

codex alimentarius commission

FOOD AND AGRICULTURE
ORGANIZATION
OF THE UNITED NATIONS

WORLD HEALTH
ORGANIZATION

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ALINROM 93/36

JOINT FAO/WHO FOOD STANDARDS PROGRAMME

CODEX ALIMENTARIUS COMMISSION

Twentieth Session

Geneva, 28 June – 7 July 1993

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

Brasilia, 16–20 March 1993

Note: This report incorporates Codex Circular Letter CL 1993/10-LAC.

TO: - Codex Contact Points
- Participants at the Eighth Session of the Codex Coordinating Committee for Latin America and the Caribbean
- Interested international organizations

FROM: Chief, Joint FAO/WHO Food Standards Programme, FAO, Via delle Terme di Caracalla, 00100 Rome, Italy

SUBJECT: **Distribution of the Report of the Eighth Session of the Codex Coordinating Committee for Latin America and the Caribbean ALINORM 93/36**

The report of the Eighth Session of the Codex Coordinating Committee for Latin America and the Caribbean will be considered by the Twentieth Session of the Codex Alimentarius Commission, which will be held in Geneva from 28 June to 7 July 1993.

REQUEST FOR COMMENTS FROM GOVERNMENTS AND OTHER ORGANIZATIONS

- Draft Code of Hygienic Practice for Street-Vended Foods. ALINORM 93/36 (paras. 82–90 and Appendix II)

The Committee agreed that the draft Code of Hygienic Practice for Street-Vended Foods should be returned to Step 6 for further comments by the countries of the Region with a view to revising this Code, taking the recommendations of the Codex Committee on Food Hygiene into consideration.

Governments wishing to propose amendments to or comment on the above revision to the draft Code of Hygienic Practice for Street-Vended Foods should do so in writing **not later than 30 June 1994** to the Chairman of the Committee at the following address: Dr. Carlos A. Ferreira Guimarães, Chefe, Divisão de Organismos Internacionais, Ministério das Relações Exteriores, Anexo I, Sala 418, CEP 70.170–870, Brasília, D.F., Brazil (Telefax No. 55.61.321.2829), with a copy to the Chief, Joint FAO/WHO Food Standards Programme, Via delle Terme di Caracalla, 00100 Rome, Italy.

SUMMARY AND CONCLUSIONS

The Eighth Session of the Codex Coordinating Committee for Latin America and the Caribbean (Brasilia, Brazil, 16-20 March 1993) reached the following conclusions and recommendations during its deliberations:

MATTERS FOR CONSIDERATION BY THE COMMISSION:

- Agreed that the draft Code of Hygienic Practice for Street-Vended Food be returned to Step 6 for further comments by the countries of the Region with a view to revising this Code (para. 90);
- Agreed to re-nominate Dr. Carlos A. Ferreira Guimarães of Brazil for appointment by the Commission as the Codex Coordinator for Latin America and the Caribbean (paras. 97-100);

MATTERS OF INTEREST TO THE COMMISSION:

- Noted that several countries in the Region were in the process of evaluating Codex standards with a view to their future acceptance and requested the Secretariat to be kept informed of Commission initiatives concerning the adoption and notification of Codex standards (paras. 27-35);
- Expressed its continued support for the objectives of the Sanitary and Phytosanitary Agreement and for a continued collaboration between the Codex Alimentarius Commission and the GATT contracting parties (paras. 41-44);
- Stressed its concern for the protectionism barriers established by industrialized importing countries and agreed on the implementation of the recommendations of the First Workshop on Import/Export Food Control Programmes, Costa Rica, February 1989 (paras. 45-53);
- Expressed its support for any activities which would improve the use and adoption of Codex standards and agreed that the Committee should continue to review activities on harmonization of food legislation, with the view towards identifying areas of priority to be harmonized (paras. 54-57);
- Agreed to review the lists of products of interest to the Region in view of their importance in international trade, seeking their harmonization as worldwide food standards (paras. 58-61);
- Recognized that the Codex Contact Points needed to be strengthened through the activities of the National Codex Committees and that further assistance should be provided by concerned international organizations in this area (paras. 62-70);
- Agreed with the recommendations arising from the Workshop on "Microbiological Contamination in Foods and its Implications for International Trade", with the view to improving the control of microbiological contamination and promoting a better exchange of information in the Region (paras. 71-75);
- Expressed its support for the future development of activities in the control of mycotoxins and recommended that every effort should be made at national and international level to improve the effective participation of countries and institutions of the Region in the programme of control and monitoring of mycotoxins in food (paras.76-81); and
- Noted the development of food irradiation within the Region and its increasing use for various commodities and concurred to be kept informed regarding future activities on food irradiation in the Region (paras. 91-96).

TABLE OF CONTENTS

| | <u>Paragraphs</u> |
|----------------------------------------------------------------------------------------------------------------------------------|-------------------|
| INTRODUCTION | 1-3 |
| OPENING OF THE SESSION | 4-12 |
| ADOPTION OF THE AGENDA | 13 |
| ELECTION OF VICE CHAIRMAN | 14 |
| MATTERS OF INTEREST TO THE COMMITTEE | 15-18 |
| REPORT ON ACTIVITIES RELATED TO FOOD CONTROL AND FOOD SAFETY IN LATIN AMERICA AND THE CARIBBEAN | 19 |
| (a) Joint FAO/WHO Activities | 20 |
| (b) FAO Activities. | 21-22 |
| (c) FAO Regional Office for Latin America and the Caribbean Activities | 23 |
| (d) WHO/PAHO Activities | 24-26 |
| REVIEW OF CODEX ACCEPTANCES BY MEMBER COUNTRIES IN THE REGION | 27-35 |
| REPORT ON ACTIVITIES OF ECONOMIC INTEGRATION IN THE REGION: | |
| (a) Central America. | 36 |
| (b) The Caribbean | 37 |
| (c) MERCOSUR | 38 |
| (d) Andean Region | 39-40 |
| REPORT ON THE URUGUAY ROUND OF TRADE NEGOTIATIONS | 41-44 |
| FOOD EXPORT/IMPORT ISSUES IN LATIN AMERICA AND THE CARIBBEAN | 45-53 |
| ACTIVITIES ON HARMONIZATION OF FOOD LEGISLATION IN THE REGION. | 54-57 |
| HARMONIZATION OF DRAFT REGIONAL AND WORLD-WIDE FOOD STANDARDS. | 58-6 |
| REPORT ON CODEX NATIONAL COMMITTEES AND CONTACT POINTS IN THE REGION AND IMPLEMENTATION OF THE CHILE WORKSHOP'S RECOMMENDATIONS. | 62-70 |
| REPORT OF THE WORKSHOP ON "MICROBIOLOGICAL CONTAMINATION IN FOODS AND ITS IMPLICATIONS FOR INTERNATIONAL TRADE" | 71-75 |
| REPORT ON THE IMPLEMENTATION OF THE RECOMMENDATIONS OF THE WORKSHOP ON MYCOTOXINS | 76-81 |
| STREET VENDED FOOD: CONSIDERATION OF A DRAFT CODE OF HYGIENIC PRACTICE | 82-90 |
| IRRADIATED FOOD: REPORT ON ACTIVITIES IN THE REGION | 91-96 |
| NOMINATION OF COORDINATOR | 97-100 |
| FUTURE WORK AND WORK ASSIGNMENTS | 101 |
| DATE AND PLACE OF NEXT SESSION | 102 |

LIST OF APPENDICES

| | <u>Pages</u> |
|----------------------------------------------------------------------------------|--------------|
| APPENDIX I: LIST OF PARTICIPANTS | 15-25 |
| APPENDIX II: CODE OF HYGIENE FOR THE PREPARATION AND SALE OF STREET-VENDED FOODS | 26-32 |

INTRODUCTION

1. The Eighth Session of the Codex Coordinating Committee for Latin America and the Caribbean was held in Brasilia, Brazil from 16 to 20 March 1993 at the kind invitation of the Government of Brazil.
2. The Session was attended by delegations from 21 countries of the Region. Observers were present from Portugal and the United Kingdom. A complete list of participants, including FAO, WHO and PAHO officers is attached as Appendix I to this report.
3. The Committee was chaired by Dr. Carlos Ferreira Guimarães, Chief of the Division of International Organizations and Codex Coordinator for Latin America and the Caribbean. He welcomed delegates and observers to Brazil and expressed his appreciation to all for their cooperation and unstinting support.

