

codex alimentarius commission

FOOD AND AGRICULTURE
ORGANIZATION
OF THE UNITED NATIONS

WORLD HEALTH
ORGANIZATION

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JOINT FAO/WHO FOOD STANDARDS PROGRAMME

CODEX ALIMENTARIUS COMMISSION

Twenty-third Session
Rome, 28 June - 3 July 1999

REPORT OF THE ELEVENTH SESSION OF THE CODEX COORDINATING COMMITTEE FOR LATIN AMERICA AND THE CARIBBEAN

Montevideo, Uruguay, 8 – 11 December 1998

Note: This document incorporates Circular Letter CL 1998/46-LAC

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CX 3/15.2

**CL 1998/46-LAC
December 1998**

TO: - Codex Contact Points
- Interested International Organizations

FROM: - Secretary, Codex Alimentarius Commission, Joint FAO/WHO Food Standards Programme, FAO, 00100 Rome, Italy

SUBJECT: **Distribution of the Report of the Eleventh Session of the Codex Coordinating Committee for Latin America and the Caribbean**

MATTERS FOR ADOPTION BY THE 23RD SESSION OF THE CODEX ALIMENTARIUS COMMISSION

Proposed Draft Code at Step 5

Proposed Draft Revised Regional Code of Hygienic Practice for the Preparation and Sale of Street-Vended Foods (Latin America and the Caribbean) (para. 74, Appendix II)

Governments and international organizations wishing to submit comments in the implications which the Proposed Draft may have for their economic interests should do so in writing in conformity with the Procedure for the Elaboration of Codex Standards and Related Texts at Step 5 to the Secretary, Codex Alimentarius Commission, Joint FAO/WHO Food Standards Programme, via delle Terme di Caracalla, 00100 Rome, Italy, **before 15 March 1999.**

SUMMARY AND CONCLUSIONS

The summary and conclusions of the Eleventh Session of the Codex Coordinating Committee for Latin America and the Caribbean are as follows:

Matters for approval by the Commission:

The Committee:

- agreed to nominate Mr. Luis Feliz Roa (Dominican Republic) for appointment as Regional Coordinator by the 23rd Session of the Commission (para. 99)
- agreed to advance to Step 5 the Proposed Draft Revised Regional Code of Practice for the Preparation and Sale of Street-Vended Foods (para. 74, Appendix II)

Other matters of interest to the Commission:

The Committee:

- noted the progress made in the strengthening of Codex Contact Points and National Codex Committees in the region and proposed that a regional meeting of Contact Points should be held in conjunction with the next session (paras. 85-98)
- agreed to propose that the Committee on Food Additives and Contaminants consider levels for aflatoxins in almonds (para. 105)
- considered the report of the Workshop on Risk Analysis and Food Standards and identified the needs of the region in this area (paras. 54-55)
- noted the progress of harmonization of food legislation and the extensive use of Codex standards and MRLs as reference in the framework of economic integration organizations and at the national level (paras. 23-41)
- exchanged information on consumer participation in Codex work and agreed to consider the matter again at its next session (paras. 75-84)
- agreed to continue consideration of contamination by Salmonella and emerging pathogens in the Region at its next session (para. 49)

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INTRODUCTION

1) The Eleventh Session of the Codex Coordinating Committee for Latin America and the Caribbean was held in Montevideo, Uruguay, from 8 to 11 December 1998 at the kind invitation of the Government of Uruguay, under the chairmanship of Dr Galdós Ugarte, Coordinator for Latin America and the Caribbean. The Session was attended by 102 participants from 22 Member countries, 2 Observer countries and 5 international organizations. The list of participants is attached to this report as Appendix I.

OPENING OF THE SESSION (Agenda Item 1)

2) The Session was opened by Professor Pakdee Pothisiri, Chairman of the Codex Alimentarius Commission, on behalf of the Food and Agriculture Organization of the United Nations (FAO) and the World Health Organization (WHO) and Pan American Health Organization (PAHO). Prof. Pothisiri emphasized the importance of Codex in the framework of the World Trade Organization Agreements on the Application of Sanitary and Phytosanitary Measures (SPS) and Technical Barriers to Trade (TBT) which call for Member countries to follow international standards and codes as set out by the Codex Alimentarius Commission. In this regard, he pointed out that FAO and WHO would continue to provide assistance to Member countries in the Region in all aspects of food safety and quality control systems, as well as to strengthen National Codex Committees and Codex Contact Points. This would assist governments to base their food laws, technical regulations and food standards on Codex texts in order to meet the requirements of the WTO Agreements.

3) Mr. Sergio Chiesa, Minister of Livestock, Agriculture and Fisheries, welcomed all delegates on behalf of the Government of Uruguay. Mr. Chiesa highlighted the importance of the work of the Committee for the Region as a regional forum to exchange information on food control and safety issues and to consider relevant issues, as discussed in worldwide Codex committees. He pointed out that time had come for the Committee to concentrate in “exercising a general coordinating role for the region” in order to reflect better the interests of the Region in the Commission’s decisions.

ADOPTION OF THE AGENDA¹ (Agenda Item 2)

4) The Committee adopted the Provisional Agenda as its Agenda for the Session. It agreed to discuss the following issues under Agenda Item 14 - “Other Business and Future Work”:

- The possibility to develop a mechanism at the regional level to consider issues relevant to the region, under discussion in world-wide Codex committees,
- Limits for Aflatoxins in almonds.

5) The Committee agreed to the suggestion of the Chairman to elect a Vice-Chairman. The Delegation of Brazil proposed to elect as Vice-Chairman Mr. Bernardo Monge of Costa Rica and the Committee unanimously concurred with this proposal.

MATTERS ARISING FROM THE CODEX ALIMENTARIUS COMMISSION AND OTHER CODEX COMMITTEES (INCLUDING ACTIVITIES RELATING TO RISK ANALYSIS) (Agenda Item 3)²

¹ CX/LAC 98/1

² CX/LAC 98/2

6) The Committee noted the activities related to the integration of risk analysis principles in the work of Codex, on the basis of the recommendations of the Joint FAO/WHO Expert Consultations on Risk Analysis and on Risk Management.

7) The Committee had an exchange of views on the recommendation of the Commission concerning the clarification of the role of "other factors relevant for the health protection of consumers and for the promotion of fair practices in the food trade". The Delegation of Costa Rica referred to the last session of the CCRVDF where several countries of the region had emphasized the need to rely on scientific and technical principles in the decision process, in relation to the discussion of that Committee on the MRL for Bovine Somatotropine, eventually forwarded to Step 8. The Delegation pointed out that the issue of other factors should be further clarified and discussed at the regional level. Several delegations supported this view and expressed their concern with the fact that other factors were not clearly defined and therefore subject to different and possibly conflicting interpretations, which might result in barriers to trade. It was pointed out that the TBT Agreement mentions some legitimate factors and that a similar clarification would be necessary in the framework of Codex.

8) The Delegation of the United States, referring to the four Statements of Principles, expressed the view that the other factors relevant to health protection included concerns for vulnerable population groups with different levels of exposure, while specific trade problems could also be addressed in this framework. The Delegation of Argentina pointed out that the differences in regional diets should be taken into account as an important factor in relation to risk analysis.

9) The Committee recognized that further definition of "other factors" was required and that they should address objectives related to health protection or fair trade practices, as indicated in the second Statement of Principle. They should also be consistent with the mandate and competence of Codex. The Committee noted that the next session of the CCGP would consider two working papers on 1) consideration of other legitimate factors in the framework of risk analysis and 2) application in the case of BST, and recommended that the documents should be circulated well ahead of the session so that countries in the region could establish their position on this important subject.

10) As regards the status of Codex texts, the Delegations of Chile asked for clarification concerning the criteria which could be intended for application by commercial partners, especially whether this could include sanitary aspects, as these were clearly under the responsibility of governments. The Secretariat recalled that these criteria related to commercial quality and that food safety requirements (hygiene, additives, contaminants, pesticides) were always included in the main body of the standards in conformity with the format of Codex standards, as defined in the Procedural Manual.

11) The Committee noted that the CCGP was currently considering the means to improve consensus in the Codex decision process. The Delegation of the United States indicated that an informal meeting of the Chairpersons of Codex Committees, held during the CCGP session, had discussed the means to improve consensus on the basis of their experience in this area, and that they would share with the CCGP any suggestions which may come from such informal discussions.

12) The Delegation of Costa Rica referred to the problems of translation and interpretation into Spanish in the last session of the CCFH, in particular as regards the Draft Code of Hygienic Practice for Packaged (Bottled) Waters, which the Committee could not finalize due to these problems, and the document on risk assessment. Several delegations shared this concern, pointing out that documents in Spanish were often received late and the quality of translation was inadequate. The Secretariat indicated that efforts were being made to address this problem, and the assistance of Spanish speaking countries in providing the exact terminology in Codex texts was very important; their positive contribution had in particular allowed to finalize the Guidelines and Principles on Microbiological Risk Assessment in the CCFH. The Delegation of the United States, on behalf of the Chairperson of the CCFH, informed the Committee that action was being taken to avoid further difficulties related to translation and interpretation in the future.

13) The Delegation of Brazil referred to the Draft Amendment to the General Standard for the Labelling of Prepackaged Foods - Labelling of Foods that can Cause Hypersensitivity, and expressed its disagreement with the inclusion of indiscriminate forms of “soybeans and products of these” in the list of such foods as refined soybean oil did not contain the protein fraction which cause allergenicity and that

the list should be more specific, including only derived products which can actually cause hypersensitivity. This position was supported by Bolivia, Argentina and Dominican Republic.

