Cooperation between the OIE and Codex: Codex perspective

Regional Seminar for OIE National Focal Points for Animal Production Food Safety, Belgrade, 15th – 17th October - 2013

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Contents

General view on food safety issue
General introduction to Codex
- Objectives
- Structure
- Role of Science

Codex work relevant to the World Organisation for Animal Health - OIE:
- Committee on Residues of Veterinary Drugs in Foods (CCRVDF)
- Committee on Food Hygiene (CCFH)
- Task Force on Animal Feeding (TFAF)

Future into consideration and planning
FAO/WHO Expert Committee on Food Safety

- “Diseases whose source is contaminated food are probably the most widespread health problem in the modern world”

- Nowadays, food of animal origin is still an important source of serious hazards for the consumers

- In this situation the importance of the Codex Alimentarius Commission, OIE and other international and national organisations in the global and local activities regarding safety and quality of food of animal origin is increasing
Food safety along by the food chain

The food chain approach should include every step from primary production to final consumption of food of animal origin.

Veterinary aspects in safety of food of animal origin, and Public Health Protection are becoming very important and sensitive issue.
As professional minded people we should be conscious that:

We should be more and more aware that we see the tip of the iceberg in food chain safety field!

Does the tip of the iceberg give us the full picture?

What is hidden on the other side of this iceberg in the new socio-economic circumstances?

We need deeper scientific analysis of the hazards influencing food safety and the level of the associated risk applying “science based approach”

International (CAC, OIE) and National Levels Hazard and risk based approaches have to be followed
Hazard and risk approaches in the frame of food safety and public health protection management system.

- Government
  - Risk-based concept – in food safety, based on new management criteria (FSO, PO, PC, ADI, TDI..)

- Competent authorities
  - Criterion – Public Health Protection Level

- Food Business Operator
  - Industry

- Hazard – based approach
  - ALOP
    - FSO / PO / PC ADI, TDI, PTWI
  - HACCP System
    - Good Practices (GHP/ GMP/ GAP/GVP/GBP)

Source: P. Luber - TAIEX Workshop 22.04.2010 with own modification
The food chain: Focusing on the safety of the whole food chain

Public Health issue is included – Risk analysis in food safety

The most important aspects are: understanding and implementation by the Governmental Authorities
Chronology of issuing certain CAC standards with regard to food safety management – Hazard analysis (HA) and Risk analysis (RA) Codex standards - we have to apply them!

1948 - The establishment of the World Health Organization (WHO)
1945 - The establishment of the Food and Agriculture Organization of the United Nations (FAO)
1985 - The United Nations General Assembly Guidelines for Consumer Protection
1995 - The Agreement on the Application of Sanitary and Phytosanitary Measures (SPS) and the Agreement on Technical Barriers to Trade (TBT)
1997 – The Codex Committee for Food Hygiene established the principles (six) of the Hazard Analysis Critical Control Point (HACCP) system in the food-processing industry. In 1999, CA established the seven principles of HACCP system.
1999 - Principles and Guidelines for the Conduct of Microbiological Risk Assessment
2003 (1969) - the CAC, FAO/WHO published CAC/RCP -1-1969-Rev.4 – 2003, which serves as a guideline to food safety
2007 - CAC/GL 63 - Principles and Guidelines for the Conduct of Microbiological Risk Management
2008 – CAC/GL 69 - Guideline for the Validation of Food Safety Control Measures
2007 Working Principles for Risk Analysis for Food Safety for Application by Governments
2011 - Guidelines for Risk Analysis of Foodborne Antimicrobial Resistance
2013 Guidelines on application of risk assessment for feed
2012- Guidelines on the Application of General Principles of Food Hygiene to the Control of Viruses in Food
2007 Guidelines on application of risk assessment for feed
New approach to Food safety and quality issue
WHAT IS CODEX AND HOW IS IT ORGANISED?

The Codex Alimentarius Commission
ESTABLISHMENT OF THE CAC

The Codex Alimentarius Commission as an intergovernmental organization was established by FAO and WHO in 1963 with the mandate to develop harmonised international food standards, guidelines and codes of practice to protect the health of consumers and to ensure fair practices in the food trade.