OPENING OF THE SESSION (Agenda Item 1)

4. The meeting was formally opened by the Minister of Agriculture and Agrarian Reform, Mr. Lázaro Barboza, representing His Excellency, the President of the Federative Republic of Brazil, Itamar Franco. The Minister welcomed all participants of the meeting and expressed his willingness to host the Eighth Session of the Codex Coordinating Committee for Latin America and the Caribbean (CCLAC). The Minister emphasized that a large part of the population was still exposed to malnutrition at worldwide level as had been stressed by the International Conference on Nutrition and that the process of harmonization of food legislation at international level was an important step towards overcoming these problems.
5. The increase of international trade, based on harmonized food laws between developing and developed countries, was considered a basic phase to improve the economy in developing countries and to provide better access to foods for populations exposed to hunger and malnutrition. The Minister underlined that the problem of hunger was not only related to the availability of food, but was essentially concerned with a policy to facilitate the consistent economical access of all populations to wellbeing at national and worldwide level.
6. The Minister affirmed that the Federative Republic of Brazil assumed the full respect of international compromises to improve food quality through the harmonization of food legislation, the control of zoonosis, the use of appropriate technologies to support agricultural policies and to improve food supplies.
7. Mr. Claudio Luiz Fróes Raeder, President of INMETRO on behalf of the Ministry of Industry, Trade and Tourism, emphasized the importance of Codex standards as international regulations which could facilitate international trade at regional and worldwide levels. He noted with satisfaction that it was the first time that Brazil had been appointed to coordinate member countries of the Region and to host the Eighth Session of the Codex Coordinating Committee for Latin America and the Caribbean.
8. The Representative of PAHO/WHO for Brazil, Dr. David Tejada de Rivero, pointed out that Codex standards were being established by consensus of member countries.

The aspects of food production, marketing and consumption were strictly related to social economic and political problems. He noted that stringent standards could create non tariff barriers to trade and that the present Codex meeting was a classical example to resolve problems which could jeopardize the economy of third world countries.

9. Mr. Rafael Moreno, FAO Assistant Director-General and Regional Representative for Latin America and the Caribbean, addressed the meeting on behalf of the Director-General of FAO. Mr. Moreno welcomed the delegates and highlighted the presence of Prof. F. Winarno, Chairman of the Codex Alimentarius Commission.

10. Mr. Moreno considered that the world population was increasing in a planet which was decreasing with respect to its resources and productive land. He pointed out that the world food production was sufficient for the entire population, but that poverty was increasing at a worldwide level and the access to food was limited to a large number of people.

11. Mr. Moreno stressed that increasing poverty, environmental degradation and food contamination were the problems faced by developing countries. The present challenge was to improve the national economy through the export of food production. In this sense, the importance of the Codex programme was emphasized in order to improve the capacity of the Region for food exportation and to limit the massive migration of populations living in the Region. He stressed the importance of improving Codex activities and reinforcing its international role as a forum to resolve the main problems affecting the international food trade and economy of the Region.

12. The Chairman of the Codex Alimentarius Commission, Prof. F.G. Winarno, welcomed the participants and underlined the unique part Codex played in promoting a safe, sound and wholesome food supply n ensuring fair practices of food trade and in proposing international food standards. He highlighted the role of the Regional Codex Coordinating Committees in attending the specific needs and concerns from the countries of the respective regions and particularly referred to street foods. He mentioned the global trading patterns which were promoting regional trade agreements and free markets. He hoped that these zones would not become exclusive regional trade blocks, but instead would serve as a "stepping stone" to a global system of free trade in an integrated world economy. He finally referred to the importance of a successful conclusion of the Uruguay Round of talks under the auspices of GATT. He reminded the delegates that Codex standards were considered in these meetings as the principle standard to be applied to international trade in foods and in the food standards harmonization process.

ADOPTION OF THE AGENDA (Agenda Item 2)

13. The Committee adopted the Provisional Agenda (CX/LAC 93/1) as proposed.

ELECTION OF VICE CHAIRMAN (Agenda Item 3)

14. The Delegation of Costa Rica, as supported by the Delegations of Argentina, Brazil and Cuba, nominated Dr. Ramiro Gallegos Gonzalez, Sub-Director, Instituto Ecuatoriano de Normalización (INEN) as Vice-Chairman. The Committee unanimously concurred with the proposal.

MATTERS OF INTEREST TO THE COMMITTEE (Agenda Item 4)

15. The Committee had before it CX/LAC 93/2 prepared by the Secretariat which contained a summary of matters arising from the 19th Session of the Codex Alimentarius Commission (July 1991), from the 39th Session of the Executive Committee of the Codex Alimentarius and from other Codex Committees. The Committee noted that there were a number of matters which would be discussed under other agenda items and agreed to defer specific discussions on these issues until the relevant agenda items were presented.

16. The Committee was informed that at its 19th Session the Commission had concluded that, in principle, all Codex texts should be subject to full and transparent elaboration procedures with full and equal participation by all governments and other interested parties. The Committee also noted that the Commission had reaffirmed the effectiveness of detailed written comments as a means of participation in Codex work and called for greater efforts in improving the participation of developing countries in Codex activities.

17. The Committee was also informed of recent decisions taken by the Codex Committee on Food Hygiene (March 1993), the elaboration of a Codex General Standard for Food Additives and the establishment of a principle to set maximum limits for contaminants in foods. The relevant decisions taken at the First Session of the new Codex Committee on Food Import and Export Inspection and Certification Systems, held in Canberra, Australia, 21-25 September 1992, were highlighted.

18. The Delegation of Cuba informed the Committee that following an invitation by Cuba to The Netherlands, the host country for the Codex Committee on Pesticide Residues (CCPR) which had recognized the need for increased participation of the countries of the Region, it had been agreed that the 25th Session of the CCPR would be held in Havana. It was noted that this event would be an excellent occasion to permit a large participation at this Codex meeting by developing countries in the Region and to facilitate discussions of issues of particular concern for the Region related to Codex Maximum Residues Limits for Pesticides in foods.

REPORT ON ACTIVITIES RELATED TO FOOD CONTROL AND FOOD SAFETY IN LATIN AMERICA AND THE CARIBBEAN (Agenda Item 5)

19. The Committee had before it document CX/LAC 93/3 concerning the report of FAO/WHO/PAHO activities and CX/LAC 93/3-Add.1 which contained a joint FAO/IAEA report on methods for the identification of irradiated food and other relevant information.

