fao.org

**Dr Steve Hathaway**

Director  
Science and Risk Assessment  
Standards Branch  
Ministry of Agriculture and Forestry  
Pastoral House 25 The Terrace  
PO Box 2526 - Wellington  
NEW ZEALAND  
Tel.: 64-4-894 2519  
Mobile : 64 29 894 2519  
Steve.Hathaway@maf.govt.nz

**Mr Michael Scannell (absent)**

Director  
SANCO F –Food & Veterinary Office  
Directorate General for Health and  
Consumer Protection  
European Commission  
BELGIUM  
Tel.: 353-46-9061892  
Michael.Scannell@ec.europa.eu

**Dr Alan Randell**

Via Alessandro Poerio, 59  
00152 Rome  
ITALY  
Tel.: (39-06) 58340676  
awrandell@gmail.com

**Dr Robert Thwala**

Principal Secretary  
Ministry of Agriculture  
PO Box 162  
Mbabane  
SWAZILAND  
Tel.: (268) 404 2746  
Fax: (268) 404 7433  
sd-fangr@realnet.co.sz  
thwalar@gov.sz  
robertthwala@yahoo.com

**Dr Maged Younes (absent)**

Director  
Department of Food Safety, Zoonoses  
and Foodborne Diseases  
WHO  
Avenue Appia 20  
CH-1211 Geneva 27  
SWITZERLAND  
Tel.: (41-22) 791 38 82  
Fax: (41-22) 791 4807  
younesm@who.int

Annex I (contd)**OTHER PARTICIPANTS**

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**Dr Annamaria Bruno**

Senior Food Standards Officer  
 Joint FAO/WHO Food  
 Standards Programme  
 Viale delle Terme di Caracalla  
 00153 Rome  
 ITALY  
 Tel.: (39) 06570 56254  
 Fax: (39) 06 570 54593  
 Annamaria.Bruno@fao.org

**Dr Simone Magnino**

Scientist  
 Department of Food Safety and Zoonoses  
 World Health Organization  
 Room L217  
 20, Avenue Appia, CH-1211  
 Geneva 27  
 SWITZERLAND  
 Tel.: +41 22 791 27 43  
 Mobile: +41 79 321 93 55  
 Fax: +41 22 791 48 07  
 magninos@who.int

**Dr Patrick Otto**

Animal Health Officer (Veterinary Public Health)  
 Animal Production and Health Division  
 FAO  
 Viale delle Terme di Caracalla  
 00153 Rome  
 ITALY  
 Patrick.otto@fao.org

**Dr Alejandro Thiermann**

President of the OIE Terrestrial Animal Health Standards  
 Commission  
 a.thiermann@oie.int

**OIE HEADQUARTERS**

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**Dr Bernard Vallat**

Director General  
 12, rue de Prony  
 75017 Paris  
 FRANCE  
 Tel.: 33-(0)1 44 15 18 88  
 Fax: 33-(0)1 42 67 09 87  
 oie@oie.int

**Dr Sarah Kahn**

Head  
 International Trade Department  
 OIE  
 s.kahn@oie.int

**Dr Gillian Mylrea**

Deputy Head  
 International Trade Department  
 OIE  
 g.mylrea@oie.int

**MEETING OF THE OIE ANIMAL PRODUCTION FOOD SAFETY WORKING GROUP**  
**Paris, 15–17 November 2011**

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**Adopted agenda**

Welcome from the OIE Director General

Adoption of the agenda

Report of the previous Working Group meeting

1. Update on OIE / CAC / FAO / WHO activities
  - 1.1. OIE
  - 1.2. Codex
  - 1.3. FAO
  - 1.4. WHO
2. Paper on OIE standard setting procedures
3. Cooperation between OIE and CAC
  - 3.1. Joint development of standards by the OIE and CAC
  - 3.2. Updating of paper ‘Cooperation between the Codex Alimentarius Commission and the OIE on Food Safety throughout the Food Chain’
4. Update on the report of the *ad hoc* Group on Zoonotic Parasites
5. Update on the report of the *ad hoc* Group on Brucellosis
6. Review of Chapters 6.6.–6.10. of the *Terrestrial Code* (antimicrobial resistance)
7. Update on the report of the *ad hoc* Group on Responsible use of Antimicrobials in Aquatic Animals
8. Procedures for setting future animal production food safety work programme
  - 8.1. Review draft report on ‘Scientific evidence on the relationship between animal welfare and animal production food safety’.
  - 8.2. Status report on the literature review on the control of verotoxigenic *Escherichia coli* (VTEC) in food-producing animals.
  - 8.3. Status report on the literature review on the control of *Salmonella* spp. in food-producing animals other than poultry.
9. Update on the report of the *ad hoc* Group on Veterinary Legislation (July 2011)

Annex II (contd)

10. Update on the report of the *ad hoc* Group on Veterinary Education (August 2011)

11. Work programme for 2012

12. Next meeting

13. Any other business

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## ACTIVITIES OF THE CODEX ALIMENTARIUS COMMISSION

### CODEX SESSIONS SINCE THE LAST MEETING OF THE OIE APFSWG (4–7 NOVEMBER 2010)

In the period 1 November 2010–31 October 2011, 17 sessions of the Codex Alimentarius Commission and its subsidiary bodies have been held. Among these sessions, those relevant to the work of the APFSWG are: the 34<sup>th</sup> Session of the Codex Alimentarius Commission (CAC), Geneva (Switzerland), 4–9 July 2011; the 5<sup>th</sup> Session of the Codex Committee on Contaminants in Foods (CCCF), The Hague (The Netherlands), 21–25 March 2011; the 31<sup>st</sup> Session of the Codex Committee on Fish and Fishery Products (CCFFP), Tromsø (Norway), 11–16 April 2011; and the 19<sup>th</sup> Session of the Codex Committee on Food Import and Export Inspection and Certification Systems (CCFICS), Cairns (Australia), 17–21 October 2011.