14) The Secretariat recalled that the list was based on the recommendations of the Technical Consultation on Food Allergens (1996), and that the CCFL had forwarded it to Step 8 after careful consideration as it would contribute to address an important public health issue. The CCFL had also recognized the necessity to review the foods or food groups included in the list regularly on the basis of updated scientific information. For this purpose it had been agreed that JECFA would consider further scientific evidence concerning the foods that can cause hypersensitivity at its 53rd Session (1999). The Committee also noted that governments had the opportunity to provide their comments on the draft at Step 8 for consideration by the next session of the Commission³.

REPORT ON FOOD SAFETY/FOOD CONTROL ACTIVITIES OF FAO AND WHO COMPLEMENTARY TO THE WORK OF THE CODEX ALIMENTARIUS COMMISSION SINCE THE 10th SESSION OF THE COMMITTEE (Agenda Item 4)⁴

15) In addition to the activities included in the working papers, the Committee was informed that FAO (Divisions of Food and Nutrition and of Fisheries) was organizing an Expert Consultation on Listeria in Fish, to be held in January 1999. In relation to the Study Group on Aquaculture, it was recalled that the Committee on Fish and Fishery Products was considering recommendations for hygienic practice in aquaculture in the framework of the Proposed Draft Code of Practice for Fish and Fishery Products.

16) The Representative of FAO informed the Committee about the action taken by FAO to develop data bases and tables for food composition at the national and regional level, and dietary guidelines for the education of the public. In addition, the Representative offered to make available the website of the Regional Office⁵ to disseminate information concerning the work of the Committee.

17) The Delegation of Colombia asked about the outcome of the creation of a regional Centre for street-vended foods, following an FAO meeting of experts held in Colombia in 1997. The Representative recalled that if such a Centre was created, it should be self-supporting. The Delegation of the Dominican Republic expressed its interest in receiving further information on the project on the prevention of contamination by mycotoxins in coffee developed by the International Coffee Organization in cooperation with FAO.

18) The Representative of WHO/PAHO/INPPAZ highlighted the main activities of the action plan based on five components, namely: Organization of national food protection programmes, Strengthening of analytical capacity, Strengthening of Inspection Services, Surveillance of foodborne diseases, and Promotion of food protection through community participation.

19) The Delegation of Belize expressed its appreciation to PAHO for its assistance in developing sanitary inspection for meat, poultry and fish, and pointed out that further assistance would be needed in the fish sector in view of its economic importance.

³ ALINORM 99/22, paras. 22-32 and CL 1998/18-FL

⁴ CX/LAC 98/3, CX/LAC 98/3-Add.1 and Add.2

⁵ www.rlc.fao.org

20) In reply to a question, the Representative of PAHO recalled that it had cooperated with FAO on a model food law for countries of Latin America and the English-speaking Caribbean and that it was available to interested countries. The Committee was also informed about the activities concerning the organization of a surveillance system for foodborne diseases.

REPORT ON ACCEPTANCES OF CODEX STANDARDS AND MAXIMUM RESIDUE LIMITS FOR PESTICIDES IN FOODS BY COUNTRIES IN THE REGION (Agenda Item 5)⁶

21) The Delegation of Brazil reported on the follow-up in the revision of its national regulations in the framework of integration process of MERCOSUR, using Codex standards as a reference, especially the acceptance of 171 Codex MRLs for pesticides and the harmonization of its national regulations with Codex standards on foods for special dietary uses. The Delegation of Costa Rica, referring to the information provided in the working document, highlighted the revision of its legislation on pesticide residues on the basis of Codex MRLs and other references.

22) The Delegation of Ecuador indicated that Codex MRLs had been used as the basis for national legislation, and that training courses had been organized with interested ministries and the manufacturers of pesticides or agricultural chemicals on the safe use of these products. The Delegation of Jamaica indicated that a programme on the establishment of MRLs for pesticides was underway, on the basis of Codex MRLs; however, the capacities of laboratories were still limited in pesticides analysis.

REPORT OF ACTIVITIES RELATED TO ECONOMIC INTEGRATION AND HARMONIZATION OF FOOD LEGISLATION IN THE REGION⁷ (Agenda Item 6)

23) The Representative of FAO introduced paper CX/LAC 98/5 which summarized the activities related to the economic integration and harmonization of food legislation in the Region and invited the Committee to present additional information on this issue.

24) The Delegation of Brazil presented the activities carried out as a follow-up of Project TCP/BRA/4555 with the objective of strengthening the National Codex Committee of Brazil and disseminating information on Codex throughout the country. The Delegation expressed its satisfaction for the success of the project, which was being repeated in several countries of the Region. The Delegation pointed out that many of the experts who participated in the project have acted as trainers in several institutions and have cooperated with FAO and WHO as advisors in trainers as recently in Bolivia, Paraguay and Jamaica. The Delegation also reported on the questions under discussion in the Food Commission of the SubGroup 3 Technical Regulations of MERCOSUR, as follows:

- The food control system, dairy products, methods of analysis and sampling, fruits and vegetables, additives, contaminants, residues of veterinary drugs, alcoholic beverages, fruit juices, nutrition claims, rice and packaging;
- The SGT3 agreed to forward to the Common Market Group a MERCOSUR Technical Regulation on general considerations for the recognition of equivalence of food inspection systems;
- A document on the methods of equivalence containing the general system for control in the countries as well as procedures to recognize such equivalence.

25) The Delegation of Costa Rica proposed to organize a regional meeting for Codex Contact Points in view of the new status of Codex in the framework of the WTO Agreements on TBT and

⁶ CX/LAC 98/4 (Comments of Costa Rica, Mexico, Cuba, Nicaragua)

⁷ CX/LAC 98/5

SPS Measures (see paras. 91-94). The Delegation pointed out that there was a lack of management concept as regards the functions of the contact points, which prevented their efficient operation as many CCPs in the Region were new.

26) The Delegation of Chile informed the Committee that the Meeting on Food Quality and Safety: Impact on Trade in Latin America and the Countries of the Asia-Pacific Economic Cooperation (APEC), which was scheduled to be held in Santiago in 1999, was postponed for the year 2000 due to the economical crisis of the Asia-Pacific Region. In this regard, the Delegation of Uruguay requested information on the availability of two documents: *Harmonization of Food Legislation in the Countries of Latin*

America and APEC and Problems of Food Quality and Safety that affect Trade with and between the Countries of Latin America and APEC to be presented in that meeting, as they were of great interest to the countries of the Region.

27) The Delegation of Bolivia informed the Committee that Codex was one of the strongest activities in the area of food control, although there was still insufficient awareness on the part of authorities about the importance of Codex in the new context of WTO. The Delegation reported that they were starting to implement HACCP and epidemiological surveillance of foodborne diseases but they had serious problems for the control and certification of import and export products. The Delegation also indicated that they would continue to work in line with the Codex guidelines especially with regard to hazard analysis and food legislation. In this regard, a draft food act was sent to the Parliament and it was expected to enter into force soon.

28) The Committee was informed that Uruguay had established its National Codex Committee and that they were in process of obtaining support from FAO to strengthen its National Codex Committee. The Delegation referred to the Regional Workshop on the Establishment and Administration of National Codex Committees for the English-speaking Countries of the Caribbean (Kingston, Jamaica, November 1998) and asked for clarification concerning the development of guidelines for the establishment and administration of CCPs and NCCs. It recalled that the last Session of CCLAC had discouraged the elaboration of such guidelines since the situation differed significantly from one country to another in the Region (see also para. 98).

29) The Committee took note of the information provided by the delegations and agreed to consider questions relating to Codex Contact Points under Agenda Item 12.

FOOD CERTIFICATION AND INSPECTION IN LATIN AMERICA AND THE CARIBBEAN (Agenda Item 7)⁸

- 1) UPDATED SURVEY OF NATIONAL FOOD INSPECTION SYSTEMS**
- 2) EXCHANGE OF INFORMATION ON IMPORT AND EXPORT MATTERS**

30) The Delegation of Chile informed the Committee about its national surveillance system for foodborne diseases, its programme for the control of sanitary quality of food, including sampling for microbiological and chemical analyses. It was noted that the Ministry of Agriculture and the National Fisheries Service (SERNAPESCA) were responsible for export sanitary certification respectively of primary products and of fishery products, while the Ministry of Health was in charge of processed products. The Delegation emphasized the benefits offered by its food control system for the purpose of commercial exchange and pointed out that the food commodities registry did not exist in the country. It was also stressed that food control programmes were focused on risk and that, although sanitary quality was assessed on the basis of end-product sampling, the adoption of the HACCP system was envisaged in the short term. It was noted that a Coordination Commission addressed the problems which were common to the sectors covered by the Ministries of Agriculture and Health.

⁸ (CX/LAC 98/6-I (comments from Saint Lucia, Guyana), 98/6-II (Costa Rica, Cuba, Mexico), CRD 1 (Paraguay), CRD 2 (Trinidad and Tobago, Grenada), CRD 3 (Chile)

31) The Delegation of Paraguay referred to the harmonization of its food legislation and upgrading of control system with the assistance of FAO and in the framework of MERCOSUR, especially in areas such as additives and microbiology, and stressed the need to implement the decentralization of food inspection through the municipalities. The Delegation of Trinidad and Tobago indicated that it had developed regulations on fish and fishery products incorporating the HACCP system, and that a similar approach was being followed to revise the regulations for meat and fruits and vegetables. The participation of the country in the Inter-American Network for Laboratories for Food analysis was also noted.

32) The Delegation of Costa Rica pointed out that the system of registration, followed so far by several countries, did not ensure food safety for human consumption and should be updated to follow a risk-based approach, and with the involvement of all interested sectors. Costa Rica was also participating in a PAHO project for the development of foodborne disease surveillance.