(a) Joint FAO/WHO Activities

20. The Secretariat presented a summary of the joint FAO/WHO/PAHO activities related to food control and food safety in Latin America and the Caribbean. Specific reference was made to the International Conference on Nutrition, sponsored by FAO and WHO, which was held in Rome in December 1992. The Committee noted that the ICN was not directly related to the Joint FAO/WHO Food Standards Programme, but that several of its conclusions might have some influence on future Codex work.

(b) FAO Activities

21. Special reference was also made to FAO Technical Cooperation Programmes at national and regional levels in the Region. The Committee noted that these projects were related to the strengthening of food control activities and the training of food control personnel from the Region. The Secretariat informed the Committee that a total of about U.S.\$ 2 million had been provided in financial assistance aimed at controlling the economic, trade and health consequences of the cholera epidemic.

22. Several delegations emphasized the FAO assistance received in these aspects in their countries.

(c) FAO Regional Office for Latin America and the Caribbean Activities

23. The Committee was informed by the FAO Regional Officer regarding the activities and the meeting held to analyze the street-vended food situation in the Region and the production of different materials for training of street-food vendors. Such materials had been widely distributed and used in the Region.

(d) WHO/PAHO Activities

24. The WHO/PAHO Secretariat presented specific WHO activities of relevant interest to the Committee. Regional activities carried out by PAHO were reported in particular, the programme to control the transmission of cholera through foods, a network for epidemiological surveillance of foodborne diseases, food irradiation matters and food safety related to air catering and to tourism.

25. The programmes carried out by the Panamerican Institute for Food Protection and Zoonosis (INPPAZ) were also presented. The Committee was informed concerning the objectives, organization and structure of INPPAZ established by an agreement between the Government of Argentina and PAHO in November 1991. The Institute provided technical cooperation, research assistance and training to all countries of the Region in matters related to food safety, zoonosis control and strengthening laboratories for food analysis.

26. The Delegation of Brazil stressed the importance of the WHO Circular Letter (WHO/CL 17.1992) which had been sent to all WHO member states requesting authorities to seek means of dealing with the transmission of cholera associated with some food commodities moving in international trade other than by applying an embargo on importation. The WHO document emphasized the view that the risk of transmission of cholera by exported products processed according to Good Manufacturing Practices was minimum.

REVIEW OF CODEX ACCEPTANCES BY MEMBER COUNTRIES IN THE REGION
(Agenda Item 6)

27. The Committee had before it document CX/LAC 93/4 when discussing this issue, which included a summary of matters of interest arising from the Codex Alimentarius Commission concerning acceptances, as well as a review of acceptances of Codex

standards and Codex Maximum Residue Limits for Pesticides by countries in the Region of Latin America and the Caribbean as follows:

- Codex commodity standards

28. The Committee was informed that the 19th Session of the Codex Alimentarius Commission had noted that the recently revised procedure for acceptance and notification of "free distribution" had already been used (i.e. for pesticides and residues of veterinary drugs) and strongly supported in principle the recommendations of the FAO/WHO Conference on Food Standards, Chemicals in Foods and Food Trade to apply this revision to the acceptance procedures for Codex commodity standards. The 10th Session of the Codex Committee on General Principles, held in Paris, France, 7-11 September 1992, had agreed to propose amendments to the General Principles of the Codex Alimentarius so as to delete "target acceptance" and to apply the modality of acceptance under the "free distribution" principle to Codex commodities and general standards.

29. With regard to the acceptance of Codex commodity standards, the Secretariat provided the latest references to the Summary of Acceptance - Worldwide and Regional Codex Standards (CAC/Acceptances Part I, Rev. 4), as well as additional references to acceptances received which were outlined in document ALINORM 89/5, as prepared for the 18th Session of the Commission and document ALINORM 91/5, as prepared for the 19th Commission Session.

- Codex Maximum Residue Limits for Pesticides (MRLs)

30. With reference to acceptance notifications of Codex MRLs for Pesticides received up to September 1983 (Ref. CAC/Acceptances - Part II, Rev. 2), the Secretariat indicated that additional notifications had been included in ALINORMS 85/2, 87/6 and Addendum, 89/5 and 91/5 however, in view of the adoption of a new procedure of "free distribution", acceptances for MRLs, the Secretariat had circulated a Declaration of Acceptance form and had written to governments directly to solicit additional government notifications under the new procedure. The Secretariat indicated that the Governments of Argentina, Cuba and Mexico had responded to this request and encouraged other governments of the Region to do likewise.

31. The Secretariat verified that additional information on acceptances of MRLs had been provided by the Delegation of Costa Rica during the 7th Session of the Codex Committee for Latin America and the Caribbean (ALINORM 91/36). The Committee was also informed that a letter had been sent to the Codex Secretariat by the "Comité de Sanidad Vegetal del Cono Sur" (COSAVE) informing that this sub-regional Committee had requested members of the Council of Ministers of COSAVE to accept the MRLs established by Codex and to set up an expert committee dealing with MRLs not established by Codex but of importance to the Region. The Secretariat pointed out that notifications of acceptance should be sent officially to the Codex Secretariat by governments using the specific Declaration of Acceptance form.

32. The Delegation of Costa Rica provided detailed information on several Codex standards which had been approved by this country and a list of Codex standards which were under consideration for acceptance.

33. The Delegation of Cuba informed the Committee that in view of the changes in the Codex procedure for acceptance of Codex standards and MRLs, all the Cuban notifications were under review and that updated information would be presented at the 20th Session of the Commission.

34. Several delegations stated that new national food legislation had been adopted taking Codex standards into consideration and that they were in the process of evaluating Codex standards with a view to their future acceptance.

35. The Committee agreed that the Secretariat should keep it informed of future Commission initiatives concerning the adoption and notification of acceptances of Codex standards.

REPORT ON ACTIVITIES OF ECONOMIC INTEGRATION IN THE REGION (Agenda Item 7)

(a) Central America

36. The Delegation of Costa Rica presented the document CX/LAC 93/5 - Report on Activities of Economic Integration in Central America. This Delegation emphasized that at the Summit of the Presidents of the Central American Isthmus (Antigua Guatemala, 1990) the Economic Plan of Action for Central America (PAECA) had been adopted. This Plan had great implications concerning the economic integration of the Subregion. Within the framework of the Codex Alimentarius the following aspects were highlighted: policies of industrial retraining, coordination of agricultural policies and regional policies in science and technology. The principle achievements of PAECA in these areas and the agreements reached were also mentioned.

(b) The Caribbean

37. The Chairman of the Committee referred to Part (b) of the document CX/LAC 93/5-Add. 2 on the activities of economic integration in the Caribbean carried out by CARICOM. In this context, it was mentioned that the Lomé IV Convention of 1989 provided free EC market access to most CARICOM exports. Lomé IV was in line with CARICOM's operations with third-party countries, renewal of the Caribbean Basin Initiative (CBI II) having been approved in August 1990, but the regime governing entry of Caribbean products to the United States remained indefinite in duration. At the last meeting of the Heads of governments in which the External Common Tariff was adopted, it was recommended to study the possibilities of setting up an "Association of States of the Caribbean".

(c) MERCOSUR

38. The Delegation of Argentina presented Part (c) of the above document and mentioned the latest developments in the Southern Common Market (MERCOSUR) which had resulted in the Treaty of Asunción (March 1991) signed between Argentina, Brazil, Paraguay and Uruguay. The Delegation of Argentina pointed out that the technical aspects of the administration and execution of the Treaty were carried out through 11 technical subgroups (SGT). The SGT No. 3 - Technical standards was responsible for the study of aspects considered by the Codex Alimentarius, especially

the problems of harmonization of national legislations and for producing MERCOSUR standards fundamentally based on the Codex standards.