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

**The 34<sup>th</sup> CAC**, among others, adopted 31 new or revised Codex standards or related texts and many new or revised provisions for additives and maximum residue limits (MRLs) for pesticides (*see Appendix I*), and approved a number of new work proposals (*see Appendix II*). Among the new and revised standards adopted by the CAC, the following are particularly relevant to the APFSWG: MRLs for narasin (pig tissues) and tilmicosin (chicken and turkey tissues); *Guidelines for Risk Analysis of Foodborne Antimicrobial Resistance* (CAC/GL 77-2011); *Guidelines for the Control of Campylobacter and Salmonella spp. in Chicken Meat* (CAC/GL 78-2011); and the amendment to the Preamble of Section 6, Aquaculture Products of the *Code of Practice for Fish and Fishery Products* (CAC/RCP 52-2003).

The 34<sup>th</sup> CAC also adopted a number of MRLs for pesticides in products of animal origin and in animal feed. All these texts are available on the Codex website: [www.codexalimentarius.org](http://www.codexalimentarius.org), including a database for MRLs for pesticides: <http://www.codexalimentarius.org/standards/pesticide-mrls/en/>.

Among the new work approved by the 34<sup>th</sup> CAC, the following are particularly relevant to the APFSWG: Performance criteria for multi-residue analytical methods for veterinary drug residue analyses (Appendix to CAC/GL 71-2009 “*Guidelines for the Design and Implementation of National Regulatory Food Safety Assurance Programmes associated with the Use of Veterinary Drugs in Food Producing Animals*”) to be developed by the Codex Committee on Residues of Veterinary Drugs in Foods (CCRVDF); Guidelines for Control of Specific Zoonotic Parasites in Meat: *Trichinella spiralis* and *Cysticercus bovis*, to be developed by the CCFH; and Criteria/Parameters for screening methods for biotoxins in the Standard for Live and Raw Bivalve Molluscs, to be developed by the CCFFP.

The 34<sup>th</sup> CAC agreed to consider further the MRLs for ractopamine at its next session; in addition it agreed to consider the MRLs for bovine somatotropins (bSTs), which have been held at the Commission since 1995. The CAC also considered the implementation of the Strategic Plan 2008–2013 of the Codex Alimentarius Commission and was informed of the preparation of the Strategic Plan 2014–2018 in the Executive Committee.

The 34<sup>th</sup> CAC elected as **Chairperson** Mr Sanjay Dave (India), as **Vice-Chairpersons** Mr Samuel Godefroy (Canada), Mrs Awilo Ochieng Pernet (Switzerland) and Professor Samuel Sefa Dedeh (Ghana); as **Members of the Executive Committee elected on a geographical basis**: Australia, China, France, Jamaica, Kenya, Tunisia, and United States of America; and appointed as regional **Coordinators**: Cameroon (Africa), Japan (Asia), Poland (Europe), Costa Rica (Latin America and the Caribbean), Lebanon (Near East) and Papua New Guinea (North America and South-West Pacific).

The report of the meeting is available at: <http://www.codexalimentarius.org> or at [ftp://ftp.fao.org/codex/Reports\\_2011/REP11\\_CACe.pdf](ftp://ftp.fao.org/codex/Reports_2011/REP11_CACe.pdf).

Annex III (contd)

**The 5<sup>th</sup> CCCF** generally agreed with the recommendations of a discussion paper on pyrrolizidine alkaloids (PA), which encouraged Codex members and observers to develop more analytical reference standards for PA to enable the development and validation of analytical methods; to generate more occurrence data on PA contamination in food and feed; to request JECFA to identify which PA in food and feed (as carry over from feed to animal products) were of key interest to human health and to perform a full risk assessment based on the available data for the identified PA; and to start work on a code of practice for the prevention/reduction of contamination of food with PA including a compilation of existing effective management/mitigation practices to prevent/reduce PAs contamination of food. A revised discussion paper, which will include a compilation of existing management practices and evaluate the possibility to develop a code of practice will be considered by the next session of CCCF. The CCCF also encouraged Codex members and observer to develop more analytical reference standards for PA and to gather more information on the occurrence of PA in food and feed.

The report of the 5<sup>th</sup> CCCF is available at: <http://www.codexalimentarius.org> or at [ftp://ftp.fao.org/codex/Reports\\_2011/REP11\\_CFe.pdf](ftp://ftp.fao.org/codex/Reports_2011/REP11_CFe.pdf).

**The 31<sup>st</sup> CCFFP** was informed by OIE that the reference to the OIE *Aquatic Code* in section 6 of the *Code of Practice for Fish and Fishery Products* (CAC/RCP 52-2003) needed to be updated and agreed to replace the first three sentences with that as proposed by OIE as relevant. The CCFFP did not agree with the rest of the proposal, related to “Aquatic Animal Health Services in fish farming” as these were outside the scope of the Code. The revised text was sent to the 34<sup>th</sup> CAC for adoption.

The report of the meeting is available at: <http://www.codexalimentarius.org> or at [ftp://ftp.fao.org/codex/Reports\\_2011/REP11\\_FFPe.pdf](ftp://ftp.fao.org/codex/Reports_2011/REP11_FFPe.pdf)

**The 19<sup>th</sup> CCFICS** progressed its work on the development of the Principles and guidelines for national food control system; the Committee forwarded the Introduction and Sections 1 to 3 to the 35<sup>th</sup> Session of the Codex Alimentarius Commission for adoption as a draft and agreed to redraft Section 4 “Framework for the Design and Implementation of National Food Control System”. It is expected that the document could be finalised by its 20<sup>th</sup> Session, tentatively scheduled on 18-22 February 2013. The CCFICS agreed that new work on attestation was not needed at present and to prepare discussion papers on: (i) burden of multiple questionnaires directed at exporting countries; (ii) monitoring regulatory performance of national food control system; and (iii) further Codex guidance on food safety emergencies, for consideration at its 20<sup>th</sup> Session.