33) The Delegation of Brazil informed the Committee that food control system was shared between the competent authorities of the Ministry of Health and the Ministry of Agriculture and Food Supply and that two documents on this matter were available to delegates. The Delegation of Argentina stressed the importance of avoiding duplication of work and coordinating activities between the Ministries of Health and Agriculture and reported that this had been achieved through the creation of an interministerial Commission with an advisory council where the private sector and the consumers were represented.

34) The Delegation of Guatemala pointed out that food standards had been revised on the basis of Codex standards and that as a result of a convention between the Ministries of Agriculture and Health, the LUCAM had been recognized as the only official laboratory responsible for food safety analyses. The Delegation of Cuba indicated that its food control system, integrating the reference sanitary registry for foods and the concept of risk analysis, was under review. The sanitary law for animal and vegetal products had been updated by the Ministry of Agriculture, which incorporated the food safety authority. The Delegation noted the importance of cooperation between countries in the region to exchange experience in food safety matters.

35) The Delegation of Guyana referred to the reorganization of its food inspection and certification system, the implementation of HACCP with the assistance of PAHO under the responsibility of its Food and Drugs Administration, and stressed the need for model regulations in the area of fishery products. The Delegation of Barbados reported that the food control system had been upgraded with the assistance of PAHO and FAO.

36) The Delegation of Colombia referred to its sanitary legislation which had been revised and officially approved by decree in 1997, and included in particular the application of GMP, food control and surveillance and recognized the importance of HACCP implementation, as this system has been made mandatory by a 1998 Resolution, for the fish and aquaculture industry for export and import. The Delegation of Mexico indicated that its national food safety programme involved all concerned ministries (Health, Agriculture, Commerce, Environment, Fisheries), consumers, industry, importers and exporters as the participation of all sectors was essential to ensure an efficient control system.

37) The Delegation of Belize informed the Committee that a new competent authority had been created for the regulation of HACCP especially as it relates to fish but that the legislation still needed to be developed; control of pesticides relied on Codex MRLs but further assistance was required as regards methods for screening pesticides; risk analysis and the application of HACCP were being developed, and contacts within the CARICOM structure were especially important for export matters.

38) The Delegation of Ecuador stressed the modernization of its administrative structures and the importance of sanitary surveillance in this context; the food control system had been revised to follow a more horizontal approach, with the participation of all the sectors involved. Accreditation of

laboratories for sanitary registration had been realized in order to accelerate the relevant procedures. The Delegation indicated that the HACCP system was being implemented in the fish industry for export and the home market and that the National Fisheries Institute certified the products of the industries which complied with the HACCP principles.

39) The Delegation of Bolivia referred to its national programme of food control to be implemented in 1999 and the new food legislation, in which priority was given to the application of HACCP, while the network of laboratories was well developed. The Delegation of Peru indicated that HACCP had been

made mandatory in its recent legislation for the food industry, with a certain delay allowed for its application, and that the Ministry of Health was providing training for this purpose. It also noted that the application of this system was mandatory for sanitary certification of fishery products and asparagus for export.

40) The Delegation of Salvador reported that Codex standards were used as the basis for the regulations on milk products and meat and that microbiological criteria were applied to these products; the government and the industry were cooperating to implement the application of HACCP, and quality audit of laboratories had been developed. Quality auditing for laboratories had been implemented and the Council of Science and Technology was providing training to some laboratories in order to allow their accreditation.

41) The Delegation of the Dominican Republic stressed the importance of its programme to reduce nutritional deficiencies and emphasized the complete change in the structure of food control, under the responsibility of the Ministry of Health and with the assistance of PAHO, in order to follow a horizontal risk-based approach.

REPORT ON FOOD SAFETY MATTERS OF INTEREST TO THE REGION INCLUDING CONTAMINATION BY SALMONELLA AND EMERGING PATHOGENS⁹ **(Agenda Item 8)**

42) The Delegation of Brazil recalled that it had presented a discussion document on this subject at the 10th Session of the Committee, and a Circular Letter was subsequently sent, to which only Brazil replied and provided information. The Delegation recognized the importance of maintaining an updated data base on the cases of outbreaks in the Region but also to integrate risk analysis in the control process. The Delegation also referred to the pandemy of *Salmonella enteritidis* which affected the region including Brazil.

43) The Delegation of Chile recalled the importance of Salmonella outbreaks the region and indicated that during the period 1990-1995 there had been an increase in outbreaks in Chile, especially with *Salmonella enteritidis*.

44) The Delegation of Costa Rica informed the Committee that research had been carried out on Salmonella and other emerging pathogens in a wide range of products. This information was already placed on the Inernet. The Delegation expressed its willingness to share this information with Brazil and other countries in the Region and to work with them in the field of emerging pathogens.

45) The Delegation of Barbados informed the Committee that the Ministry of Health and Environment and the Ministry of Agriculture were monitoring emerging pathogens in water and poultry products respectively. Available data were still limited but Barbados was in the process of setting up a pilot project with PAHO for further monitoring of these pathogens.

46) The Delegation of Dominican Republic indicated that a programme on food safety of street-vended foods was currently underway as well as physico-chemical and microbiological studies of bottled water, since the incidence of salmonellosis and parasitosis was still high. It expressed the view that RIILA could establish an inventory of serotypes of pathogenic bacteria, which would allow to monitor cases of outbreaks of *Salmonella* sp. in the Region. Training in GMP and food handling was essential to reduce the problem of foodborne diseases.

47) The Delegation of Bolivia reported that a component of a FAO project on food microbiology would be developed in January. The Delegation indicated that this would assist Bolivia in providing information on the emerging pathogens by the next Session of the Committee. The Delegation of Uruguay recognized the seriousness of the problem of emerging pathogens in the Region and worldwide and the importance of exchanging information on this matter.

48) The Delegation of the United States provided information on two new initiatives being undertaken by the Government about illnesses associated with foods. A food network of public health laboratories was established to monitor cases of food borne diseases with special testing to determine a genetic fingerprint for each pathogen and a computerized national network in order to recognize and identify pathogens, with a view to defining control measures. In addition, a project was currently undertaken to develop risk assessment on pathogens, the first one on *Salmonella enteritidis*. The Delegation expressed its willingness to share this information with countries in the Region.

49) The Representative of the INPPAZ informed the Committee that there was a regional information system on epidemiological surveillance of foodborne diseases. The Committee was informed that activities concerning *Salmonella* and other pathogens could be coordinated with INPPAZ as they had organized laboratory training in microbiological analysis, especially with emerging diseases. The Committee agreed with this proposal and asked INPPAZ to prepare a document to be submitted to the next session of CCLAC and to coordinate this work with Brazil.

50) The Delegation of Brazil agreed with this proposal but recalled that it was not intended only to collect data on cases of outbreaks, but to determine at which stage pathogens were found and to apply risk analysis in the control process. The Delegation also recalled that food safety in touristic areas was an interesting subject to work on.

51) The Representative of Consumers International expressed interest to access this kind of information and recognized the need to compile all relevant data on this subject in order to make it generally available in the web site of PAHO and FAO.

REPORT OF THE WORKSHOP ON RISK ANALYSIS AND FOOD STANDARDS¹⁰ **(Agenda Item 9)**

52) The Chairman of the Workshop reported on the FAO/ILSI Workshop on "Risk Analysis and Food Standards" held on Monday 7 December 1998 in Montevideo, Uruguay, immediately prior to the 11th Session of the Codex Coordinating Committee for Latin America and the Caribbean.

53) The principal objectives of the workshop were to provide the participants with an overview of the current status of risk analysis in Codex, the application of risk analysis principles in a number of Codex committees dealing with food safety, and the outstanding issues related to this subject. Presentations were made in the Workshop by speakers from the Codex Secretariat, the FAO Regional Office for Latin America and the Caribbean, a FAO Consultant and the International Life Sciences Institute (ILSI).

54) The Committee recognized:

- The need to exchange general information in the area of Risk Analysis, application of HACCP and Codex Alimentarius, through the intensification of information activities and strengthening of national Codex structures such as National Committees and Codex Contact Points;
- The need to have Codex documents in Spanish in a timely manner, with an appropriate translation corresponding to the original initially presented (the same document), to be studied by countries in order to determine their national positions;
- The need to train trainers not only in HACCP as has been the case so far, but also including risk analysis in training programmes. In this sense, it was pointed out that the organization of common activities between FAO and other international organizations would be useful in the development of such courses. The Representative of ILSI expressed the willingness of the ILSI Risk Institute to participate in these efforts;
- The problems of the application of HACCP in small and medium-sized industries were stressed, with special emphasis on micro-industry, as well as the need for a concerted position on this question at the regional level. In this respect, the necessity to initiate work to develop Good Manufacturing Practice in this type of industry was emphasized;

55) The Committee recommended:

- That governments should update national legislation in order to incorporate Risk Analysis in their revision;
- The establishment of integrated programmes for the Region to evaluate microbiological risks, beginning with *Salmonella sp.* (focus of contamination, recounts, etc.).

PROPOSED DRAFT REVISED CODE OF PRACTICE FOR STREET-VENDED FOODS (Agenda Item 10)¹¹

56) The Committee recalled that following its decision to initiate the revision of the current Code, a Circular Letter had been sent to request government comments and proposals. The Secretariat had prepared the redrafted version on the basis of the complete revision proposed by Brazil with the addition of other suggestions included in government comments. The Committee agreed to establish an informal Working Group chaired by Brazil to facilitate the discussion of the revised text in the plenary.

57) The Delegation of Brazil presented the Proposed Draft Code, pointing out that it had been redrafted in the light of the revised General Principles of Food Hygiene and included notes on risk analysis and critical control points. The Working Group had retained the scope and the format, with some amendments to the definitions and other sections, and had considered issues related to the temperature of preparation and storage.