(d) Andean Region

39. The Chairman of the Committee summarized Part (d) of the document on activities of economic integration in the Andean Region. He underlined the signature of the Act of Barahona (December 1991) and the JUNAC meeting in Lima (August 1992) which represented steps forward in the integration process. He also referred to the constitution of the Group of Three (November 1990) between Colombia, Mexico and Venezuela in order to establish a free trading zone.

40. The Delegation of Brazil noted the importance of the activities undertaken by the SGT No. 3 in the elaboration of standards harmonized with Codex. The Delegation of Argentina pointed out that MERCOSUR was developing its framework with the main objective to improve quality of food in order to become competitive in international trade.

REPORT ON THE URUGUAY ROUND OF TRADE NEGOTIATIONS (Agenda Item 8)

41. The Committee had before it document CX/LAC 93/6 which contained the draft final text of the Uruguay Round, including a revised text of the GATT Agreement on Technical Barriers to Trade (established under the Tokyo Round of Negotiations) and known as the GATT "Standards Code". The Committee was also informed that if the Uruguay Round was successfully completed, the revised Agreement on Technical Barriers to Trade would also become binding on contracting parties.

42. The Agreement covered all those areas contained in Codex standards which were not covered by the Sanitary and Phytosanitary Decision such as labelling to prevent consumer deception or fraud and quality aspects.

43. The Delegation of Brazil emphasized the importance of the basic rights and obligations as contained in the GATT document, which stressed that sanitary and phytosanitary measures should not be applied in a manner which could constitute a disguised restriction on international trade.

44. The Committee noted that no substantial progress on the negotiations had been made, but nevertheless expressed its continued support for the objectives of the Sanitary and Phytosanitary Agreement and for a continued collaboration between the Codex Alimentarius Commission and the GATT contracting parties.

FOOD EXPORT/IMPORT ISSUES IN LATIN AMERICA AND THE CARIBBEAN (Agenda Item 9)

45. The Committee had before it document CX/LAC 93/7 which was introduced by the Delegation of Brazil. The Committee was informed that on the basis of the recommendation of the 7th CCLAC Session, the Coordinator of the Region had conducted a survey among the member countries to update information on the status of food export and import control in Latin America and the Caribbean. However, the replies received were not sufficient to provide complete information on the status of food export and import control in the Region.

46. The Delegation of Ecuador expressed apprehension with reference to protectionist barriers created by importing countries in the international trade of bananas. Several delegations supported the concern expressed by Ecuador.

47. The Committee stressed its concern for the protectionist barriers established by industrialized importing countries, taking as an example the international trade of bananas. The Committee emphasized that the importing countries could rapidly resolve these problems and could reestablish ethical commercial relations to permit worldwide free trade, respecting the international principles of GATT and Codex standards.

48. The Delegation of Brazil informed the Committee of the "SISCOMEX" national system established to control the import and export of foods which attempted to improve quality control and food production.

49. The Delegation of Argentina expressed its support of the draft terms of reference for the Codex Committee on Food Import and Export Inspection and Certification Systems. The Committee was informed that specific comments on the above draft terms of reference had been requested by member countries and that these would be presented at the next session of the Commission (July 1993) for adoption.

50. The Delegation of Mexico informed the Committee on the activities of elaboration of Codex standards undertaken by the Codex Committee on Tropical Fresh Fruits and Vegetables, held in Mexico City, 1-5 February 1993. The Delegation also pointed out that at this session a draft Codex standard for bananas had been discussed. However, due to the absence of banana producing countries, Mexico would directly contact such countries in order to consider matters dealing with the different aspects relating to the draft Codex standards for bananas.

51. The Delegation of Costa Rica provided information on the programmes developed by this country with the assistance of FAO on the establishment of a national system dealing with exporting food products (fruits and vegetables) with a view to reducing the cases of rejections by importing countries. The Delegation of Costa Rica, supported by several other delegations, expressed the opinion that in organizing the next workshop in conjunction with the 9th Session of the CCLAC, FAO and WHO/PAHO should give priority to issues such as food laboratory accreditation, quality inspection systems, including sampling techniques.

52. The Committee agreed to propose to FAO and WHO/PAHO that the theme of the workshop in conjunction with the 9th CCLAC Session should be food laboratory accreditation and quality inspection systems, including sampling techniques.

53. The Committee also agreed that the recommendations arising from the Workshop on Export/Import Food Control held in Costa Rica in 1989 and listed in document CX/LAC 93/7 were still valid and should be maintained for implementation in the Region.

ACTIVITIES ON HARMONIZATION OF FOOD LEGISLATION IN THE REGION
(Agenda Item 10)

54. The Committee had before it document CX/LAC 93/8 containing written comments from Brazil and Peru in response to the circular letter from the Coordinator to member countries requesting information in order to evaluate the harmonization of food legislation in the Region. This document was presented by the Delegation of Brazil.

55. Several delegations referred to the respective efforts made in their countries in this matter. The Committee noted that such activities were of particular relevance in order to facilitate trade and that these activities were carried out based on the Codex programme.

56. Other delegations acknowledged the technical assistance provided by FAO in the Central American Sub-Region in the harmonization of food legislation and food standards. The Delegation of Costa Rica referred to the programme of work of the "Red iberoamericana de ordenamiento alimentario" which aimed at the harmonization of food legislation in the Spanish speaking countries of the Region through the establishment of a data bank on food standards and training and research activities in these aspects.

57. The Committee expressed its support for any activities which would improve the use and adoption of Codex standards and agreed that the Committee should continue to review activities on harmonization of food legislation, with the view towards identifying areas of priority to be harmonized.

HARMONIZATION OF DRAFT REGIONAL AND WORLD-WIDE FOOD STANDARDS **(Agenda Item 11)**

58. The Committee had before it document CX/LAC 93/9 on the Harmonization of Draft Regional and Worldwide Food Standards. The document contained comments received from Argentina, Brazil, Cuba and Ecuador in response to a circular letter sent by the Regional Coordinator of the CCLAC.

59. The document which referred to two lists, the first of 13 food products and the second of 31 commodities, as suggested by the harmonization meetings, was presented by the Delegation of Cuba. The Committee noted that only a few countries had submitted written comments on this subject.

60. Taking into account that the comments received from member countries had not been sufficient for the Committee to take a decision, the Delegation of Cuba, supported by several other delegations, proposed that both lists would still be considered and that more data should be collected on the respective importance of products in international food trade at export and import levels before referring to the Commission. The Delegation also proposed that both lists should be submitted to the Panamerican Commission on Technical Standards (COPANT) which would meet in April 1993 in Santiago de Chile.

61. The Committee agreed with the above proposal and decided to continue with such activity in its future work.

REPORT ON CODEX NATIONAL COMMITTEES AND CONTACT POINTS IN THE REGION AND IMPLEMENTATION OF THE CHILE WORKSHOP'S RECOMMENDATIONS **(Agenda Item 12)**

62. The Committee had before it documents CX/LAC 93/10 and CX/LAC 93/10-Add. 1 containing reports on National Codex Committees and on regional Codex Contact Points.

63. The documents were presented by the Chairman of the Committee who noted that a circular letter had been sent requesting information on progress made in this area however, the Coordinating Committee had not received any information on this matter.

64. The Committee emphasized that the regional meeting on Codex Contact Points in Latin America (Santiago de Chile, December 1990) and its recommendations were of significant importance.