The report of the meeting is available at: <http://www.codexalimentarius.org> or at [ftp://ftp.fao.org/codex/Reports\\_2012/REP12\\_FICSe.pdf](ftp://ftp.fao.org/codex/Reports_2012/REP12_FICSe.pdf)

**FORTHCOMING CODEX MEETINGS (relevant to the OIE APFSWG)**

The 43<sup>rd</sup> Session of the Codex Committee on Food Hygiene (CCFH) (Miami [United States of America], 5–9 December 2011) will consider, among other, the development of documents on: Guidelines on the Application of General Principles of Food Hygiene to the Control of Viruses; the revision of the Principles for the Establishment and Application of Microbiological Criteria; Guidelines for Control of Specific Zoonotic Parasites in Meat. The elaboration of the document on parasites requires collaboration and close coordination with OIE ongoing work on Chapter 8.13. “Infection with *Trichinella* spp.” of the OIE *Terrestrial Animal Health Code*. The provisional agenda of the 43<sup>rd</sup> CCFH is available at: [http://www.codexalimentarius.net/download/report/770/fh43\\_01e.pdf](http://www.codexalimentarius.net/download/report/770/fh43_01e.pdf)

The 6<sup>th</sup> Session of the *ad hoc* Codex Task Force on Animal Feeding (TFAF) (Berne [Switzerland], 20–24 February 2012) will consider two documents, prepared by Switzerland in consultation with interested Members and organizations, on: (i) Guidelines on Application of Risk Assessment for Feed, which will consider how to apply the existing Codex risk assessment methodologies to the various types of hazards related to contaminants/residues in feed ingredients; and (ii) a Prioritised List of Hazards in Feed, which will also consider criteria for prioritisation. The provisional agenda of the 6<sup>th</sup> TFAF is available at: [http://www.codexalimentarius.net/download/report/773/af06\\_01e.pdf](http://www.codexalimentarius.net/download/report/773/af06_01e.pdf)

Annex III (contd)

The **6<sup>th</sup> Session of the Codex Committee on Contaminants in Foods (CCCF)** (Maastricht [The Netherlands], 26–30 March 2012), among others, will consider proposals for the revision of the *Risk Analysis Principles Applied by the Codex Committee on Food Additives and the Codex Committee on Contaminants in Foods* (in Procedural Manual of the Codex Alimentarius Commission) and *Code of Practice for Source Directed Measures to Reduce Contamination of Food with Chemicals* (CAC/RCP 49-2001) as to their applicability to feed; the Committee will continue consideration of the discussion paper on pyrrolizidine alkaloids's contamination. The provisional agenda of the 6<sup>th</sup> CCCF will be posted on the Codex website: [www.codexalimentarius.org/meetings-report](http://www.codexalimentarius.org/meetings-report).

The **27<sup>th</sup> Session of the Codex Committee on General Principles (CCGP)** (Paris [France], 2–6 April 2012), among others, will continue the discussion on the development of joint Codex/OIE standards in the light of the comments submitted to the discussion paper CX/GP 10/26/8 prepared for the 26<sup>th</sup> CCGP, by the Codex Secretariat, with input from the OIE Secretariat. The provisional agenda of the 27<sup>th</sup> CCGP will be posted on the Codex website: [www.codexalimentarius.org/meetings-report](http://www.codexalimentarius.org/meetings-report).

The **20<sup>th</sup> Session of the Codex Committee on Residues of Veterinary Drugs in Foods (CCRVDF)** (San Juan [Puerto Rico], 7–11 May 2012) will proceed with its work on Maximum Residues Limits (MRLs) for veterinary drugs on the basis of the recommendations of the 75<sup>th</sup> Joint FAO/WHO Expert Consultation on Food Additives (JECFA) (Rome [Italy], 7–17 November 2011). The CCRVDF will continue the elaboration of sampling plans for residues control for aquatic animal products and start new work on guidelines on performance characteristic for multi-residues methods. The 20<sup>th</sup> CCRVDF will consider proposals for the revision and updating of its *Risk Analysis Principles and the Risk Assessment Policy for the setting of MRLs of veterinary drugs in foods* with a special focus on: Section 3.2 “Evaluation of risk management options”; the development of risk management and risk communication recommendations for veterinary drugs with no ADI and/or MRLs; and amendments to address animal feed. It will further consider proposals for risk management recommendation for veterinary drugs for which ADI and /or MRLs could not be set/recommended by JECFA due to health concern.

The 20<sup>th</sup> CCRVDF will also consider discussion papers on the policy for the establishment of MRLs or other limits in honey and on extrapolation of MRLs to additional species and tissue and amendments and/or addition to the priority list of veterinary drugs requiring JECFA evaluation or re-evaluation. As in previous sessions, the CCRVDF will be presented with a report on OIE Activities, including the Harmonization of Technical Requirements for Registration of Veterinary Medicinal Products, relevant to its work.

The provisional agenda of the 20<sup>th</sup> CCRVDF is available at: [http://www.codexalimentarius.net/download/report/778/rv20\\_01e.pdf](http://www.codexalimentarius.net/download/report/778/rv20_01e.pdf).

The **35<sup>th</sup> Session of the Codex Alimentarius Commission** will be held in Rome (Italy) from 2 to 7 July 2012. The provisional agenda of the 35<sup>th</sup> CAC will be posted on the Codex website: [www.codexalimentarius.org/meetings-report](http://www.codexalimentarius.org/meetings-report).