58) The Committee recognized that several sections of this new text required detailed discussion and had an exchange of views on the opportunity of proceeding with such a discussion at the present session, with a view to advancing the text to Step 5. Some delegations expressed their doubts as to the feasibility of the revision at this stage, and proposed to return the Code to Step 3 to allow for further consideration and comments. Several delegations however stressed the importance of the text and the need to proceed with its revision, especially in view of the constructive work which had been initiated during the session. The Committee therefore agreed to discuss the text section by section and made the amendments indicated below.

1. Introduction

¹¹ CX/LAC 98/8-Part I (revised Code), CX/LAC 98/8-Part II (comments of Argentina, Colombia, Paraguay, OMS)

59) The Committee agreed to divide this section into two parts and to add a new Section 2. Objectives for clarifications purposes. The numbering of the following sections was amended accordingly and appears in the revised text.

2. Definitions

60) The definitions which were originally included in the Code but which did not appear in the following sections were deleted. It was agreed to refer to “Organoleptic testing” to clarify that the definition covered the testing process.

61) The Committee had an exchange of views on the opportunity of retaining the definition of “Food and Beverages for direct consumption”, and it was retained with an amendment to make it clear that the code applied to end-products ready for consumption.

3. Requirements for Inputs and Ingredients

62) The Committee noted that fruits and vegetables could be maintained at room temperature and agreed to delete the mention of “room temperature” and to specify only that “inadequate temperature” should not be allowed, as this would cover all types of perishable products.

4. Requirements for the Preparation Area

63) In section 4.1.4 (renumbered 4.2), it was agreed to replace “communicable diseases” with “foodborne diseases” as only foodborne diseases were relevant for food safety purposes.

5. Requirements for Food Preparation

64) In section 5.1.2, the reference to “fresh meat” was deleted as the section mentioned thawing and applied to frozen meat.

65) In section 5.1.3.4, the Committee had an extensive discussion on the opportunity of retaining a prohibition of the use of raw eggs for the preparation of mayonnaise and similar products. Several delegations and the Representative of INPPAZ, recalling that mayonnaise could be prepared only with raw eggs, stressed that the only effective control measure was to require the use of industrially produced mayonnaise or similar products. The use of artisanal products made with raw eggs should not be allowed in view of the risks associated with Salmonella in raw eggs. The Delegation of Mexico and other delegations pointed out that such products were consumed in practice, in particular in traditional beverages, and that should be taken into account when considering street-vended foods.

66) The Committee agreed to replace the last sentence of the section with the following text:

Do not use raw eggs in the preparation of food or beverages intended for direct consumption, if they are not cooked afterwards.

Mayonnaise, egg sauces, mousse and similar dishes prepared with raw eggs should originate from industrial establishments.

67) In Section 5.2.3, the Committee agreed to refer to the time between preparation and consumption and to change the presentation to make a clear distinction between the following types of prepared foods:

- foods kept to a temperature superior to 60°C for a maximum of 6 hours
- foods kept for one day at a maximum temperature of 5°C

68) It was also specified that when refrigerating hot food, chilling time should not be superior to three hours to bring the food to a maximum temperature of 5°C. The Committee agreed with the proposal of the Delegation of the Dominican Republic to replace 10°C with 5°C in all sections referring to the temperature of refrigeration.

69) In section 5.2.4, it was specified that “sandwiches prepared in the sale point shall be prepared at the moment of consumption”.

6. Requirements for the Transport of Prepared Food

70) The Committee made some amendments in the wording of sections 6.1 (protection of vehicles from environmental contamination) and 6.3 (transport of waste material) for clarifications purposes. The Committee agreed to merge sections 6.2.3.3 and 6.2.3.4 on reheating and to specify that food should be reheated only once to a temperature of 70°C.

71) In section 6.6.2, the Committee agreed to specify a temperature of 70°C (instead of “hot”) and to refer to the requirements for rapid refrigeration specified under section 5.2.3 above (see para...), as suggested by INPPAZ

7. Requirements for Street Food Marketing

72) The Committee agreed to replace all references to “sale local” with “sale point”, and to clarify the redaction of section 7.1.3 (protection of the sale point or mobile structure) and section 7.1.6 (personal belongings).

73) The Committee discussed extensively the opportunity of allowing the use of non disposable serving items. Some delegations and the Representative of INPPAZ, referring to the difficulties of obtaining potable water to clean plates and other material, supported the exclusive use of disposable items and stressed that this measure was essential to prevent contamination. Other delegations pointed out that due to the higher cost of disposable material, reusable plates were commonly used in certain countries; in order to take into account this reality, and improve hygienic practices, recommendations should be included in the Code to minimize risk. The Committee could not come to a consensus on this question and left section 7.2.1.1 (non-disposable items) in square brackets, as well as the corresponding section of the CCP Note.

Status of the Proposed Draft Revised Regional Code of Hygienic Practice for Street-Vended Foods

74) The Committee agreed to forward the Proposed Draft Code to the 23rd Session of the Commission for adoption at Step 5 (see Appendix II).

CONSUMER PARTICIPATION IN CODEX WORK AND RELATED MATTERS (Agenda Item 11)¹²

75) The Delegations of Brazil and Colombia pointed out that the representatives of consumer organizations were taking an active part in the National Codex Committee and were providing a positive input in its work and decisions. The Delegation of Costa Rica informed the Committee about its legislation on consumer protection, and stressed the importance of providing information and training to consumers on safety and quality issues; for this purpose a telephone information

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CX/LAC 98/9 and Add.1 (Comments of Costa Rica, Mexico, Cuba, Paraguay), CRD 2 (Grenada)

service had been established and courses were being organized. Consumer complaints were treated with a high priority and unfair practices detrimental to consumers were sanctioned severely.

76) The Delegation of Chile recalled that the National Committee established in 1997 included all relevant sectors of activity, including representatives of consumers, who participated and had the right to vote. The Ministry of Economy (Department for Consumer Affairs – CERNAC) was responsible for addressing consumer complaints and various industries had established a consumer information service. The Delegation of Salvador pointed out that there was a national Law on Consumer Protection and an office which took care of consumers. The National Codex Committee (NCC) included both a government component with the Direction of Consumer Protection and an NGO, the Centre for Consumer Defence.

77) The Delegation of Paraguay indicated that a Law on Consumer Protection was recently promulgated and that at the national level there was an Office of Consumer Protection in the Ministry of Industry and Commerce and another one in the Municipality of Asunción. The importance of establishing a consumers organization participating effectively in the activities of the National Commission was stressed; however there were no organizations of consumers as yet in the country. The Delegation of Bolivia indicated that a draft Law on Consumer Protection was under consideration,

that some NGOs were participating in the Codex sub-committees; although some consumer organizations existed at the regional level, they were not yet organized into national structures.

78) The Delegation of Ecuador informed the Committee that the Law on Consumer Protection had been in force for ten years and that the Direction of Consumer Protection addressed the complaints of consumers concerning commodities and services. Although no legally recognized consumers organizations existed, NGOs could participate freely in the discussions on standards and in the Direction Council of INEC consumers were represented by a permanent delegate.

79) The Delegation of Mexico reported that consumer associations participated actively in the National Codex Committee and other committees which addressed food legislation and food control matters. The Delegation of Argentina indicated that the national consumer association received all documentation and participated regularly in the work of the National Codex Committee.

80) The Delegation of Guatemala referred to its Law on Consumer Protection and to the structure of the NCC which included all interested sectors, including consumers. The Delegation of the Dominican Republic indicated that consumers associations were federated into a national organization which participated in the NCC with the right to vote.

81) The Delegation of Belize noted that questions of consumers protection were considered in the sub-committees of the Belize Bureau of Standards where several NGOs participated, some of which represented women organizations, but no non-governmental consumer organization existed. The Delegation of Trinidad and Tobago indicated that the Ministry of Consumer Affairs was responsible for consumer protection and addressed consumer complaints; in addition, the Consumers Protection Act had been recently approved and would be implemented soon. The Delegation of Barbados informed the Committee that the Ministry of Trade and Consumer Affairs was officially responsible for consumer complaints and that no independent consumer organization existed at the moment.

82) The Observer from Consumers International for Latin America and the Caribbean recognized that progress had been made in a number of countries, among which Brazil, Chile and El Salvador, which integrated consumers organizations at the highest level in the National Codex Committees with the right to vote. However, in the majority of countries consumer participation remained marginal and only the right to vote would make it effective. The Observer noted the

action taken in several countries concerning the information of consumers and treatment of complaints but pointed out that the most important point was participation of consumers organizations as such at the political level, rather than consumer protection at the individual level. In this respect, the necessity of establishing independent consumers organizations were stressed. The Observer indicated that consumer participation should be promoted in food control systems, especially in developing countries, where it was more difficult to ensure an efficient control system.

83) The Delegation of Mexico expressed the view that the position of consumer organizations participating in the decision process was reflected in the position of the official delegation attending Codex meetings, even if consumer representatives were not actually present in the meetings.

84) The Chairman thanked the delegations for the interesting information provided and recalled that the CCGP would be considering the procedures for the participation of NGOs in the work of Codex at its next session, on the basis of the document circulated in CL 1998/31-GP.

ACTIVITIES OF CODEX CONTACT POINTS AND NATIONAL CODEX COMMITTEES IN THE REGION (Agenda Item 12)¹³

85) The Delegation of Argentina presented the activities of the Codex Contact Point (Secretariat of Agriculture, Livestock Fisheries and Food) and highlighted the high participation of Argentina in Codex meetings. In the framework of FAO Project TCP/ARG/6713, initiated in April 1998, the National Committee was being strengthened and extensive efforts were being made to disseminate information on Codex throughout the country. Seminars and training courses held in most provinces were directed to government officials and industry participants and covered subjects such as HACCP, inspection and certification, additives and contaminants.