65. The Delegations of Brazil, supported by the Delegation of El Salvador, recommended that a similar workshop should also be organized for the English-speaking Caribbean countries. The Delegation of Brazil also informed the Committee that the relationship between the National Committee of Brazil and Uruguay had been established with a view to organizing a national Codex Committee in that country.

66. Several delegations informed the Committee of the progress made in organizing the Codex Contact Points and National Codex Committees. Other delegations acknowledged the FAO and PAHO assistance provided in the establishment and/or strengthening of National Codex Committees.

67. The WHO/PAHO Representative informed the Committee of recommendations received following the last session of the World Health Assembly to support countries in establishing or strengthening their National Codex Committees and that support had been provided in this sense in the Region.

68. The directory of the Codex Contact Points in the Region, as elaborated by the Governments of Costa Rica and updated by the Government of Brazil, was made available during the session.

69. The Delegation of the Dominican Republic, supported by other delegations, requested information on the follow-up activities carried out based on the Chile Workshop recommendations. The Chairman informed that no information on the implementation of recommendations arising from the 7th Session of the CCLAC had been made available to the Coordinator of the Region.

70. The Committee recognized that the Codex Contact Points needed to be strengthened through the activities of the National Codex Committees and that further assistance should be given by concerned international organizations in this area, in particular providing specialized personnel to support the activities of Codex Contact Points and National Codex Committees. The Committee also affirmed that the recommendations formulated by the Chile Workshop were still valid and should therefore be implemented as part of the future programme of work in the Region.

REPORT OF THE WORKSHOP ON "MICROBIOLOGICAL CONTAMINATION IN FOODS AND ITS IMPLICATIONS FOR INTERNATIONAL TRADE" (Agenda Item 13)

71. The Committee had before it the report of the Joint FAO/ PAHO Workshop on "Microbiological Contamination in Foods and its Implications for International Trade". The report was summarized by the Secretariat.

72. The Secretariat informed the Committee that the Workshop had recognized the importance of microbiological contamination of food in the Region and regretted its negative impacts on human health and national and international food trade. It was emphasized that there was a lack of coordination and information in food control and absence of epidemiological data on foodborne diseases in the Region.

73. The Workshop presented the following recommendations with the purpose of improving the control of foods, with particular emphasis on the control of microbiological contamination.

- (a) food control programmes be implemented and strengthened on an integrated basis at national level with the involvement of all institutions concerned with food control aspects from food production to consumption, including health and epidemiological surveillance related aspects;
- (b) the exchange of information, experience and knowledge amongst the countries of the Region utilizing Technical Cooperation among Developing Countries (TCDC) concepts be promoted for the food control personnel and epidemiological surveillance staff in the Region;
- (c) the implementation of intra and interlaboratory quality assurance programmes, specifically on microbiological contamination of foods in the Region be considered. The need for reference laboratory centres in this matter was noted;
- (d) practical and effective inspectional procedures be promoted. Total quality control systems in the food industry should also be promoted. Therefore, training in HACCP and GMP should be organized and adapted for all levels of food industry staff, as well as for the regulatory food control sector personnel;
- (e) it is necessary to revise and update food standards, including microbiological parameters in the Region and to harmonize them at intra-regional and international levels. The role of the Codex Alimentarius Commission in this aspect was highlighted;
- (f) a data bank system related to food safety in Latin America and the Caribbean, emphasizing the type of food, its origin, etiological agents originally isolated, and detention in international trades, be supported;
- (g) education efforts carried out in the Region by governmental and non-governmental organizations regarding food sanitation and general hygiene and directed at the population, including food handlers should be continued and evaluated.

74. Several delegations highlighted the importance of HACCP and GMP in food control systems. The Delegation of Costa Rica stressed the need for food control in the food chain and pointed out that recommendations to governments should be made to promote sectorial cooperation to reduce the duplication of work of similar institutions in the programme of total quality control systems. The Delegation of El Salvador,

supported by the Delegations of the Dominican Republic, and Paraguay, stressed the need for training medical staff in foodborne disease diagnosis.

75. The Committee agreed with the proposal of the Delegation of El Salvador and endorsed the conclusions and recommendations proposed by the Workshop.

REPORT OF THE IMPLEMENTATION OF THE RECOMMENDATIONS OF THE WORKSHOP ON MYCOTOXINS (Agenda Item 14)

76. The Committee had before it documents CX/LAC 93/11 containing a report on the Implementation of the Recommendations of the Workshop on Mycotoxins (February 1991) and Conference Room Document 4 (CX/LAC 93/11-Add. 1) containing written comments submitted by Brazil, Paraguay and Uruguay in response to the circular letter sent by the Regional Coordinator for Latin America and the Caribbean.

77. The Secretariat summarized the documents which concerned the follow-up activities carried out in the Region regarding the implementation of the recommendations of the Joint FAO/PAHO Workshop on Prevention and Control of Mycotoxins in Latin America and the Caribbean Countries (1991). The Secretariat also presented the work carried out by the Codex Committee on Food Additives and Contaminants (CCFAC) regarding draft limits and guidelines established for mycotoxins in food, as well as information on the selection of related methods of analysis. The Committee was also informed that an Expert Consultation would be held in Rome in April 1993 to define sampling plans for aflatoxins in food.

78. Several delegations referred to the follow-up activities undertaken on the basis of the Joint FAO/PAHO Workshop recommendations, including studies on aflatoxin contamination of food and feed and training of laboratory staff, as well as prevention of contamination through education of food producers and processors.

79. The Delegation of Argentina, supported by the Delegations of Brazil, Paraguay and Uruguay, emphasized the importance of having validated methods of analysis and appropriate sampling plans strictly correlated to limits established for mycotoxins in food. The Delegation also emphasized that some particular difficulties were faced by the MERCOSUR harmonization process with Codex mycotoxins levels in food when methods of analysis and sampling plans had not been established.

80. The Delegation of Brazil pointed out that Codex maximum limits for aflatoxins should be established only when validated methods of analysis and sampling plans had been set.

81. The Committee agreed with the proposal of the Delegation of Brazil and expressed its support for the future development of activities in this area and recommended that every effort should be made at national and international levels to improve the effective participation of countries and institutions of the Region to the programme of control and monitoring of mycotoxins in food.

STREET-VENDED FOOD: CONSIDERATION OF A DRAFT CODE OF HYGIENIC PRACTICE (Agenda Item 15)

82. The Committee had before it document CX/LAC 93/12 containing written comments on a draft Code of Hygienic Practice elaborated by the Coordinating Committee for Latin America and the Caribbean and adopted at Step 5 by the 19th Session of the Commission.

83. The Chairman of the Committee summarized comments received from Argentina, Brazil, Costa Rica, Ecuador, Honduras, Paraguay, Peru and Venezuela. The Codex Secretariat informed the Committee of the recent discussions which had taken place at the 26th Session of the Codex Committee on Food Hygiene (CCFH), held in Washington, D.C., 1-5 March 1993. In particular, the CCFH had agreed that a general or global model code for street-vended foods was inappropriate. The CCFH had agreed that Regional Coordinating Committees should be invited to reconsider their approach to the question of street-vended foods in order to determine whether regional codes in their present form were actually needed to establish priority when examining food safety issues related to street-vended foods and to leave the establishment of detailed codes to local authorities in the countries concerned.

84. The WHO/PAHO Representative quoted specific paragraphs of the draft report of the last session of the CCFH concerning the work undertaken by WHO to prepare a general document on street foods. A draft of the essential requirements document, WHO/HPP/FOS/92.3, had been produced and presented to the Codex Coordinating Committee for Asia (CCASIA) and distributed to several WHO member countries. The document was made available at the CCLAC session.