Annex III (contd)Appendix I

**LISTS OF STANDARDS AND RELATED TEXTS ADOPTED  
BY THE 34<sup>th</sup> SESSION OF THE CODEX ALIMENTARIUS COMMISSION**

**Part 1 – Standards and Related Texts Adopted at Step 8**

<b>Standards and Related Texts</b>	<b>Reference</b>
MRLs for narasin (pig tissues) and tilmicosin (chicken and turkey tissues)	REP11/RVDF, Appendix III
Guidelines for Risk Analysis of Foodborne Antimicrobial Resistance	REP11/AMR, Appendix II
Annex to the Guidelines on Nutrition Labelling: General Principles for Establishing Nutrient Reference Values of Vitamins and Minerals for General Population	REP11/NFSDU, Appendix II
Regional Standard for Edible Sago Flour	REP11/ASIA, Appendix II
Amendment to the Standard for Named Vegetable Oils: Inclusion of Palm Kernel Olein and Palm Kernel Stearin	REP11/FO, Appendix II
Code of Practice for the Storage and Transport of Edible Fats and Oils in Bulk: Criteria to Assess the Acceptability of Substances for Inclusion in a List of Acceptable Previous Cargoes	REP11/FO, Appendix III
Code of Practice for the Storage and Transport of Edible Fats and Oils in Bulk: List of Acceptable Previous Cargoes	REP11/FO, Appendix IV
Revised Guidelines on Measurement Uncertainty	REP11/MAS, Appendix II
Food Additive Provisions of the <i>General Standard for Food Additives</i> (GSFA)	REP11/FA, Appendix III
Maximum Residue Limits for Pesticides	REP11/PR, Appendix II
Standard for Fish Sauce	REP11/FFP, Appendix III
Standard for Tree Tomatoes	REP11/FFV, Appendix III
Revision of the Guidelines on Nutrition Labelling: List of Nutrients that are always declared on a Voluntary or Mandatory Basis	REP11/FL, Appendix II

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

<b>Standards and Related Texts</b>	<b>Reference</b>
Standard for Desiccated Coconut (revision of CODEX STAN 177-1991)	REP11/PFV, Appendix III
Annex on Certain Mushrooms (revision of CODEX STAN 55-1981)( <i>For inclusion in the Codex Standard for Certain Canned Vegetables</i> )	REP11/PFV, Appendix IV

Annex III (contd)Appendix I (contd)

Standard for Canned Bamboo Shoots (revision of CODEX STAN 241-2003)	REP11/PFV, Appendix V
Regional Standard for Culantro Coyote	REP11/LAC, Appendix II
Regional Standard for Lucuma	REP11/LAC, Appendix III
Regional Standard for Chilli Sauce	REP11/ASIA, Appendix III
Guideline for the Control of <i>Campylobacter</i> and <i>Salmonella</i> spp in Chicken Meat	REP11/FH, Appendix III
Revision of the Recommended International Code of Hygienic Practice for Collecting, Processing and Marketing of Natural Mineral Waters (CAC/RCP 33-1985)	REP11/FH, Appendix V
Code of Practice for the Storage and Transport of Edible Fats and Oils in Bulk: List of Acceptable Previous Cargoes	REP11/FO, Appendix V
Food Additive Provisions of the <i>General Standard for Food Additives</i> (GSFA)	REP11/FA, Appendix III
Revision of the Food Category System of the GSFA (food categories 05.1, 05.2 and 05.4)	REP11/FA, Appendix VIII
Amendments to the <i>International Numbering System for Food Additives</i>	REP11/FA, Appendix XII
Specifications for the Identity and Purity of Food Additives	REP11/FA, Appendix XIII
Code of Practice for the Prevention and Reduction of Ethyl Carbamate Contamination in Stone Fruit Distillates	REP11/CF, Appendix II
Maximum Residue Limits for Pesticides	REP11/PR, Appendix III
Revision of the Guidelines on the Estimation of Uncertainty of Results for the Determination of Pesticide Residues (Annex to CAC/GL 59-2006)	REP11/PR, Appendix X
Code of Practice for Fish and Fishery Products (section on smoked fish and relevant definitions)	REP11/FFP, Appendix V
Amendment to Section 3.4.5.1 Water of the Code of Practice for Fish and Fishery Products	REP11/FFP, Appendix VI
Amendment to the Standard for Quick Frozen Fish Sticks	REP11/FFP, Appendix XI
Standard for Chilli Peppers	REP11/FFV, Appendix IV
Compilation of Codex Texts Relevant to Labelling of Foods Derived from Modern Biotechnology	REP11/FL, Appendix III
Regional Standard for Harissa	REP11/NEA, Appendix III
Regional Standard for Halwa tehenia	REP11/NEA, Appendix IV

Annex III (contd)

Appendix I (contd)

**Part 3 – Other Standards and Related Texts Submitted for Adoption**

Standards and Related Texts	Reference
Amendments to Food Additive Provisions for Antioxidants and Preservatives of Food Category 04.1.2.2 “dried fruits” of the GSFA	REP11/FA, para. 26
Revision of Section 4 “Carry-over of Food Additives” into food of the Preamble to the GSFA	REP11/FA, Appendix IX
Amendment to “Explanatory notes on the lay-out of the INS” Section 1 of the <i>Class Names and International Numbering System for Food Additives</i> (CAC/GL 36-1989)	REP11/FA, para. 148
Methods of Analysis in Codex Standards at different steps	REP11/MAS, Appendix III
Amendment to the Preamble of Section 6, Aquaculture Products of the Code of Practice for Fish and Fishery Products	REP11/FFP, Appendix II

**LIST OF DRAFT STANDARDS AND RELATED TEXTS APPROVED AS NEW WORK BY THE 34<sup>TH</sup>  
SESSION OF THE CODEX ALIMENTARIUS COMMISSION**