86) The Delegation of Colombia informed the Committee that the National Codex Committee (NCC), established by decree in 1998, integrated four ministries, competent institutes, industry and the consumers and that it was functioning satisfactorily. The Delegation of Paraguay reported on the recent creation of the NCC and presented the results obtained by the NCC and its technical sub-committees. The activities initiated in the Contact Point "National Institute of Technology and Standardization" were reinforced in its final stages by FAO Project TCP/PAR/6611. Efforts were currently being made for the diffusion of information to all interested sectors in the strengthening of the NCC.

87) The Delegation of Bolivia indicated that the NCC, established through Ministerial Resolution in 1991 and a Supreme Decree in 1997, included all concerned ministries, the industry and consumers, while specialized sub-committees considered technical matters. Several standards had been elaborated on the basis of Codex standards, and seminars had been organized to disseminate information on Codex issues in the public and private sectors. In particular, Training of Trainers courses on HACCP had been organized in the framework of FAO TCP/BOL/6712 for the development of an integrated food control programme.

88) The Delegation of Chile indicated that the NCC integrated concerned ministries, the private sector, consumers and the universities. The NCC, under the Ministry of Foreign Affairs, was responsible for coordinating the national position and inform FAO, the Commission and other organizations of this position, while the Ministry of Health was in charge of technical coordination, as well as maintaining the archives of Codex publications.

89) The Delegation of Uruguay presented the organization of its Committee created in 1994, with an alternating chairmanship, the participation of all competent ministries, the Congress of mayors, the contact points, and referred to the creation of technical sub-committees. The Delegation

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CX/LAC 98/10 (comments of Costa Rica, Cuba, Mexico), CX7LAC 98/10-Add.1 (Brazil, Paraguay), CRD 2 (Grenada), CRD 5 (Paraguay)

emphasized the necessity of strengthening the activities of the NCC and recalled that a request had been made to FAO for technical assistance in this process.

90) The Delegation of Dominican Republic stated that the National Codex Committee incorporated concerned ministries, other official bodies, representatives of the industry, the consumers and the universities, and included several technical committees which met regularly. The Delegation stressed the importance of the approximation of national legislation to the Codex Code of Hygienic Practice on Street-Vended Foods.

91) The Delegation of Mexico referred to its efforts to involve all interested sectors and persons across that country notwithstanding the difficulties related to geographical distance; for this purpose, electronic means of communication and the media were used as much as possible.

92) The Delegation of Guatemala indicated that the National Codex Commission (NCC) incorporated the Ministries of Health, Agriculture and Economy, Industry and Commerce, the academic sector and other involved institutions, the most active Committees being additives, pesticides and milk products. A government decree establishing the NCC as an institution was soon to be approved.

93) The Delegation of Brazil reported on the activities of its National Codex Committee since the 10th Session of the CCLAC, especially the follow-up to FAO Project TCP/BRA/4555, and in particular the following: the conferences held in the whole country with the objective of divulging the work of Codex; the involvement of researchers, experts and academia in the NCC; and the resulting improvement in the country's participation in the activities of Codex Committees. The Delegation also stressed the important effort of government regulatory bodies, in cooperation with the industry, in the implementation of good

hygienic practice and HACCP in the industry, which was regularly increasing. Notwithstanding the progress achieved, there were still some difficulties, and the Delegation expressed its interest in continued technical cooperation such as had been achieved with TCP/BRA/4555.

94) The Delegation of Costa Rica, supported by all delegations, stressed the importance for countries in the region to meet the requirements of WTO and to strengthen their involvement in Codex work, in order to establish their national position on a solid basis and defend their interests accordingly. In this perspective, the Delegation proposed that a meeting of Codex Contact Points in the region should be convened in 1999; this would be especially useful in view of the changes currently taking place in the National Committees and Contact Points of the region.

95) The Secretariat referred to the activities developed by FAO for the strengthening of Codex activities in the region, through national projects and/or seminars and subregional meetings such as the one held in 1997 in Jamaica. It was however noted that FAO could not envisage the organization of a regional meeting in the first half of 1999, due to the preparation of the Commission but that the feasibility of such a meeting at a later date would be considered.

96) The Delegation of Uruguay pointed out that the task of the contact points was diffusion of Codex work, distribution of documents, whereas the political responsibility for the position of the country rested with the National Codex Committees, and their representatives should therefore participate in such a meeting. The Delegation noted the practical difficulties to organize a meeting of contact points in 1999 and suggested that it could be held in conjunction with the next session of the Committee. The Secretariat indicated that as workshops or seminars were generally held prior to the CCLAC session, a meeting of contact points could be considered in this framework.

97) The Committee recognized the importance of regional coordination between the authorities responsible for Codex matters, and recommended that a meeting of Contact Points and representatives of National Codex Committees should be held in conjunction with the next session.

The Delegation of Costa Rica noted that consideration should be given to the feasibility of convening such a meeting at an earlier date.

98) The Committee referred to the recommendation of the Workshop of Codex Contact Points held in Jamaica concerning the development of regional Guidelines. The Committee reasserted its earlier decision that detailed guidelines were not required as the situation differed significantly from country to country. It was noted that the CCEURO and the CCNASWAP had reached a similar conclusion, while the Draft Regional Guidelines for Asia were being forwarded to the Commission at Step 8. The Committee also noted that, following a proposal of the CCASIA, the Committee on General Principles had agreed to consider the inclusion in the Procedural Manual of “Core Functions of Contact Points” at its next session. Member countries were invited to present their comments on this proposal which had been circulated through CL 1998/34-GP.

NOMINATION OF THE COORDINATOR¹⁴ (Agenda Item 13)

99) The Delegation of Chile proposed to nominate Mr. Luis Emilio Feliz Roa (Dominican Republic) for appointment as Coordinator for Latin America and the Caribbean by the 23rd Session of the Codex Alimentarius Commission and until the end of the 24th Session of the Commission. This proposal was unanimously supported by the Committee. Mr. Feliz Roa expressed his thanks to the Committee and his intention to work with countries in the Region to strengthen Codex work at the regional and international level.

100) The Committee expressed its sincere appreciation of the work of Dr. Galdós Ugarte (Uruguay) as a Coordinator for the Region and noted the progress that had been made in furthering the work of Codex in the Region during Dr. Ugarte’s term of office.

OTHER BUSINESS, FUTURE WORK, AND DATE AND PLACE OF THE NEXT SESSION (Agenda Item 14)

Questions of interest to the region

101) The Delegation of Chile drew the attention of the Committee to the need for common positions concerning relevant issues to the Region, which are discussed in Codex Committees and the Commission. The Delegation expressed the view that the Committee should act as a coordination forum where countries of the Region could discuss matters of interest which could have an economic impact and come to an agreement in order to act as an homogeneous group.

102) Several delegations concurred with Chile on the need to join efforts to find a mechanism of discussion of such subjects, in order to reach the best consensus possible. The Committee agreed that a contact group could be established to exchange views and information and utilize electronic means for the reception of information and comments in this respect. The Committee also agreed that countries could make suggestions to the Coordinator early enough before the next session of the CCLAC so that the Agenda could incorporate matters of interest to the countries in the Region.

Matters arising from the CCRVDF

103) The Delegation of Costa Rica, supported by Argentina, Chile and Mexico, referred to the discussion that took place at the 11th Session of the Committee on Residues of Veterinary Drugs in Foods, and proposed that the CCLAC support the following recommendations: The CCRVDF should concentrate on its mandate and a procedure should be established to move forward decisions when no consensus existed and no scientific argument opposed their advancement. These proposals

¹⁴ CX/LAC 98/11

were part of a statement made by a group of Latin American countries during the CCRVDF (ALINORM 99/31 para. 131).

104) The Delegation of Uruguay pointed out that this proposal might not be consistent with the current efforts developed in Codex to ensure that decisions were reached by consensus. Following a brief discussion, the Committee felt that the above proposal corresponded to the views of a group of Latin American countries, as presented during the CCRVDF. However, it did not reflect the position of the Region as a whole and the Committee could not come to a conclusion on this question.

Aflatoxins in almonds

105) In response to a request from Bolivia to include maximum levels for aflatoxins in almonds on the agenda of CCFAC, in view of potential trade problems, the Committee agreed to support this proposal and asked Bolivia to provide relevant information to the Codex Committee on Food Additives and Contaminants in order to fully justify the inclusion of that item on the agenda of that Committee.

Date and place of next session

106) The Committee was informed that the next session of the Committee would most likely be held in the Dominican Republic in February 2001. The exact date and venue would be determined by the Dominican and the Codex Secretariats, subject to the approval of the Commission.

SUMMARY STATUS OF WORK

Subject Matter	Step	Action by	Document Reference in ALINORM 99/36
Nomination of Coordinator		23rd CAC	para. 99
Proposed Draft Revised Regional Code of Practice for Street-Vended Foods	5	Governments 23 rd CAC 12 th CCLAC	para. 74, Appendix II
Exchange of information on food legislation and food control		Governments 12th CCLAC	paras. 30-41
Activities of National Codex Committees and Contact Points		Governments 12th CCLAC	paras. 85-98
Follow-up of the Workshop on Risk Analysis and Food Standards		Governments FAO/PAHO 12th CCLAC	paras. 54-55
Consumer Participation		Governments 12th CCLAC	paras. 75-84
Contamination by Salmonella and emerging pathogens		PAHO/Brazil 12 th CCLAC	para. 49
Aflatoxins in Almonds		Bolivia 31st CCFAC	para. 105

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**PROPOSED DRAFT REVISED CODE OF HYGIENIC PRACTICE FOR THE
 PREPARATION AND SALE OF STREET-VENDED FOODS**

(Regional Standard - Latin America and the Caribbean - CAC/RCP 43 - 1995)

(At Step 5 of the Procedure)

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**PROPOSED DRAFT REVISED CODE OF HYGIENIC PRACTICE
 FOR THE PREPARATION AND SALE OF STREET-VENDED FOODS**

(Regional Standard - Latin America and the Caribbean)

SECTION 1. INTRODUCTION

This Code contains a series of requirements and practices to be observed in the preparation and sale in the street of food and beverages for direct consumption.