85. Several delegations summarized the work undertaken in the Region in drafting the regional code of practice on street-vended foods and the numerous activities carried out with a view to improving the street food situation in the Region. The use of the draft code of practice in the development of these activities, especially the street food regulations, was mentioned by various delegations. Several countries in particular informed the Committee that the draft Code had been used as a basic document to establish national regulations and that in some cases, the national legislation has specific reference to such Code. The FAO/PAHO assistance provided to the countries of the region in these activities was recognized. The Committee was keen that such assistance be pursued.

86. The Delegation of Costa Rica suggested that it would be of particular interest to consider the kind of street-vended foods over the next ten years in a programme of review of the Code.

87. The Delegation of Brazil agreed with the decisions taken by the CCFH supporting the need to review to examine the regional policy on the issue and pointed out that the draft Code of Hygienic Practice for Street-Vended Food should be revised taking the related documents into consideration. The Delegation also emphasized that the agreed final Code should be the final reference document for municipalities as the basic approach for the control of street-vended food problems.

88. The Committee took note of the document "Essential Safety Requirements for Street-Vended Foods" (WHO/HPP/FOS/92.3) prepared by WHO. It considered that the document could serve as an appropriate reference to review the draft Code of Hygienic

Practice on Street-Vended Food. The Representative of WHO/PAHO informed the meeting that delegations were welcome to suggest changes to the document.

89. The Delegation of the Dominican Republic, supported by delegations of Argentina, Brazil, Costa Rica, Cuba, Ecuador, Honduras and Panama, taking into consideration that the decisions endorsed by the Codex Committee on Food Hygiene were not yet published, proposed that the draft Code should be reconsidered at Step 6 of the Codex procedure.

90. The Committee agreed that the draft Code of Hygienic Practice for Street-Vended Food be returned to Step 6 for further comments by the countries of the Region with a view to revising this Code. The draft Code is attached as Appendix II to this report.

IRRADIATED FOOD: REPORT ON ACTIVITIES IN THE REGION (Agenda Item 16)

91. The Committee had before it document CX/LAC 93/13 containing a report on the food irradiation activities in Latin America and the Caribbean and information on a survey on the use of food irradiation in the Region prepared by FAO/IAEA. Conference Room Document No. 3 (CX/LAC 93/13-Add. 1), including regulations on food irradiation for several countries of the Region was also made available at the session.

92. The Chairman introduced document CX/LAC 93/13 on food irradiation informing the Committee that a questionnaire had been sent to member countries of the Region and that information had been received from 19 countries. According to these replies, only a few countries had legislation on the use of food irradiation processes and that the legislation in force in the majority of the Region did not allow food irradiation use. The Chairman also noted that some countries had expressed their interest in receiving information and technical assistance on food irradiation and that this area was insufficiently known and discussed in the Region.

93. Several delegations provided information on national legislation and activities related to food irradiation processes, training of personnel and assistance received by FAO/IAEA.

94. Other delegations expressed concern regarding systems of control and certification of imported products containing irradiated ingredients and stressed that adequate labelling information should be used.

95. Several delegations noted the need of assistance by international organizations in education and training in food irradiation.

96. The Committee noted the development of this technique within the Region, the increasing use of food irradiation for various products and the establishment of respective regulations in the countries of the Region based on Codex standards for food irradiation. The Committee concurred to be kept informed regarding future activities on food irradiation in the Region.

NOMINATION OF COORDINATOR (Agenda Item 17)

97. The Committee had before it document CX/LAC 93/14 entitled "Nomination of Coordinator". The document set out the Rules governing the appointment of the Coordinator as published in the Procedural Manual of the Codex Alimentarius Commission (Rule II.4).

98. The Committee was informed that the Coordinator had served his first term and that he was eligible under Rule II.4 (b) to hold the office of Coordinator for Latin America and the Caribbean for the next succeeding term.

99. The Delegation of the Dominican Republic, supported by several delegations, proposed that Dr. Carlos A. Ferreira Guimarães be re-nominated for appointment by the 20th Session of the Codex Alimentarius Commission as the Codex Coordinator for Latin America and the Caribbean.

100. The proposal was unanimously supported and acclaimed by the Committee.

FUTURE WORK AND WORK ASSIGNMENTS (Agenda Item 18)

101. The Committee agreed that the following items should be considered at its Ninth Session:

- Matters of interest to the Committee arising from the Codex Alimentarius Commission and other Codex Committees;
- Matters of interest to the Committee arising from FAO, WHO and other international organizations;
- Review of acceptances of Codex standards and Maximum Residue Limits for Pesticides by countries in the Region;
- Information and reports by member governments on activities of economic integration in the Region;
- Information and reports by member governments on food control and food safety issues at national, regional and international levels;
- Report on the outcome of the GATT Uruguay Round (i.e., the Agreement on Sanitary and Phytosanitary Measures);
- Food Export/Import issues in the Region;
- Information and reports by member governments on activities on harmonization of food legislation in the Region;
- Report on the harmonization of regional and sub-regional food standards with Codex standards;
- Report on identification of food products of interest to the Region and which are objects of international trade;
- Report on activities related to the strengthening of Codex Contact Points and National Codex Committees in the Region;
- Draft Code of Practice for Street Foods (at Step 7); -Certification and inspection issues of concern to the Region;

- Report on the implementation of the recommendations of the Workshop on Microbiological Contamination in Food and its Implications for International Trade;
- Report on activities to control mycotoxin contamination in foods;
- Activities and regulations carried out by member countries of the Region on food irradiation; and
- Information on the outcome of the International Conference on Nutrition on consumer protection strategy through the improvement of food quality and food safety.

DATE AND PLACE OF NEXT SESSION (Agenda Item 19)

102. The Committee was informed that its Ninth Session was tentatively scheduled to be held in Brasilia or in Rio de Janeiro in April/May of 1995.

SUMMARY STATUS OF WORK

| Subject/Recommendation | Step | For Action By: | Document Reference |
|----------------------------------------------------------------------------------------------------------------------------------------------------|-------------|-------------------------------------------------|-----------------------------------|
| Draft Code of Hygienic Practice for Street-Vended Food | 6 | Governments | ALINORM 93/36, para. 90, App. III |
| Acceptance of Codex Standards Progress Report | -- | CAC,FAO/PAHO Governments, Secretariat 9th CCLAC | ALINORM 93/36, paras. 27-35 |
| Proposal for Elaboration of Worldwide Standards a) List of 13 products for Government Comments b) List of 31 products for Preliminary Review | -- -- | Governments Secretariat COPANT 9th CCLAC | ALINORM 93/36, paras. 58-61 |
| Progress Report on Codex National Committees and Contact Points in the Region | -- | RLAC Secretariat 9th CCLAC | ALINORM 93/36, paras. 62-70 |
| Progress Report on Follow-up of the Workshop on Microbiological Contamination in Foods and its Implications for International Trade | -- | FAO/PAHO Governments Coordinator 9th CCLAC | ALINORM 93/36, paras. 71-75 |
| Followup on the Recommendations of the Workshop on Mycotoxins - Progress Report | -- | Governments FAO/WHO/PAHO Secretariat 9th CCLAC | ALINORM 93/36, paras. 76-81 |
| Progress Report on Irradiated Food in the Region | -- | FAO/IAEA Governments Coordinator | ALINORM 93/36, paras. 91-96 |
| Proposed Workshops: - Food laboratory accreditation - Quality inspection systems - Sampling techniques | -- | FAO/PAHO Governments | ALINORM 93/36, para. 52 |
| Directory of Codex Contact Points and National Codex Committees in the Region (updating) | -- | Governments Coordinator | ALINORM 93/36, paras. 71-75 |