<b>Responsible Body</b>	<b>Standard and Related Texts</b>	<b>Reference</b>	<b>Job Code</b>
CCRVDF	Performance criteria for multi-residue analytical methods for veterinary drug residue analyses (Appendix to the <i>Guidelines for the design and implementation of national regulatory food safety assurance programmes associated with the use of veterinary drugs in food producing animals</i> (CAC/GL 71-2009))	REP11/RVDF Appendix V	N01-2011
CCRVDF	Priority list of veterinary drugs for evaluation or re-evaluation by JECFA	REP11/RVDF Appendix VI	ongoing
CCEURO	Regional Standard for Fresh Fungus “Chanterelle”	REP11/EURO Appendix II	N02-2011
CCEURO	Regional Standard for Ayran	REP11/EURO Appendix III	N03-2011
CCNFSDU	Inclusion of a New Part B for Underweight Children in the <i>Standard for Processed Cereal-Based Foods for Infants and Young Children</i> (CODEX STAN 74-1981)	REP11/NFSDU Appendix V	N04-2011
CCASIA	Regional Standard for Tempe	REP11/ASIA Appendix IV	N05-2011
CCFFV CCASIA	(Regional) Standard for Durian	REP11/ASIA Appendix V	N06-2011
CCFH	Guidelines for Control of Specific Zoonotic Parasites in Meat: <i>Trichinella spiralis</i> and <i>Cysticercus bovis</i>	REP11/FH Appendix VI	N07-2011
CCFH	Annex on Melons to the <i>Code of Hygienic Practice for Fresh Fruits and Vegetables</i> (CAC/RCP 53-2003)	REP11/FH Appendix VII	N08-2011
CCFO	Standard for Fish Oils	REP11/FO Appendix VI	N09-2011
CCFO	Amendment to parameters for rice bran oil in the <i>Standard for Named Vegetable Oils</i>	REP11/FO Appendix VII	N10-2011
CCMAS	Principles for the Use of Sampling and Testing in International Food Trade	REP11/MAS Appendix IV	N11-2011
CCCF	Maximum Levels for Arsenic in Rice	REP11/CF Appendix IV	N12-2011

Annex III (contd)Appendix II (contd)

CCS	Standard for “Panela”	REP11/LAC para. 135	N13-2011
CCASIA	Regional Standard for Laver Products	REP11/ASIA para. 144 REP 11/FFP para. 176	N14-2011
CCFFP	Criteria/Parameters for screening methods for biotoxins in the Standard for Live and Raw Bivalve Molluscs	REP11/FFP paras 119-121	N15-2011
CCFFP	Code of Practice for Fish and Fishery Products (section on sturgeon cavier)	REP11/FFP para. 178	N16-2011
CCFFV	Standard for Golden Passion Fruit (problem in Spanish text)	REP11/FFV para. 143	N17-2011
CCFL	Inclusion of new substances into the Guidelines for the Production, Processing, Labelling and Marketing of Organically Produced Foods	REP11/FL Appendix VI	N18-2011
CCPFV	Standard for Certain Quick Frozen Vegetables	REP11/PFV paras 116-117	N19-2011
CCPFV	Standard for Certain Canned Fruits	REP11/PFV paras 116-117	N20-2011
CCPR	Priority List for the Establishment of MRLs for Pesticides	REP11/PR Appendix XI	Ongoing
CCNEA	Regional Standard for Doogh	REP11/NEA paras 80-82	N21-2011
CCMAS	Definitions and Criteria for Proprietary Methods in Codex Standards for Inclusion in the Procedural Manual	REP11/MAS para. 78	Procedure

## ACTIVITIES OF THE FOOD AND AGRICULTURE ORGANIZATION OF THE UNITED NATIONS

### 1. Initiative on Assessment of food borne pathogen (*Salmonella*, *Campylobacter* and *Escherichia coli*) contamination along meat value chains

FAO has implemented a series of activities aimed at assessing food borne pathogen (*Salmonella*, *Campylobacter* and *Escherichia coli*) contamination along the beef, poultry and pork value chains. These activities have been implemented in Uganda and Kenya and aim at establishing the prevalence of food borne pathogens, the risk factors for food borne pathogen contamination and the critical stages at which prevention and control measures can be most effective. The initiatives also contribute towards the development of capacities for food borne disease detection and surveillance. It is also intended that other countries in Africa will be supported to develop similar capacities.

In support of this objective FAO organized a regional meeting on: “*Improving food safety in the meat (poultry, beef and pork) value chains in Kenya*”, in August 2011 in Nairobi (Kenya). The meeting was organized in collaboration with the WHO and the local implementing partner, the Kenya Medical Research Institute (KEMRI), and brought together representatives of government institutions, the private sector, research and academic institutions from Kenya, Uganda, Tanzania, Burundi and Burkina Faso, and the East African Community (EAC). The main objectives of the regional meeting were to undertake a scientific and technical review of the preliminary results of the study of food borne pathogen contamination, to define priority national and regional actions to address emerging issues, establish policy options at national/regional levels to promote a regional harmonized approach toward the assessment and management of safety risks along the meat value chain; and to define appropriate interventions to prevent/control food safety risks at all stages from primary production to consumption. The regional meeting achieved its objectives and it is planned to carry out similar activities in other countries. Other key outputs that will be developed and disseminated in the region include policy guidance and guidance on good animal husbandry and hygiene practices to prevent and minimize *Salmonella*, *Campylobacter* and *Escherichia coli* contamination risks in the meat value chain.

### 2. FAO Collaboration with WHO-AGISAR on Antimicrobial Resistance (AMR)

FAO is implementing a series of interlinked activities in the East Africa region, aimed at strengthening national/regional policies, capacities and systems for regulation and management of AMR risks. One of these is a pilot project with WHO-AGISAR (Advisory Group on Integrated Surveillance of Antimicrobial Resistance), which is being implemented in Kenya. Central to the project is an approach that undertakes a whole food chain study to assess AMR risks to identify the critical stages, from animal production to consumption, at which prevention and control measures can be most effectively applied. The initiative will generate data on AMR occurrence and information on animal production and meat processing/handling practices at different stages of the meat value chain. In many developing countries where the capacity to generate AMR surveillance is often lacking or inadequate, initiatives such as this will help to generate data to support the development of appropriate national policies to address the problems of AMR. In addition to policy guidance, other key outputs will be the development and dissemination of appropriate guidelines on prudent use of antimicrobial agents, good animal husbandry practices and good hygiene practices in animal slaughter establishments.

