

be considered by the Twenty-first session of the Codex Alimentarius Commission in July, 1995.

Two documents to be considered for final adoption at Step 8 by the Commission are:

- fi Draft Principles for Food Import and Export Inspection and Certification; and
- fi Draft Guidelines for the Exchange of Information in Food Control Emergency Situations.

The proposed draft guidelines for the exchange of information on rejections will be considered by the Commission at Step 5. Several documents are being elaborated for future discussion by the Committee:

- fi Proposed Draft Guidelines on the Principle Elements in an Electronic Documentation System at Step 3;
- fi Proposed Draft Generic Guidelines for the Design, Operation, Assessment and Accreditation of Food Inspection and Certification Systems at Step 3;
- fi Application of the ISO 9000 Series to Food Inspection and Certification Systems at Step 2; and
- fi Proposed Draft Guidelines for the Development of Agreements between Exporting and Importing Countries at Step 1.

Responsible Agency: HHS/FDA
U.S. Participation: Yes

Codex Committee on General Principles

The Codex Committee on General Principles deals with rules and procedures referred to it by the Codex Alimentarius Commission. None of the following recommendations for changing the rules of procedure for Codex are in the Step Procedure. The reference document is Alinorm 95/33.

The Eleventh Session recommended that the Rules of Procedure of Codex Alimentarius be amended to provide that one-third of the members of the Commission would be a quorum to make recommendations for amendment of the Statutes and Rules of Procedure. The Committee also agreed to revise several sections of the Procedural Manual including General Principles of the Codex Alimentarius, Guidelines for Codex Committees, and Relations Between Commodity Committees and General Committees. These matters will be considered for adoption by the Twenty-first session of the Codex Alimentarius Commission in July 1995.

The Committee also agreed to continue its work on the integration of science and other factors in the Codex decision-making process.

Responsible Agency: USDA/FSIS
U.S. Participation: Yes

Codex Committee on Food Labelling

The Codex Committee on Food Labelling is responsible for drafting provisions on labelling applicable to all foods and to study specific labelling problems assigned by the Codex Alimentarius Commission. All of the guidelines and recommendations listed below are in Alinorm 95/22.

The Proposed Draft Guidelines on the Use of Health and Nutrition Claims will be considered by the Codex Alimentarius Commission at its Twenty-first session in July, 1995, and the Proposed Draft Guidelines on the Use of the Term "Halal" will also be considered by Commission. Both Proposed Draft Guidelines will be considered by the Commission at Step 5.

Two documents are being circulated for comment with a view to discussion at the next Committee Session:

- fi Draft Guidelines for the Labelling, Production, Processing, and Marketing of Organically Produced Foods at Step 6; and
- fi Proposed Draft Recommendations for the Labelling of Foods and Ingredients that can cause Hypersensitivity at Step 3.

In addition, the document on the Implications of Biotechnology prepared by the United States delegation for the Twenty-third Session of the Committee will be circulated for additional comment and recommendations on how the Committee should proceed.

Codex Committee on Food Hygiene

The Food Hygiene Committee drafts basic provisions on food hygiene for all foods. The term "hygiene" also includes, where applicable, microbiological specifications for food and associated methodology.

The Proposed Revised Draft Code of Practice on the General Principles of Food Hygiene, including the Annex on the Application of HACCP Systems, will be considered at Step 5 by the Codex Alimentarius Commission at its Twenty-first session in July, 1995.

In addition, the Commission will consider the Draft Code of Practice for Spices and Dried Aromatic Plants for final adoption at Step 8.

Certain documents are to be elaborated prior to the next session of the Committee in late 1995. They are:

- fi Revision of the Principles for the Establishment and Application of Microbiological Criteria for Foods at Step 3;
- fi Proposed Draft Code of Practice for Refrigerated Packaged Foods with Extended Shelf-life at Step 3;
- fi Proposed Draft Code of Hygienic Practice for Uncured/Unripened

Cheese and Ripened Soft Cheese at Step 3;

- fi *Recommendations for the Control of *Listeria monocytogenes*; and
- fi *Implementation of Risk Assessment—Development of Guidelines on the Application of the Principles of Risk Assessment and Risk Management to Food Hygiene, Including Strategies for Their Application.

The Committee also agreed to propose that the following items be considered in its future work:

- fi *Implications for the Broader Application of the HACCP System;
- fi *Guidelines for Consumer Education in Food Hygiene
- fi *Code of Practice for All Foodstuffs Transported in Bulk
- fi *Code of Hygienic Practice for Bottled Water

All documents listed above are contained in Alinorm 95/13.

Responsible Agency: HHS/FDA, USDA/FSIS

U.S. Participation: Yes

Codex Committee on Tropical Fresh Fruits and Vegetables

The Codex Committee on Tropical Fresh Fruits and Vegetables was established in June 1988. The Committee is responsible for elaborating world-wide standards and codes of practice as may be appropriate for tropical fresh fruits and vegetables which are grown exclusively in tropical zones. Several of the standards listed below are contained in ALINORM 95/35.

The fifth session of the Committee recommended that the following standards and Code of Practice be considered by the Twenty-first session of the Codex Alimentarius Commission in July, 1995, at Step 8:

- fi Draft Standard for Litchi;
- fi Draft Standard for Avocado; and
- fi Draft Code of Practice for the Packaging and Transport of Tropical Fresh Fruits and Vegetables

The Committee also recommended initiation or continuation of work in the following areas:

- fi Draft Standard for Banana (at Step 6);
- fi Draft Standard for Mangosteen (at Step 5);
- fi Draft Standard for Oranges (at Step 3);
- fi Draft Standard for Limes (at Step 3);
- fi Draft Standard for Pummelo (at Step 3);
- fi Draft Standard for Tropical Asparagus (at Step 3);

*Not in the Step Procedure