MEMBERSHIP: The CAC currently has 186 Members.
Codex 50th Anniversary

1963-2013: 50 years of Codex Standard-Setting Work

Codex 50th Anniversary Homepage: http://www.codexalimentarius.org/50th-anniversary/
The **186 Codex Members** come from **seven** geographical regions which are grouped in 6 Regional Coordinating Committees:

- Africa
- Asia
- Europe
- Latin America and the Caribbean
- Near East
- North America
- South-West Pacific
99% of the world population has representatives in CAC
OBSERVERS

220 Codex Observers - 50 IGOs, 154 NGOs, 16 UN.

- Inter-Governmental Organisations e.g. WTO, OIE, IPPC, IAEA, etc.

- International Non-Governmental Organisations representing various stakeholders e.g. consumers primary food producers, food retailers, academia, etc.
1995 ... WTO recognition of the CAC

The CAC has established itself as the internationally-recognised food standards setting body.

Since 1995, the CAC is the international reference for food safety recognised by the World Trade Organisation’s Agreement on Sanitary and Phytosanitary Measures.
THE CODEX STRATEGIC PLAN 2014-2019

❖ STRATEGIC VISION STATEMENT

❖ CODEX CORE VALUES

❖ STRATEGIC GOALS

❖ OBJECTIVES

❖ ACTIVITIES

❖ DETAILED WORKPLAN (including activities, responsible parties, time-line, expected outcome and measurable indicators/outputs)
THE CODEX STRATEGIC PLAN 2014-2019

❖ STRATEGIC VISION STATEMENT

To be the preeminent international food standards-setting body to **protect the health of consumers** and ensure **fair practices in the food trade**.
Codex Core Values

In fulfilling its strategic vision, Codex adheres to core values that include, but are not limited to:

- collaboration
- inclusiveness
- consensus building
- transparency
The Codex Strategic Plan 2014-2019

**Strategic Goal 1:** Establish international food standards that address current and emerging food issues.

**Strategic Goal 2:** Ensure the application of risk analysis principles in the development of Codex standards.

**Strategic Goal 3:** Facilitate the effective participation of all Codex Members.

**Strategic Goal 4:** Implement effective and efficient work management systems and practices.
## Codex structure and list of Codex Committees

### General Subject Committees
- Codex Committee on Food Labelling
- Codex Committee on Edible Ices
- Codex Committee on Fats and Oils
- Codex Committee on Fresh Fruits and Vegetables
- Codex Committee on Fish and Fishery Products
- Codex Committee on Cereals, Pulses and Legumes
- Codex Committee on Cocoa Products and Chocolate
- Codex Committee on Contaminants in Foods
- Codex Committee on Food Hygiene
- Codex Committee on Food Import and Export Inspection and 
  Surveillance
- Codex Committee on Food Additives
- Codex Committee on Methods of Analysis and Sampling
- Codex Committee on Nutrition and Foods for Special Dietary Uses
- Codex Committee on Pesticide Residues
- Codex Committee on Residues of Veterinary Drugs in Foods

### Commodity Committees
- Codex Committee on Vegetable Proteins
- Codex Committee on Soups and Broths
- Codex Committee on Sugars
- Codex Committee on Processed Meat and Poultry Products
- Codex Committee on Processed Fruits and Vegetables
- Codex Committee on Natural Mineral Waters
- Codex Committee on Meat Hygiene
- Codex Committee on Milk and Milk Products
- Codex Committee on Meat
- Codex Committee on Edible Ices
- Codex Committee on Fats and Oils
- Codex Committee on Fresh Fruits and Vegetables
- Codex Committee on Fish and Fishery Products
- Codex Committee on Cereals, Pulses and Legumes
- Codex Committee on Cocoa Products and Chocolate

### FAO/WHO Coordinating Committees
- General
  - FAO/WHO Coordinating Committee for Near East
  - FAO/WHO Coordinating Committee for North America and South 
    America
  - FAO/WHO Coordinating Committee for Latin America and the 
    Caribbean
  - FAO/WHO Coordinating Committee for Europe
  - FAO/WHO Coordinating Committee for Asia
  - FAO/WHO Coordinating Committee for Africa