Following on from the pilot project in Kenya, FAO is also partnering with WHO-AGISAR in a pilot study to generate AMR data in Cambodia. An inception workshop for the project will be held in Cambodia in January 2012, and the project will be implemented over the following 12 months.

Annex IV (contd)**3. FAO support for strengthening of official veterinary controls in abattoirs**

FAO's Veterinary Public Health (VPH) Unit has undertaken a number of initiatives to strengthen official veterinary controls in abattoirs and animal slaughter premises. The activities include the following:

An *Experts' Consultation Meeting on the Review of FAO Meat Inspection and Hygiene guidance* was organized in collaboration with the University of Nairobi in August 2011 in Nairobi (Kenya). The objectives of the meeting were to: evaluate existing guidance and advise on priorities for the review and updating of FAO guidance/ manuals on meat inspection and hygiene; Review and advise on development of appropriate guidance on key concepts and best practice in relation to risk-based veterinary and hygiene controls in animal slaughter establishments; and to identify the challenges faced by meat value chain actors in achieving compliance with relevant public health, food safety and regulatory requirements. The meeting brought together experts from five African countries, Kenya, Uganda, Zambia, Cameroon, and Somalia and a cross-section of meat value chain actors including, researchers, veterinary officers, training institutions, the private sector and slaughterhouse managers/owners. Participants from Mozambique and Senegal were not able to participate due to delays in securing entry visas. The meeting made a number of recommendations including: the need to improve the content and utility of existing guidance to address contemporary meat hygiene and food safety concerns, development of appropriate guidance on risk analysis and risk based approaches to inspection and hygiene, development of guidance and tools for animal and zoonotic disease surveillance and reporting in animal slaughter establishments; and development of laboratory capacities for detection and diagnosis of priority food borne pathogens and zoonotic diseases. FAO VPH unit has developed appropriate activities to address issues in the next biennium.

In a related initiative FAO is collaborating with the *Universita degli Studi di Torino, Facolta di Medicina Veterinaria* to develop an interactive DVD to support meat inspection training and a second DVD on good hygiene practices that is aimed at abattoir operators in developing countries.

**4. Veterinary Public Health and Food Safety collaboration with the Southern Africa Development Cooperation (SADC)**

In recent years FAO-ECTAD, Southern Africa has been active in supporting SADC's livestock programme. This includes support to facilitate the development of a work programme for the Veterinary Public Health and Food safety (VPH&FS) Sub-Committee. The VPH sub-Committee is one of 4 sub-committees that were established by SADC under the Livestock Technical Committee (LTC), and its members are the heads of VPH services in the 15 SADC member states. In October 2010 FAO funded a VPH&FS meeting in Maseru (Lesotho). The objectives of the meeting were to share information on the organizational and institutional arrangements for VPH, to identify VPH priorities for the region, to review the Terms of Reference (ToR) of the SC, and to develop a work plan for SC based on regional priorities. The meeting was successful in achieving its objectives.

In support of the implementation of the work plan developed at the Maseru meeting FAO supported a consultancy study to assess the organizational and institutional set-up, and arrangements and the policy and legal framework for official veterinary controls for meat in the SADC region. The consultancy report was submitted to SADC at a FAO supported follow-up meeting in November in Gaborone (Botswana) to which the OIE Regional Office in Southern Africa was invited. The meeting discussed the report findings and a work plan was agreed and Working Groups were set up to address priority issues identified in the report recommendations. These include, the development of abattoir level surveillance protocols for priority zoonotic and food borne diseases, development and implementation of a veterinary public health and food safety continuing professional development programme and the implementation of the abattoir module of the Livestock Information Management System (LIMS) to facilitate collection and reporting of ante mortem and post-mortem inspection findings. FAO will continue to collaborate with SADC and other partners to address other issues relating to institutional capacity development, review of legislation and harmonization of policies.

## ACTIVITIES OF THE WORLD HEALTH ORGANIZATION

### Global Foodborne Infections Network (GFN)

The Global Foodborne Infections Network (GFN, [www.who.int/gfn](http://www.who.int/gfn)) began as WHO Global Salm-Surv (WHO GSS) in 2000 as a capacity-building programme to build integrated laboratory-based surveillance for *Salmonella* and other foodborne pathogens around the world. GFN has different components including training, onsite problem solving in lab and foodborne disease investigation, and project-based work that seeks to initiate foodborne disease surveillance or baseline data/research studies. GFN also runs an External Quality Assurance System (EQAS) with close to 200 participating laboratories. The GFN Country Databank is a global passive surveillance system that collects annual *Salmonella* summary data from national or regional *Salmonella* reference laboratories which then is ranked to identify the top 15 *Salmonella* serotypes identified.

There is more room for increasing collaborative work with FAO and OIE in GFN, e.g. in improving choice of participants from the different sectors, targeting and aligning curricula, co-hosting trainings, jointly supporting spin-off projects involving food, animal, and human integrated surveillance systems or baseline research. There is already strong collaboration with regard to AMR training and projects and this could be further expanded. Below are some opportunities to explore for the upcoming months.