ALINORM 93/36
APPENDIX I

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CODE OF HYGIENE FOR THE PREPARATION AND SALE
OF STREET-VENDED FOODS

C O N T E N T S

- SECTION 1 - INTRODUCTION
- SECTION 2 - DEFINITIONS
- SECTION 3 - REQUIREMENTS FOR INPUTS AND INGREDIENTS
 - 3.1 - PURCHASE OF INPUTS AND INGREDIENTS
 - 3.2 - TRANSPORT, RECEPTION AND STORAGE OF INPUTS AND INGREDIENTS
- SECTION 4 - REQUIREMENTS FOR THE PLACE OR AREA OF PREPARATION
 - 4.1 - PLACE OF PREPARATION
 - 4.2 - SURROUNDINGS FOR FINAL PREPARATION
 - 4.3 - SANITARY FACILITIES
 - 4.4 - WORKING AREA
 - 4.5 - UTENSILS
- SECTION 5 - REQUIREMENTS FOR PRELIMINARY PREPARATION
 - 5.1 - HANDLING UTENSILS
 - 5.2 - HYGIENIC PRACTICES
- SECTION 6 - REQUIREMENTS FOR FINAL PREPARATION
 - 6.1 - COOKING AND HANDLING
 - 6.2 - HYGIENIC PRACTICES
- SECTION 7 - REQUIREMENTS FOR THE TRANSPORT OF PREPARED FOOD
- SECTION 8 - REQUIREMENTS FOR MARKETING
 - 8.1 - THE SALES POINT AND ITS SURROUNDINGS
 - 8.2 - PROTECTION AND SERVING OF FOOD
 - 8.3 - REQUIREMENTS FOR THE VENDOR-HANDLER
 - 8.4 - HANDLING AND DISPOSAL OF WASTES
 - 8.5 - VECTOR CONTROL

CODE OF HYGIENE FOR THE PREPARATION AND SALE OF STREET-VENDED FOODS

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 standard shall govern all individual and legal entities involved in the preparation and/or sale of food and beverages in the public street and shall apply to places where they are prepared, points where they are sold and means of transport used. Its purpose is to ensure a food or beverage product that is safe and fit for consumption, and thus protect the health of the persons who use this type of food service.

SECTION 2 - DEFINITIONS

For the purposes of this Code, the following terms shall have the following meanings:

- Running water: Water coming out of a tap.
- 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.¹
- Environment: That which surrounds the food.
- Drinking water: That which has been treated and is contaminant free and fit for human consumption.
- Food and beverages for direct consumption: Any type of hot or cold food or beverage that requires some degree of preparation before being consumed.
- Coproculture: The sowing of excrement on a culture medium to identify the microorganisms it contains.
- To taste: To test the taste or flavour of a preparation.
- Sputum: Nasopharyngeal secretion which is ejected by spitting.
- Enteric: Pertaining or relating to the intestines.
- Germs: Microbes.
- Hermetic: Complete and impenetrable (closure).
- Ingredients: Components of a mixture.
- Impermeable: Not allowing the passage of water.
- Informal: Not official or authorized.
- Input: Element needed to obtain a product.
- Organoleptic: 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.
- Pests: Undesirable animals.
- Crockery: All glasses, plates and dishes used in serving meals.

¹ Street foods: the term approved at the Regional Workshop on Street-Vended Foods held in Yogyakarta, Indonesia, in November 1986.

SECTION 3 - REQUIREMENTS FOR INPUTS AND INGREDIENTS

3.1 Purchase of Inputs and Ingredients

3.1.1 Purchase inputs and ingredients sold in clean places and stored on shelves, in boxes or baskets, as such inputs and ingredients will not be contaminated. Never buy products that are placed directly on the ground.

3.1.2 Purchase meat from approved slaughterhouses; reject products of clandestine slaughter, as clandestine meat has not been inspected and may come from diseased animals.

3.1.3 Purchase packaged inputs and ingredients that bear a guarantee or manufacturers' brand name (not unlabelled, unpackaged food of informal origin) so that should any illness result from their consumption, the manufacturer or producer may be easily located to clarify the question of responsibility and avoid new outbreaks.

3.1.4 Purchase products whose sensory properties (smell, taste, colour, texture, etc.) are those of fresh, not spoiled food, as this is a sure way of purchasing the best quality food.

3.2 Transport, Reception and Storage of Inputs and Ingredients

3.2.1 Products used in the preparation of meals shall be transported in such a way as to avoid their being spoilt by heat or the length of the journey, or contaminated by undesirable substances or products (contaminants) that may be transported together and accidentally become mixed with them, causing poisoning.

3.2.2 Inputs and ingredients must be received in a clean and protected place; meat, offal and fish shall be placed on trays, and bulk commodities in clean containers.

3.2.3 Nonperishable food which is not used immediately should be kept covered, in closed containers, etc.; this will prevent contact with pests (flies, cockroaches, rodents) which may contaminate it.

3.2.4 Perishable food (milk, fish, meat and shellfish) which is not going to be prepared immediately, should be kept refrigerated; this will prevent the food spoiling and becoming dangerous to eat.

3.2.5 Keep recipients containing food clearly labelled and in separate areas from those containing soap and toxic or poisonous substances; correct labelling may prevent fatal accidents.

SECTION 4 - REQUIREMENTS FOR THE PLACE OR AREA OF PREPARATION

4.1 Place of Preparation: Food shall be prepared in a place set aside exclusively for that purpose; the place of preparation shall be sufficiently lit, kept clean at all times, and shall be far from any source of contamination (rubbish, waste water, animals). The reason for this is that food is most likely to become contaminated during preparation, the danger being all the more serious if the food is going to be eaten raw or only slightly cooked.

4.2 Final Place of Preparation: Similarly, if food preparation is completed in sales points on the public street, the area must be clean, protected from the sun and wind, separate from and not accessible to the public, for the same reasons as above (4.1).

4.3 Sanitary Facilities: The places where food is prepared must have a drinking water supply, waste water disposal facilities and bins for rubbish and refuse; these are the basic sanitary arrangements needed to ensure that food is kept free of contamination. When food is prepared at points on the public street care must also be taken to ensure that good quality water and waste water and rubbish disposal facilities are available.

4.3.1 Water at sales points may be kept in duly protected stainless containers of at least 20 litres capacity. Rubbish and refuse bins must be made of impermeable material, easy to clean and have a plastic bag inside in order to facilitate handling of the rubbish.

4.4 Working Surfaces : Working or preparation surfaces must be made of hygienic, impermeable material that is easy to clean and in good condition; they should be at least 60 to 70 cm. from the ground.

4.5 Utensils: Saucepans, other cooking utensils and crockery must be clean and in good condition. Unsuitable materials such as copper cadmium, lead and other toxic materials should not be used, BECAUSE these metals react easily with food, forming toxic compounds, particularly if the food is acid.

SECTION 5 - REQUIREMENTS FOR PRELIMINARY PREPARATION

5.1 Handling Utensils

5.1.1 Surfaces that are in contact with food shall be scrubbed with soap, water and detergent after every operation. This prevents recontamination of food if the product previously in contact with the surfaces was contaminated. Scrubbing removes germs and scraps of food from the surfaces.

