CODEX ALIMENTARIUS COMMISSION





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Agenda Item 7b

CX/ASIA 14/19/8 Add.1 October 2014 Original Language Only

JOINT FAO/WHO FOOD STANDARDS PROGRAMME FAO/WHO COORDINATING COMMITTEE FOR ASIA

Nineteenth Session

Tokyo, Japan, 3 – 7 November

PROPOSED DRAFT REGIONAL CODE OF HYGIENIC PRACTICES FOR THESTREET-VENDED FOODS (N05-2013)

(Comments from Japan)

Specific Comments:

2.3 Definitions

Contaminant³

Any substance not intentionally added to food or feed for food producing animals, which is present in such food or feed as a result of the production (including operations carried out in crop husbandry, animal husbandry and veterinary medicine), manufacture, processing, preparation, treatment, packing, packaging, transport or holding of such food or feed, or as a result of environmental contamination. The term does not include insect fragments, rodent hairs and other extraneous matter.

³ Refer to Food Safety & Standards Act, 2006, India Definitions for the Purposes of the Codex Alimentarius, Section I: Basic text and definitions, Codex Alimentarius Commission, Procedural manual (22ndEdition)

Rationale:

The current text of contaminant is defined in Codex Procedural Manual. Therefore, footnote 3 should be amended as above, referring to the Codex, not to a national regulation in India.

7.5. Serving food

Para 96.

xiii. Food and beverages should be protected in appropriate cases e.g. Acrylic/protected glass cases, covered with bell-shaped wire-net or plastic covers (<u>e.g.</u> min. height 60-70 cm from ground¹³) and stored in <u>a</u> clean **container/vessel**-utensils.

Rationale:

Footnote 13 should be deleted since it would not be appropriate to refer to the national regulation in Codex Standards and related texts.

The height from ground should be described as an example because it would be varied depending on the situation.

Japan would like to suggest replacing "utensils" with "containers" or "vessels" for the better clarification.

¹³ Refer to-Schedule 4 General Hygienic and Sanitary practices to be followed by Food Business operators-Food Safety & Standards (Licensing and registration of Food Businesses), Regulations-2011, India.