Planned GFN trainings for 2011–2012 are as follows:

Region	RC/TS/other	Date
AFRO	Cameroon	2012 (date not identified)
	Madagascar	Mar-12
AMRO/PAHO	Argentina	May-12
	CAREC	Mar-12
EMRO	Tunisia	2012 (date not identified)
	Dubai, UAE	Apr-12
	Jordan (with Pulsenet)	May-12
EURO	St Petersburg	Nov-11
SEARO	New Delhi	Jan-12
	Bangladesh	2012 (first half of year)
WPRO	Thailand	2012 (date not identified)

Bernadette Abela-Ridder, Department of Food Safety and Zoonoses, has recently taken over the coordination of GFN ([abelab@who.int](mailto:abelab@who.int)), Tel.: +41 22 791 2072.

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

WHO initiated its work in the area of Critically Important Antimicrobials for Human Health through the organization of an expert consultation in Canberra (Australia) in 2005 with the overall scope to develop a list of critically important antimicrobial agents for human medicine (WHO, 2005). The resulting list has subsequently been re-examined and updated during WHO expert meetings, two of which have been held in Copenhagen (Denmark) in 2007 (1<sup>st</sup> revision) and in 2009 (2<sup>nd</sup> revision), and the last one in 2011 (3<sup>rd</sup> revision) in Oslo Norway).

Annex V (contd)

The WHO list is available at: [www.who.int/foodborne\\_disease/resistance/cia/en](http://www.who.int/foodborne_disease/resistance/cia/en)

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

The four WHO-AGISAR subcommittees (antimicrobial usage monitoring, antimicrobial resistance monitoring, capacity building and data management) are in the process of developing practical tools/guidelines/protocols on usage monitoring, antimicrobial resistance monitoring and integrated data management to support WHO Member States in their efforts to implement a national programme for integrated surveillance of antimicrobial resistance. AGISAR meetings are attended by OIE representatives.

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

The 2011 World Health Day was devoted to Antimicrobial Resistance. The high panel organized at WHO Headquarters in Geneva was attended by the Director General of the OIE who called for responsible use of antimicrobials in the animal sector.

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

The 42<sup>nd</sup> Session of the Codex Committee on Food Hygiene (CCFH) held in December 2010 requested FAO and WHO to review the current status of knowledge of parasites in food to better assess the global problem associated with these, the commodities involved and the related public health and socio-economic/trade issues to identify parasite/commodity groups of greatest concern. A Call for Data and Experts has been issued (April 2011) i) to request data and information on foodborne parasitic diseases, monitoring and inspection systems, risk ranking, control and management measures adopted in Member States, and ii) to seek applications from potential qualified experts to be invited to participate in future work of FAO and WHO in the area of foodborne parasitic diseases. The call is available at: [www.who.int/foodsafety/micro/jemra/data/en/index.html](http://www.who.int/foodsafety/micro/jemra/data/en/index.html). The prioritization of parasite-commodity combinations will be based on this data and other information available in public domain, which will also facilitate identification of data gaps and limitations. FAO and WHO continue to encourage the countries to respond to the call, as this will improve the database for the initial screening exercise. To ensure the most comprehensive response possible, this work will also link with that underway in the WHO Global Burden of Foodborne Diseases Initiative to estimate the burden of disease associated with foodborne parasites.

More details on the recent JEMRA activities can be found at: [ftp://ftp.fao.org/codex/ccfh43/fh43\\_03e.pdf](ftp://ftp.fao.org/codex/ccfh43/fh43_03e.pdf).

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### **The Foodborne Disease Burden Epidemiology Reference Group (FERG)**

From 8–12 November 2010, the WHO hosted the fourth formal meeting of the Foodborne Disease Burden Epidemiology Reference Group (FERG) in connection with the fourth international Foodborne Diseases Stakeholder Event in Geneva

([http://www.who.int/foodsafety/foodborne\\_disease/ferg4\\_stakeholder/en/index.html](http://www.who.int/foodsafety/foodborne_disease/ferg4_stakeholder/en/index.html)).

For the second time, the FERG reviewed preliminary burden of disease results in the areas of enteric, parasitic and chemical causes of foodborne diseases. Works commenced by FERG in the areas of aflatoxicosis and foodborne trematodiasis were presented to the WHO Member States and other key stakeholders and will soon be published in the peer-reviewed literature (just as FERG's work related to the burden of neurocysticercosis, diarrhea in persons older than 5 years and alveolar echinococcosis was published in the peer-reviewed literature; articles available on our website).

After a rigorous selection process, Albania, Japan, Uganda and Thailand were chosen in November 2010 for the first round of foodborne disease burden pilot studies. Studies were officially launched at a kick-off meeting on 8 and 9 November 2011 in Durres (Albania).

The FERG Country Studies Task Force has developed a foodborne disease burden country studies protocol which will enable the countries to conduct foodborne disease burden studies themselves and increase ownership of the data.

For more information please contact [foodsafety@who.int](mailto:foodsafety@who.int).

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### **Promoting health by decreasing microbial contamination**

WHO is extending the Five Keys to Safer Food concept to cover additional groups across the farm to table continuum to promote safe food handling practices. The manual *Five keys to growing safer fruits and vegetables: promoting health by decreasing microbial contamination* is designed to support food safety education of rural workers who grow fresh fruits and vegetables for themselves, their families and for sale in local markets. The manual describes key practices and raises awareness of the links between the health of humans, animals and ecosystems and how failures in good hygienic practices in one sector can affect the others.

More information on the project and the trial edition of the manual for field testing are available at [http://www.who.int/foodsafety/consumer/5keys\\_growing\\_safer/en/index.html](http://www.who.int/foodsafety/consumer/5keys_growing_safer/en/index.html)

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### **The International Food Safety Authorities Network (INFOSAN)**

INFOSAN is a joint FAO/WHO initiative which includes the participation of 177 Member States. The aim of the network is to promote the rapid exchange of information during food safety related events, share information on important food safety related issues of global interest, promote partnership and collaboration between countries, and help countries strengthen their capacity to manage food safety emergencies. To accomplish this, INFOSAN works with a number of partners at the international and regional level. INFOSAN receives information from its members and monitors for food safety related events of potential international concern to alert to its network members. In addition, INFOSAN publishes INFOSAN Information Notes periodically on topics of interest and concern to its members.