### ad hoc Intergovernmental Task Forces
- Ad hoc Codex Intergovernmental Task Force on the Processing and Handling of Quick Frozen Foods
- Ad Hoc Intergovernmental Task Force on Fruit and Vegetable Juices
- Ad Hoc Codex Intergovernmental Task Force on Antimicrobial Resistance
- Ad Hoc Intergovernmental Task Force on Animal Feeding
- Joint FAO/WHO Committee of Government Experts on the Code of Principles Concerning Milk and Milk Products
- Joint ECE/Codex alimentarius groups of experts on standardization: Fruit Juices
- Joint ECE/Codex alimentarius groups of experts on standardization: Quick Frozen Foods
- Joint FAO/WHO Committee of Government Experts on the Code of Principles Concerning Milk and Milk Products
- Joint FAO/WHO Committee of Government Experts on the Code of Principles Concerning Milk and Milk Products

### Status
- Active
- Adjourned sine die
- Abolished
- Renamed and restablished
- Dissolved

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<td>Ad Hoc Intergovernmental Task Force on Food Derived from Biotechnology</td>
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Codex Alimentarius Commission

- Meets annually (alternating between Rome and Geneva)
- Adopts/revokes/approves new work
- Decisions are taken by consensus
- Raports from sessions including audio records are available on Codex Alimentarius Commission website

www.codexalimentarius.net
Executive Committee

Comprising:

- chair and vice-chairs of CAC (3)
- regional coordinators (6)
- 7 members elected on a geographic basis

Function as executive organ of the CAC

- prepares programme of work
- conducts critical review of Codex documents
- reviews the status of development of standards
- reports to the Commission
Codex Secretariat

- Provides administrative and technical support to the work of the Commission
- Keeps the link with the Codex Contact Points in Member countries
The Codex Secretariat is based at the FAO Headquarters in Rome.

Mrs Selma Doyran, Head Codex Secretariat
What is Codex Alimentarius

A collection of international food standards, guidelines and codes of practice approved by CAC with:

- Dual objective
  - to protect of consumer health
  - to ensure fair trade practices in food trade

It serves as basis for many national food standards and regulations

- Non-mandatory
- but benchmarks for harmonization under WTO Agreements: SPS and TBT
What is Codex Alimentarius?

Codex Alimentarius is:

- Almost **200 standards** for different products, from Brie cheese to Couscous or Carambole;
- Over **1000 maximum levels** for content of food additives;
- Almost **3000 maximum limits** for pesticides residues in foods;
- **More than 450 maximum limits** for veterinary residues in foods.

Official languages of Codex Alimentarius: English, French, Spanish, Chinese and Arabic (Russian)
How are standards established?

through a uniform process (8 steps)
How are Codex standards developed?

**Step 1**
Codex Alimentarius Commission undertake the decision of new standard development and commission it to appropriate committee for elaboration.

**Step 2**
CAC Secretariat arranges for the preparation of a proposed draft standard.

**Step 3**
The Draft of standard is circulated to member countries and international organisations for comments. This is the first opportunity for country to express opinion and to form the standard.
How are Codex standards developed?

**Step 4**
Comments of member states are reviewed and considered in the draft.

**Step 5**
Codex Alimentarius Commission FAO/WHO or Executive Committee approves the draft.

**Step 6**
Approved draft is sent again to member countries for further comments. At this step member country has the next opportunity to send its comments.

Steps 3 and 6 are the most appropriate moments for sending opinions and comments about developing standard.
How are Codex standards developed?

**Step 7**
Comments of member countries are considered and reviewed in the draft.

**Step 8**
After approving by member countries, Codex Alimentarius Commission FAO/WHO adopts the codex standard.

When the codex standard is approved by all member countries and Codex Alimentarius Commission FAO/WHO, all WTO member countries, if possible, implement decisions to national legislation system.
Basis for the establishment of Codex standards

Sound scientific analysis and evidence based on risk analysis

Other legitimate factors

The food standards, guidelines and other recommendations of “Codex Alimentarius shall be based on the principle of sound scientific analysis and evidence, involving a thorough review of all relevant information, in order that the standards assure the quality and safety of the food supply.