This Code shall apply to places where they are prepared, points where they are sold and means of transport used.

SECTION 2. OBJECTIVES

Its purpose is to ensure that foods are safe and fit for consumption, in order to protect the health of the persons who use this type of food service.

This Code will be based on the International Recommended Code of Practice - General Principles of Food Hygiene - CAC/RCP 1-1969, Rev. 3 (1997).

SECTION 3. DEFINITIONS

For the purposes of this Code, the definitions specified in the documents of the Codex Alimentarius shall apply. Other relevant definitions are as follows:

- **Waste water:** Water from domestic and industrial drains.
- **Street foods:** Ready-to-eat foods and beverages prepared and/or sold by vendors especially in streets and other similar public places.
- **Environment:** Surrounding area/place where food are prepared, maintained, exposed, served and/or consumed.
- **Authorized:** which has been permitted by the competent authority
- **Food and beverages for direct consumption:** Any type of hot or cold food or beverage ready for consumption.
- **Input:** Element needed to obtain a product.
- **Organoleptic Testing:** Assessment made through the sense organs (sight, smell, touch, taste).
- **Perishable:** Easily spoiling or decomposing.
- **Sales point:** Any fixed or mobile structure intended for the sale of food or drink for direct consumption in the street.
- **Crockery:** All glasses, plates and dishes used in serving meals

SECTION 4. REQUIREMENTS FOR INPUTS AND INGREDIENTS

4.1 Purchase of Inputs and Ingredients.

4.1.1 Purchase inputs and ingredients from approved retailers, under adequate storage conditions, refrigeration/freezing when necessary (perishable items), stored on shelves, in boxes or baskets and protected from contamination.

4.1.2 Purchase packaged inputs and ingredients that bear a guarantee of manufacture's brand name. Do not purchase food products unlabelled and/or unpacked and/or without shelf-life adequately visible and valid, when applicable.

4.1.3 Do not purchase products the sensory properties of which are not proper or do not correspond to the specific characteristics or nature of the fresh food or raw material or have signs of any kind of alteration and/or adulteration

4.1.4 Do not purchase perishable products maintained at inadequate temperature.

4.1.5 Do not purchase products that are not from approved and/or inspected origin or that are conserved, transported or maintained in inadequate or improper conditions.

4.1.6 Do not purchase food products in quantities greater than the capacity in the existing area for adequate storage/maintenance.

4.2 Transport, Reception and Storage of Inputs and Ingredients.

4.2.1 Transport all purchased items in adequate conditions, avoiding hazards of chemical, physical or biological nature and spoilage of the goods, maintaining an adequate temperature, isolation of each item to prevent cross-contamination. They should not be transported with toxic and/or chemical substances (disinfectants, detergents, pesticides, etc). For packaged products follow the instructions from the manufacturer on the label; and/or storage conditions in compliance with the general principles of food hygiene and legal applicable provisions.

4.2.2 The vehicle for transportation should be adequately cleaned and disinfected and should have sufficient internal space and the necessary equipment to assure food safety and quality.

4.2.3 Inputs and ingredients must be received and maintained in clean and protected place: meat, offal and fish and all perishable product shall be placed on trays, respectively under refrigeration and/or freezing, and bulk commodities in clean containers.

4.2.4 Shelves, boxes and storage space should be of non-contaminating material, clean and protected from dust and other contaminating agents. They should not be placed directly on the ground.

4.2.5 Keep recipients containing foods clearly labelled, and in separate areas from non edible products, like soap, disinfectants, pesticides, others toxic or poisonous substances, observing the adequate conditions for better maintenance of each item.

4.2.6 Rotate the stock of products: first in, first out.

4.2.7 Keep the food protected against contact with pests.

NOTE HA (HAZARD ANALYSIS) - FOOD PRODUCTS MAY BE CONTAMINATED WITH PATHOGENIC MICROORGANISMS. BACTERIA CAN GROW IN INADEQUATE TIME/TEMPERATURE CONDITIONS. THE PROXIMITY BETWEEN DIFFERENT PRODUCTS MAY CAUSE CROSS-CONTAMINATION. EXPOSURE TO THE ENVIRONMENT MAY CONTAMINATE FOOD. PHYSICAL AND CHEMICAL CONTAMINATION MAY OCCUR WHEN EDIBLE AND NON EDIBLE PRODUCTS ARE TRANSPORTED TOGETHER. CHEMICAL, PHYSICAL AND BIOLOGICAL CONTAMINANTS MAY BE CONTROLLED FROM THE SOURCE/ORIGIN OF FOOD PRODUCTS.

NOTE CCP (CRITICAL CONTROL POINTS) - CONTROL OF TIME/TEMPERATURE IS AN EFFECTIVE MEASURE TO PREVENT BACTERIAL MULTIPLICATION AND FOOD SPOILAGE. SEPARATION OF FOOD ITEMS MAY PREVENT CROSS CONTAMINATION. PROTECT FOODS FROM AIR, DUST AND OTHER ENVIRONMENTAL VECTORS IN ORDER TO PRESERVE ITS SAFETY AND QUALITY. CLEANLINESS AND DISINFECTION OF TRANSPORT AREA IS BASIC TO PREVENT PHYSICAL, CHEMICAL AND BIOLOGICAL CONTAMINATION. SELECT LOCAL SALE AND ORIGIN OF PRODUCTS, IN ORDER TO ENSURE HAZARD CONTROL FROM THE ORIGIN AND INCLUDING TRANSPORTATION AND STORAGE.

SECTION 5. REQUIREMENTS FOR THE AREA OR PLACE OF PREPARATION

5.1 Area where the food is prepared

5.1.1 Indoor areas

5.1.1.1 - Shall be designed and constructed according Section IV of the International Recommended Code of Practice – General Principles of Food Hygiene (CAC/RCP 1-1969, Rev. 3-1979)

5.1.1.2 - Shall be sufficiently lit, kept clean as much as possible at all time and far from any source of contaminants (rubbish, waste water, animals)

5.1.1.3 - Devices shall be manufactured with adequate material, in order to be easily cleaned and disinfected as much as necessary.

5.1.1.4 - Water for general purposes (to wash items and recipients) shall be potable.

5.1.1.5 - When necessary, pipe and containers for water storage shall be cleaned frequently, as necessary.

5.1.1.6 - The waste water must be adequately collected, and should not present a hazard to the potable water supply, to the food, to the surrounding area, to the food handlers.

5.1.1.7 - The working area, including surfaces in contact with food (utensils, table surface, cutters, whirlpools and others) should be in good repair and maintenance conditions and should be washed with potable water.

5.1.1.8 - Do not use, for foods, containers previously used for insecticides, paints, motor oil and other non edibles products.

5.1.1.9 - Do not keep fuel, toxic, inflammable products in direct contact with food and food handlers/cookers. Maintain the security rules concerning electricity, toxic, explosive and inflammable substances in order to protect all persons.

5.1.2 Out door areas

5.1.2.1 - They shall be sufficiently clean, protected from direct sun, dust and wind, and shall not be in direct contact with the public and consumers.

5.1.2.2 - Devices such as stoves or similar must be constructed and maintained safely and adequately

5.1.2.3 - The potable water supply shall be sufficient for all the needs. When the water supply is not from a potable public source, it must comply with the same quality of potable supplies

5.1.2.4 - The area where the food will be prepared should be at least 60 to 70 cm from the ground and adequate to the quantity of food prepared, manipulated and conserved

5.1.2.5 - Equipments, utensils, whirlpools, working surface and others should fulfill the same requisites described in 5.1.1

NOTE HA - SURROUNDING AND SURFACE AREAS MAY BE A SOURCE OF CHEMICAL, PHYSICAL AND BIOLOGICAL CONTAMINATION. INADEQUATE OR CONTAMINATED WATER IS A SOURCE OF CONTAMINATION OF FOOD, FOOD HANDLERS, FOOD CONSUMERS AND ENVIRONMENT.

NOTE CCP - SURROUNDING AND SURFACE AREAS SHALL BE ALWAYS CLEANED, DISINFECTED AND WELL MAINTAINED. WATER SHALL BE POTABLE, SINCE IT IS A FOOD INGREDIENT (AS WATER AND AS ICE) AND A CLEANING AGENT FOR FOODS, SURFACES IN CONTACT WITH FOODS, HANDS, UTENSILS, ETC.

5.1.3 Hygienic Facilities

5.1.3.1 When necessary, potable water may be transported and maintained in adequate container (easy to clean, non toxic material, sealed, supplied with a cover, with a tap or faucet), constructed in order to preserve the product and prevent contamination.

5.1.3.2 Containers, utensils and working surfaces for food handling should be of a non toxic material, easy to clean, resistant to high temperature, when used for cooking.

5.1.3.3 Detergents and disinfectants used to clean and disinfect working surfaces, utensils, whirlpools and similar should be non toxic and non corrosive, as much as possible.