The first global meeting of INFOSAN was held in Abu Dhabi (United Arab Emirates) on 14–16 December 2010 thanks to the generous support of the Abu Dhabi Food Control Authority. Over 150 participants from 65 different countries were in attendance. The meeting identified opportunities to strengthen core capacity at country and regional levels to promote participation in INFOSAN, presented practical recommendations to enhance communication and collaboration among members and contributed to build an improved sense of community among them. The report of the meeting is available at [http://whqlibdoc.who.int/publications/2011/9789241502108\\_eng.pdf](http://whqlibdoc.who.int/publications/2011/9789241502108_eng.pdf)

INFOSAN has been active in 2011 in managing two major events. Firstly, the food safety aspects of the triple emergency caused by the Great East Japan Earthquake and later on the *Escherichia coli* outbreak in Europe. INFOSAN has also developed a new community website for its membership. It is expected to enter in service by the end of the year and it will provide user-friendly communication tools and spaces for the exchange of emergency information as well as technical information. Several tools to provide guidance in dealing with food safety emergencies have been or are being developed. These will help Member States in the strengthening of their national systems.

For more information, please contact: [http://www.who.int/foodsafety/fs\\_management/infosan/en/index.html](http://www.who.int/foodsafety/fs_management/infosan/en/index.html)

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Annex V (contd)**The WHO Western Pacific Region (WPRO) Regional Food Safety Strategy**

In October 2011, Member States of the WHO Western Pacific Region (WPRO) have adopted a far-reaching Regional Food Safety Strategy (2011–2015) which defines key actions required to improve food control systems covering the entire food chain from farm to table, and aims to strengthen collaboration among countries and regional partners towards increased health security through improved food safety systems.

The Strategy provides countries with a structure to:

- improve food control and coordination throughout the food chain;
- devise a risk-based regulatory framework;
- improve availability of food safety data to better guide policy and risk analysis;
- develop inspection services;
- introduce food safety training and education; and
- establish the capacity to detect, assess and manage food safety incidents and emergencies.

WHO stressed the need to move towards a longer-term, integrated and sustainable approach with regards to food safety rather than planning from year to year, which is the practice in some Member States.

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**Interagency meeting on planning the prevention and control of neglected zoonotic diseases**

A FAO-OIE-WHO meeting was held in Geneva on 5–6 July 2011 to review and prioritize neglected zoonotic diseases (NZDs) and activities for their prevention and control in the short (2012), medium (2015) and long term (2020); to define the outcomes and their deadlines; and to define targets and indicators to monitor implementation.

Since some NZDs are foodborne, joint activities addressing them may be of interest to the OIE Animal Production Food Safety Working Group.

In the meeting, FAO and the OIE confirmed their strong interest in writing a common proposal with WHO for investment in a ‘priority NZDs portfolio’, defined as comprising: three NZDs of global importance (human and dog rabies, echinococcosis/hydatidosis and *T. solium* taeniasis/cysticercosis) plus two NZDs of regional importance (fascioliasis and other foodborne trematodiasis, and zoonotic trypanosomiasis) plus activities with regard to major bacterial NZDs (anthrax, brucellosis and leptospirosis).

This evaluation indicates that the minimum investment in the above mentioned ‘priority NZDs portfolio’ would easily reach USD 20 million a year for the next 5 years (2012–2016). A tentative breakdown is attached hereafter.

**Tentative breakdown of financial requirements for the ‘minimum neglected zoonotic diseases investment portfolio’**

Subject	Area	Million US\$ required per year (2012–2016)
Human and dog rabies	Latin America	4
Human and dog rabies	South-East Asia Region	5
Human and dog rabies	African Region	1
Cystic echinococcosis/hydatidosis	Selected pilot zones	2
<i>T. solium</i> taeniasis/cysticercosis	Selected pilot zones	2
Foodborne trematodiasis	Selected pilot zones	2
Zoonotic trypanosomiasis		1
Bacterial zoonoses	Selected pilot zones	3

A multiagency proposal for the prevention and control of major NZDs will be prepared, to be used to seek funds at a larger tripartite meeting with international and national development agencies and foundations.

## WORK PROGRAMME FOR 2012

The Working Group agreed that its work programme for 2012 would include:

### 1. Horizontal issues

- a) Antimicrobial resistance
- b) The *ad hoc* Group on Vaccines in Relation to New and Emerging Technologies – animals and animal products derived from biotechnological interventions – review texts for potential food safety implications of biotechnology vaccines when this work is undertaken. Follow any developments in nanotechnology relevant to the work of the Working Group.
- c) Animal production food safety in veterinary education.
- d) Animal production food safety in veterinary legislation.
- e) Food safety issues arising from the on-going work on the emerging zoonoses at the human animal ecosystem interface ('One Health').
- f) Evaluating performance of competent authorities including Veterinary Services.
- g) Transmission of chemical contaminants through feed.

### 2. Disease-specific issues

- a) *Terrestrial Code* chapter on brucellosis.
- b) *Terrestrial Code* chapter on *Trichinella* infection and linkages to on-going Codex work.
- c) *Terrestrial Code* chapter on porcine cysticercosis.
- d) *Terrestrial Code* chapter on echinococcosis/hydatidosis.
- e) Follow up of literature review on non-poultry *Salmonella* with emphasis on *Salmonella* in intensive pig production.
- f) Follow up of literature review on verotoxigenic *Escherichia coli* (VTEC).

### 3. Relationship between OIE and Codex

- a) Encourage enhanced OIE input into Codex texts and vice versa.
- b) Encourage continued close collaboration between the Codex Secretariat and the OIE Headquarters.
- c) Identification of areas where closer collaboration between OIE and Codex on the development of standards could be desirable.

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