5.1.2 Wash all utensils with soap and water before use; this lowers the risk of contaminating food with dirty utensils.

5.1.3 Keep fuel or any inflammable product in closed, labelled containers, far from food and cookers.

5.1.4 The mixing of ingredients before cooking or serving should be done in receptacles specially intended for that purpose.

Do not use others which may have previously contained toxic products (e.g. insecticide containers, paint tins, motor oil cans, etc.) as they may still be impregnated with residues of the toxic substance which could pass into the food, and also, because the material they are made of is not suitable for holding food.

5.2 Hygienic Practices

5.2.1 Wash hands with soap and water before handling food or when changing from one activity to another. A container should be kept exclusively for washing hands; dirty hands are the main source of contamination and carriers of most foodborne diseases.

5.2.2 Wash greens and other vegetables in plenty of water, taking special care with those to be eaten raw; they might have been irrigated with waste water, in which case they would be highly contaminated and eating them would constitute a serious health risk.

5.2.3 Wash all food, including meat, before preparing it in order to reduce the risks of contamination.

5.2.4 Food should be washed with drinking, running water, because as it flows over the food, it washes away some of the contaminants.

5.2.5 Clothes should be protected with an overall or apron and hair covered with a cap throughout food handling, as this prevents clothes touching the food or hair falling into dishes.

5.2.6 Do not wear rings or bracelets while handling food.

5.2.7 Food should not be handled by persons with cuts or sores, as these are a source of germs that can contaminate food on contact.

SECTION 6 - REQUIREMENTS FOR FINAL PREPARATION

6.1 Cooking and Handling

6.1.1 Cook the food sufficiently (whether boiling or cooking directly over a fire), as heat destroys many contaminants, especially germs and parasite cysts.

6.1.2 If the food is not served immediately it should be kept in a cool, well-ventilated place or, better still, refrigerated, but never outdoors or exposed to the sun; germs proliferate easily in food that is not kept cool.

6.1.3 As regards reheating food, only the portion to be served should be reheated and not more than once, because reheating insufficiently or more than once causes germs to multiply to the point where the food becomes dangerous.

6.1.4 Cooking utensils should be of suitable, hygienic material and recipients should be heat-resistant and used only for food preparation.

6.2 Hygienic Practices

6.2.1 Always wash the utensil used to taste food before putting it back into the pot, as food can become contaminated with germs from the cook's mouth.

6.2.2 Avoid sneezing or coughing over the food, particularly when it is ready to be served; coughs and sneezes contain germs which can contaminate food.

6.2.3 Wash hands with soap and water before starting preparation and after every change of activity during food handling.

6.2.4 Salads should be prepared with the aid of utensils, never with the hands which are the main vehicle of contamination.

SECTION 7 - REQUIREMENTS FOR THE TRANSPORT OF PREPARED FOOD

7.1 When food is transported to the place of sale, it should be in hermetically sealed and protected containers in order to avoid contact with dirty surfaces; if the vehicle is not suitable for transporting foodstuffs, maximum precautions should be taken to protect the food.

7.2 The place where food is prepared should be as near as possible to the place where it is sold, so as to avoid deterioration in transport over long distances.

SECTION 8 - REQUIREMENTS FOR MARKETING

8.1 The Sales Point and its Surroundings

8.1.1 Sales points (kiosks, barrows, mobile stalls, etc.) shall be built of solid, resistant materials, kept clean and in good condition, and in a clean place when not in use. They should not be used for any other purpose.

8.1.2 They should be stationed in authorized areas where they do not interfere with vehicular traffic and/or obstruct pedestrians.

8.1.3 The sales points, including working surfaces, awnings, tables, benches and boxes, cupboards, glass cases, etc.) should always be kept clean and tidy, as they should not only look nice, but also be suitable for selling food.

8.1.4 Never keep in the sales point articles that are not needed for the handling and marketing of food, such as clothes, blankets, footwear and baby's clothes, as these objects are further sources of food contamination.

8.1.5 Sales points should not be used as permanent or temporary dwellings, but exclusively for the handling and marketing of food, in order to reduce the risk of food contamination.

8.1.6 The surroundings of the sales points should be kept clean and litter-free. This will make the site more attractive to consumers and prevent further pollution of the environment and contamination of the food by the environment.

8.1.7 No animals should be allowed in or near the sales point as they could contaminate the food and transmit diseases.

8.2 Protection and Serving of Food

8.2.1 The food and beverages displayed for sale must be protected in glass cases, covered with bell-shaped wire-netting or plastic covers (minimum height 60 to 70 cm).

8.2.2 Disposable plates, covers and glasses should be used to serve food and beverages. If this is not possible, plates, covers and glasses used should be clean and in good condition.

8.2.3 If the sales point is a vehicle, the driving compartment shall be duly separated from the area where food is handled.

8.2.4 Prepared food which is not sold during the day may not be used the following day.

8.2.5 Takeaway food shall be wrapped in unused paper and/or plastic. The use of printed plastic paper is forbidden, particularly if it comes into direct contact with the food.

8.2.6 Only final preparation, heating and serving of food is allowed in the sales points.

8.2.7 The utensils in which food is displayed for sale must be kept clean, covered and protected, AS they easily become contaminated if left dirty or unprotected.

8.2.8 Wash utensils with detergent and running, drinking water, and categorically reject the use of buckets or other receptacles containing water that is not thrown away immediately after use; if the same water is used twice it may lead to contamination and recontamination of the utensils washed in it.

8.2.9 Serve the food in easily washable utensils, AS this will make it more difficult for scraps of food to remain on them and germs to develop.

8.2.10 Serve the food using serving utensils in order to avoid touching the food or the surface with which it will be in contact.

8.2.11 Do not handle money and food at the same time, as money is a contaminating element. The person handling food should not have any contact with money, but if this is unavoidable, he/she should wash his/her hands before handling food again.

8.3 Requirements for the Vendor/Handler

8.3.1 Any food vendor/handler should wear appropriate clothing, consisting of at least an apron and cap for men and a hairnet or headscarf for women, which should always be clean and in good condition, and preferably white or pale in colour.

8.3.2 Every handler/vendor should receive training in hygienic food handling, BECAUSE training gives the handler/vendor the knowledge needed to provide a food product for direct consumption under adequately hygienic conditions.

8.3.3 Handlers/vendors should observe elementary hygienic practices: short hair, clean, short fingernails, clean hands, no coughing or sneezing over the food, no handling of food with cuts or skin infections, no smoking during the preparing and serving of food, BECAUSE hygienic habits enable consumers to be provided with food prepared and served in proper hygienic conditions.

8.4 Handling and Disposal of Wastes

8.4.1 Rubbish bins must be kept away from where food is handled and always be covered with lids, as this will prevent them from attracting pests.

8.4.2 Solid (sweepings, etc.) and liquid (washing water) wastes should always be kept separate, as this makes their removal easier and reduces the risk of contamination.

8.4.3 The separate wastes shall be disposed of as follows:

- cleaning wastes shall be put into a receptacle reserved for this purpose for later removal by the garbage collection service; and
- liquid wastes will go into the nearest drain.

This will prevent the drains being blocked by solid wastes and thus becoming a hotbed for contamination and pest proliferation.

8.5 Vector Control

- The area shall be kept clean and tidy in order to prevent the proliferation of insects and rodents.
- The area shall be fumigated from time to time (methods approved by the health authorities), as this will help prevent disease.
- Waste should be properly managed, i.e. rubbish should be placed in receptacles fitted with lids and emptied regularly.
- Leftover food should not be kept in the sales points.