5.2 **Hygienic Practice**

5.2.1 People affected by a foodborne communicable disease, including sore throat, should not manipulate food.

5.2.2 People with cuts, wounds or similar affections in the hands and forearms, should not manipulate foods.

5.2.3 Hair must be completely covered during food handling.

5.2.4 Food handlers should not spit or sneeze during food handling. Avoid smoking and others attitudes/habits that can compromise food safety and quality.

5.2.5 Food handlers and others employees should wear clothes adequately cleaned, that may be protected by apron or overall. The clothes should be changed every day or when necessary.

5.2.6 Food handlers should not wear rings or bracelets while handling food.

5.2.7 People should not manipulate food and money at same time.

5.2.8 After use of toilets and direct handling of fresh foods such as meat and vegetables, and before handling prepared or semi-prepared foods, hands and forearms should be carefully washed with potable water and disinfecting soap.

5.2.9 Food handlers should be trained in hygienic handling of foods and shall demonstrate capacity to protect foods all the time.

5.2.10 Utensils, dishes, glasses, whirlpools, surface working area, etc. shall be cleaned and disinfected after each kind of food preparation, before final food preparation or ready-to-eat food handling and immediately after consumption.

NOTE HA - THERE ARE MANY SOURCES OF FOOD CONTAMINATION AND/OR CROSS CONTAMINATION BETWEEN DIFFERENT FOOD PRODUCTS, SURFACES AND HANDS BY DIRECT OR INDIRECT CONTACT, AS WELL AS SOME CONDITIONS THAT MAY PROMOTE GROWTH OF PATHOGENIC BACTERIA OR CONTAMINATION IN FOODS.

NOTE CCP – ALL INGREDIENTS AND STEPS OF FOOD HANDLING SHALL BE CONSIDERED AND ANALYSED AS TO THE POSSIBILITY OF PATHOGENIC BACTERIA GROWTH AND/OR DIRECT OR INDIRECT INTRODUCTION OF CONTAMINANTS. AVOID EXCESSIVE TIME/TEMPERATURE CONDITIONS AND POSSIBILITIES FOR CONTAMINATION, IN EACH AND EVERY STAGE OF THE CHAIN (PURCHASING, TRANSPORTING, STORAGE, DISPLAY, HANDLING, ETC)

SECTION 6. REQUIREMENTS FOR FOOD PREPARATION

6.1 Hygienic handling of fresh foods

6.1.1 Fruits and vegetables

6.1.1.1 Only use fruits and vegetables that were preserved from cross contamination and conserved adequately.

6.1.1.2 Select fruit and vegetables, taking off parts or whole pieces that are unsuitable and checking that they are intact and fit for human consumption.

6.1.1.3 Rinse the items selected in order to remove gross dirt.

6.1.1.4 Wash and disinfect fruits and vegetables before direct use or as food ingredient.

6.1.1.5 Prepare each kind of fruit and vegetable as necessary and according to the intended use.

6.1.1.5.1 Take off peels, press and/or cut fruits, using adequate and hygienized devices and utensils, when applicable

6.1.1.6 Maintain the previously prepared fruits and vegetables in hygienized recipients, covered adequately and kept at a maximum temperature of 25°C.

NOTE HA - FRUITS AND VEGETABLES MAY BE CONTAMINATED FROM ORIGIN AND/OR BY CROSS CONTAMINATION IN THE MARKET (CHILLING WATER, CONTACT WITH SURFACE AND OTHERS PRODUCTS), WITH PATHOGENIC BACTERIA, VIRUSES AND PARASITES. TAKE CARE NOT TO CONTAMINATE SURFACE AREAS AND/OR FINAL PRODUCT. OTHERS CONTAMINANTS OF CHEMICAL NATURE (PESTICIDES, MYCOTOXINS, ETC) SHALL BE CONTROLLED AT THE SOURCE AND DURING TRANSPORT AND STORAGE, SINCE THERE IS NO EFFECTIVE PREVENTIVE MEASURE APPLICABLE DURING FINAL PREPARATION. PHYSICAL HAZARDS MAY BE CONTROLLED BY MANUAL SORTING OUT.

NOTE CCP - SELECTION, RINSING, WASHING AND DISINFECTING IS AN IMPORTANT AND INDISPENSABLE MEASURE AND MAY BE CONDUCTED BEFORE STORAGE (TO PREVENT CONTAMINATION IN THE REFRIGERATOR AND OTHER STORAGE AREAS) OR IMMEDIATELY BEFORE USE. AVOID EXCESS OF REMAINING MOISTURE ON THE PRODUCT, TO PREVENT BACTERIAL MULTIPLICATION AND FOR A BETTER STORAGE OF THE PRODUCT. SELECT LOCAL OF SALE AND ORIGIN, IN ORDER TO ENSURE OF HAZARD CONTROL.

6.1.2 Fresh meat and fish

6.1.2.1 When necessary, thaw meat in a refrigerator, overnight or for the necessary time; a microwave oven may be use to accelerate thawing. Avoid thawing at room temperature.

6.1.2.2 Avoid excess exposure to room temperature when working with fresh meat.

6.1.2.3 Handle fresh meat in such a way to prevent immediate or latter, direct or indirect cross contamination of meat or surface, utensils, and other food products).

6.1.2.4 Clean fresh meat, cutting off non desirable parts, when necessary.

6.1.2.5 Pre-prepare the meat by slicing, cutting, grinding, etc, as adequate for the intended use.

6.1.2.6 When applicable, season and flavor according to the intended use.

NOTE HA - FRESH MEAT MAY BE CONTAMINATED FROM THE ORIGIN AND BY FURTHER HANDLING/MARKETING CONDITIONS AND MAY PRESENT PATHOGENIC BACTERIA, VIRUSES AND PARASITES. IT IS THEREFORE A POTENTIAL SOURCE OF CONTAMINATION (SURFACES, FOOD HANDLERS, UTENSILS, ETC). INADEQUATE THAWING MAY LEAD TO PATHOGENIC BACTERIA MULTIPLICATION ON PRODUCT SURFACE, SINCE SURFACE WILL BE AT ROOM TEMPERATURE FOR A LONG PERIOD OF TIME. OTHER CONTAMINANTS OF CHEMICAL NATURE, SUCH AS ANTIBIOTICS AND SULFITES, SHALL BE CONTROLLED FROM THE ORIGIN THROUGHOUT TRANSPORTATION, STORAGE AND OTHER STEPS PRIOR TO PURCHASE OF THE PRODUCT.

NOTE CCP - CLEAN AND DISINFECT ANY SURFACE THAT HAS BEEN IN CONTACT WITH FRESH MEAT, IN ORDER TO PREVENT CONTAMINATION OF READY TO EAT FOOD. AVOID EXCESSIVE ROOM TEMPERATURE EXPOSURE OF FRESH MEATS IN ORDER TO PREVENT EXCESSIVE MULTIPLICATION OF PATHOGENIC BACTERIA. SELECT LOCAL OF SALE AND ORIGIN OF PRODUCTS, IN ORDER TO ENSURE THAT HAZARDS HAVE BEEN CONTROLLED IN PREVIOUS STEPS.

6.1.3 Other foods

6.1.3.1 Other foods, as cheeses, salami, sausages, etc, may be manipulated under hygienic conditions:

6.1.3.1.1 Avoid excess contact with hands; conduct all handling such as slicing, cutting, grinding, etc. using adequate devices and/or utensils.

6.1.3.1.2 Avoid excessive exposure at room temperature; maintain under refrigeration at a maximum of 5°C.

6.1.3.1.3 Prepare the amount necessary for at maximum 4 hours of work.

6.1.3.2 Food containers and packaged foods shall not present any alteration (corrosion, visual alteration, etc)

6.1.3.3 Grains, flour, sugar, salt, and similar products shall not contain humidity and shall be kept in adequate containers with cover, to prevent alteration/contamination, as much as possible.

6.1.3.4 Do not use raw eggs in the preparation of food and beverages intended for direct consumption, if they are not cooked afterwards.

Mayonnaise, egg sauces, mousse and similar dishes prepared with raw eggs should originate from industrial establishments.

6.1.3.5 For other products, in general, maintenance and use shall be as indicated by the producer and/or in accordance with hygienic rules.

NOTE HA - FOODS MAY BE CONTAMINATED AT THE SOURCE AND MAY BE CONTAMINATED BY INADEQUATELY WASHED AND DISINFECTED DEVICES AND UTENSILS. EGGS MAY BE INTERNALLY CONTAMINATED WITH PATHOGENIC BACTERIA.

NOTE CCP - AVOID ANY SOURCE OF CONTAMINATION AND/OR PATHOGENIC BACTERIA MULTIPLICATION. SELECT PURCHASE LOCAL AND ORIGIN, IN ORDER TO ASSURE HAZARD CONTROL.

6.2 Requirements for final preparation

6.2.1 Cook the food sufficiently, noting the corresponding change of colour, aspect and/or consistency

6.2.2 Protect the food before cooking from all possible sources of contamination. If the prepared food is to be garnished with non cooked ingredients, avoid excessive contact with them, as regards time and temperature, before consumption.

6.2.3 The time between preparation and consumption of foods should be as follows:

6.2.3.1 Up to 6 hours, when foods are kept at a temperature superior to 60°C

6.2.3.2 Up to one day, when foods are kept at a maximum temperature of 5°C

6.2.3.2.1 Chilling time for hot foods shall not be superior to three hours to reach a temperature of 5°C.

6.2.3.3 Reheat refrigerated food completely only once to a temperature of 70°C, immediately before consumption

6.2.4 Sandwiches prepared at the street-vending sales point shall be prepared at the moment of consumption

6.2.5 Fresh salads and prepared fresh fruits dishes shall be preferably seasoned at time of consumption

6.2.6 Other kind of salads (vegetables, additions such as mayonnaise dressing, other creams, cheese, ham, etc) shall be maintained below 5°C from their preparation until final consumption

6.2.7 Foods that will be cooked/heated immediately before consumption (such as pizza, kibe, etc) shall be maintained below 5°C

6.2.8 Use of leftovers shall be avoided, except when its utilization does not represent a hazard. Care should be taken to avoid preparing food in excess of the daily sale capacity.