When elaborating and deciding upon food standards Codex Alimentarius will have regard, where appropriate to other legitimate factors relevant for the health protection of consumers and for the promotion of fair practices in food trade”
Roles of risk analysis in Codex

**Expert meetings**
- JMPR
- JECFA
- JEMRA
- JEMNU

**Expert consultations**

- FAO/WHO
- Risk assessment
- Functional separation + liaison

- Risk management

- Communication with all stakeholders

CAC; CCCF; CCFA; CCPR; CCRVDF; CCFH; CCNFSDU - Regulation and control
Codex Committee on Residues of Veterinary Drugs in Foods (CCRVDF) CCRVDF – hosted by USA

Scope of work of the Committee includes:

- Determine priorities for Maximum Residue Limits (MRLs) for veterinary drugs
- Recommend MRLs for veterinary drugs
- Develop Codes of Practice
- Consider methods of analysis and sampling for the determination of veterinary drug residues in food
Codex Committee on Residues of Veterinary Drugs in Foods (CCRVDF) CCRVDF – hosted by USA (cont)

Works recently finalized:
- MRLs for narasin, monensin, amoxicillin
- Revision of the Risk Analysis Principles Applied by the CCRVDF and of the Risk Assessment Policy for Residues of Veterinary Drugs in Foods

Work in progress:
- Maximum Residue Limits: monepantel, apramycin and derquantel
- Guidelines on Performance Characteristics for Multi-residues Methods
Development of MRLs for veterinary drugs

- Residue data from the application of GVP
- Toxicological data from animal and other relevant studies

1. Priority List
2. Call for Data
3. JECFA
4. CCRVDF
5. ADI & MRL
6. Codex Alimentarius Commission
7. Application by governments
Risk Management Recommendations for Residues of Veterinary Drugs for which no ADI and/or MRLs has been recommended by JECFA due to Specific Human Health Concerns

Ongoing works

Priority List of Veterinary Drugs Requiring Evaluation or Re-evaluation by JECFA

Last meeting:

21th CCRVDF, (United States of America), 26-30 August 2013

Next meeting: 22nd Session – April 2015
Codex Committe on Food Hygiene - CCFH – hosted by USA

Work of the Committee includes:

- Elaborate Guidelines or Codes of Hygienic Practices *(preferred)*
- Establish microbiological criteria for food commodity/pathogen combination; and/or
- Tools/procedures for countries to apply other microbiological risk management metrics (e.g. FSO, PO, PC)
- Determine priorities for its work on the basis of risk profile
- Identify areas on which inputs from JEMRA are needed
- Develop risk management questions to JEMRA
- Consider methods of analysis and sampling where MCs are established
Codex Committee on Food Hygiene - CCFH

Works recently finalized
- Guidelines on the Application of General Principles of Food Hygiene to the Control of Viruses in Food (2012)
- Principles and Guidelines for the Establishment and Application of Microbiological Criteria Related for Foods (2013)

Works in Progress
- Proposed draft Guidelines for Control of Specific Zoonotic Parasites in Meat: Trichinella spiralis and Cysticercus bovis (step 3 – 45th Session)

Last meeting
- 44th CCFH, New Orleans (USA), 12-16 November 2012

Next meeting
- 45th CCFH, Hanoi, Vietnam, 11-15 November 2013
Animal Feeding - Ad-Hoc Intergovernmental Codex Task Force (TFAF)

Hosted by Switzerland (2010 - 2013)

Works finalized and adopted by CAC:

- Guidelines on Application of Risk Assessment for Feed – adopted by 35th Session of the CAC

- Guidance for Governments on Prioritizing Hazards in Feed – adopted by 36th Session of the CAC
Future - issues for further consideration and work of Codex

- Remaining inclusive and transparent
- Finding consensus in a heterogeneous membership
- Participation of developing countries
- Promotion collaboration between CAC and OIE in the elaboration of standards and related texts
- Speed of standard development
How fast or how slow is Codex?

Progress of all Codex works started between 1994 and 2008

- 28% finalised after 1 year
- 14% finalised after 2 years
- 12% finalised after 3 years
- 11% finalised after more than 6 years
- 27% not finalised

Legend:
- 8% finalised after 1 year
- 14% after 2 years
- 12% after 3 years
- 28% after 4-6 years
- 11% after more than 6 years
- 27% not finalised
Thank you for the attention