NOTE HA - MICROORGANISMS ARE HEAT-SENSIBLE, AT A DEGREE DEPENDING ON BIOLOGICAL TYPE, FORM AND TIME OF EXPOSURE AT DETRIMENTAL TEMPERATURES. HOWEVER, HOME COOKING IS NOT SUFFICIENT TO STERILIZE FOODS. WHEN AT ROOM TEMPERATURE, THE REMAINING BACTERIA MAY MULTIPLY IN A GEOMETRICAL PATTERN, THE FINAL NUMBER DEPENDS ON TIME OF EXPOSURE AT INADEQUATE TEMPERATURE. BELOW 5°C, THE MULTIPLICATION PATTERN IS DELAYED IN ORDER TO NOT REACH HIGH NUMBER OF PATHOGENIC BACTERIA WITH THE SAME INTENSITY AND AT HIGH RISK LEVELS. OTHER FACTORS MAY CONTROL/STRENGTHEN THE EFFECT OF HEAT: LOW pH, HIGH ACIDITY, HIGH CONCENTRATION OF SALT, PRESENCE OF ADDITIVES, ETC (LOW HUMIDITY IS USED FOR CONTROL, BUT NOT TO STRENGTHEN HEAT EFFECT). OTHERS PATHOGENS, AS FISH PARASITES, MAY BE CONTROLLED BY FREEZING, DURING ADEQUATE PERIODS OF TIME, PRIOR TO USE. SOME BACTERIA MAY PRODUCE HEAT-STABLE TOXINS IN THE PRODUCT.

NOTE CCP - CONSIDERING HEAT SENSITIVITY AND OTHER FACTORS THAT MAY BE USED TO CONTROL PATHOGENIC MICROORGANISMS, COOK COMPLETELY TO REACH INTERNAL PARTS OF THE FOOD AND MAINTAIN AT LOW TEMPERATURES TO CONTROL RISK OF BACTERIAL HAZARDS.

SECTION 7. REQUIREMENTS FOR THE TRANSPORT OF PREPARED FOOD

7.1 Vehicles for the transport of prepared foods shall have a separate area protected from direct sun, wind, dust, rain and other contamination agents.

7.2 The vehicle area must be constructed with adequate material for food transportation, impermeable and easy to clean

7.3 Avoid transportation of dirty containers and waste materials together with foods. If not possible, protect the food from dirt and waste material by physical means,.

7.4 When necessary, food shall be transported in adequate (non toxic material, well cleaned and disinfected) containers, conveniently sealed and protected from extraneous contamination

7.5 The temperature shall be controlled, avoiding room temperature for foods that must be maintained heated or refrigerated, when the time of transportation exceeds 1h and/or in conformity with the necessary procedures to control bacterial multiplication.

7.6 When the transportation time exceeds 2h, the food containers may be packaged in thermal boxes

7.6.1 Keep hot foods separate from refrigerated foods in thermal boxes. Use different thermal boxes for these two types of prepared foods.

7.6.2 When hot transportation of prepared food at 60°C is not possible, pre-chill the food below as indicated in section 6.2.3.

NOTE HA - TRANSPORTATION MAY BE A SOURCE OF CONTAMINATION AND/OR A STAGE IN BACTERIAL MULTIPLICATION.

NOTE CCP - AVOID ANY SITUATION THAT MAY CONTAMINATE FOOD AND/OR ALLOW BACTERIAL MULTIPLICATION.

SECTION 8. REQUIREMENTS FOR STREET FOOD MARKETING

8.1 Sales Area

8.1.1 Sales point (kiosks, barrows, mobile stalls, etc) shall be built in solid and resistant material, and should be easily sanitized.

8.1.2 Sales point shall be kept clean and in good condition/repair.

8.1.3 When not in use, sales local shall be kept protected and when it is a mobile structure it shall be kept in a clean place.

8.1.4 Sales local should not be used for any other purpose

8.1.5 Sales area shall be placed in an authorized zone, in order to be protected from contaminants originating from vehicles traffic, pedestrians, domestic animals and/or vectors.

8.1.6 Sales local and point shall be free from personal belongings such as clothes, footwear, blankets, tobacco etc. Avoid contact between personal belongings and the area for food preparation, storage and/or consumption.

8.1.7 The surrounding of sale point should be kept clean and litter-free

8.1.8 Adorning items, such as vases with or without flowers or plants and others may be placed in such a way that does not represent a source for food contamination

NOTE HA - HAZARDS IN FOODS MAY BE DERIVED FROM SURROUNDING AREA.

NOTE CCP – THE AREA FOR FOOD SALE SHALL BE ADEQUATELY SELECTED AND THE SURROUNDINGS WILL NOT PRESENT INADEQUATE CONDITIONS, AS MUCH AS POSSIBLE.

8.2 Protection and Sale of foods

8.2.1 Disposable plates, covers, glasses, napkins and others shall be used to serve food and beverages.

[8.2.1.1 When not possible, the non disposable serving items should be washed, cleaned and disinfected between their utilization.]

8.2.1.1.1 Leftovers in dishes, glasses and similar items shall be discharged in a safe and convenient covered recipient and should not be consumed by domestic animals and/or vectors. Used disposable items should be discharged in separate containers from leftovers, which should be similarly adequate and safe.

8.2.1.2 Take away food shall be wrapped in unused non-contaminant paper and/or plastic. The use of printed plastic paper is forbidden because of the migration of its components, particularly if comes into direct contact with the food.

8.2.2 Final food preparation and reheating can be conducted in sale local in such a way to assure and maintain food safety.

8.2.2.1 For safety, avoid excessive handling of foods in street vending area.

8.2.3 The food and beverages displayed for sale must be well protected and in adequate storage temperature

8.2.3.1 When hot foods were chilled for transportation, reheating must be completed above 70°C.

8.2.4 Salt, sugar, mustard, ketchup, mayonnaise and similar products, that will be used by the consumer, should be in individual portion package

8.2.5 Utensils used to take food portions for consumption shall be cleaned and disinfected as much as possible

8.2.5.1 Avoid direct hand contact with ready-to-eat food of any kind, including peeled fruits.

8.2.6 Do not handle money, tickets, etc, and food at the same time. When this is not possible, wash/disinfect hands before serving foods

8.2.7 If the sale local is a vehicle, the driving compartment shall be duly separate from the food final preparation, storage, sale and/or consumption compartment or the food handling compartment should be separate from the rest of the vehicle.

NOTE HA - DISHES, GLASSES, SERVING UTENSILS AND SIMILAR ITEMS MAY ALSO BE IMPORTANT SOURCES OF FOOD CONTAMINATION. LEFTOVERS ARE ATTRACTIVE TO ANIMALS, WHICH MAY ALSO BE A SOURCE OF FOOD CONTAMINATION.

NOTE CCP – DISPOSE OF DISHES, GLASSES AND SIMILAR ITEMS IN SEPARATE CONTAINERS FROM LEFTOVERS. AVOID ATTRACTING ANIMALS. [KEEP SERVING UTENSILS IN ADEQUATE CONDITION AND CLEANLINESS.]

8.3 Requirements for the Vendor/Handler

8.3.1 Food vendor/handler shall wear appropriate clothes, preferably protected with an apron used exclusively during sale activities.

8.3.1.1 Clothes and apron should be always cleaned and shall be changed as frequently as necessary.

8.3.1.2 Hair and beards shall be completely covered.

8.3.1.3 Hair and fingernails shall be short and clean.

8.3.2 Food vendor/handler should have good and hygienic attitudes/habits and background.

8.3.2.1 General knowledge of foodborne communicable diseases and of possible sources of food contamination.

8.3.2.2 Knowledge of possibility of foodborne disease by contamination of foods via cuts or skin infection, sore throat and other skin diseases.

8.3.2.3 Knowledge of the factors affecting the life and death, survival and multiplication of pathogenic microorganisms in food.

8.4 Responsibility of vendors

In addition to the above requirements, food handlers or vendors shall be responsible for the hygiene and protection of foods they prepare or sell, and of all conditions which may affect their safety.

NOTE HA - FOOD HANDLER/VENDOR MAY BE AN IMPORTANT SOURCE OF CONTAMINATION.

NOTE CCP - ADEQUATE TRAINING AND MAINTENANCE OF HYGIENIC PRACTICES FOR FOOD HANDLER/VENDOR IS IMPORTANT TO ASSURE FOOD SAFETY.

SECTION 9. HANDLING AND DISPOSAL OF WASTE AND PEST CONTROL

9.1 Waste containers shall be kept far from handling food area and shall be covered with lids and if possible with automatic or non-manual closing system.

9.1.1 Waste containers should be of resistant material, impermeable and easy to clean.

9.1.2 Waste containers should be located in such a way as to avoid contact with the floor or the walls.

9.2 Wastewater shall be collected and discharged in a separate way from solid wastes, with a connection to the sewage network if possible. It shall be disposed in public drainage, avoiding discharge on the ground and/or surface water, as river and lakes.

9.3 When collecting solid wastes, recyclable and non recyclable material should be kept separate. The destination should be according to the public municipal regulations.

9.3.1 Food waste material should be disposed in such a way as to avoid attracting animals, such as flies, dogs and cats.

9.4 When necessary, pest control shall be conducted according municipal, provincial and/or national rules. Application of chemical substances for pest control shall be carried out by authorized technical personnel only, providing the protection of food, food vendor/handler and environment.