

APPENDIX D: CODEX DETAILS

Primary Production

OBJECTIVES

Primary production should ensure that food is safe and suitable for its intended use. Where necessary, this will include:

- Avoiding the use of areas where the environment poses a threat to the safety of food;
- Controlling contaminants, pests and diseases of animals and plants in such a way as not to pose a threat to food safety;
- Adopting practices and measures to ensure food is produced under appropriately hygienic conditions.

RATIONALE:

To reduce the likelihood of introducing a hazard which may adversely affect the safety of food, or its suitability for consumption, at later stages of the food chain.

SPECIFIC AREAS COVERED

Primary production

- Control contamination from agents used in primary production;
- Maintain plant and animal health so that it does not pose a threat to human health through food consumption, or adversely affect the suitability of the product.
- Protect food sources from faecal and other contamination.
- Management of waste and storage of harmful substances

Handling, storage and transport – procedures should be in place to:

- Sort food and food ingredients to segregate material which is evidently unfit for human consumption.
- Dispose of any rejected material in a hygienic manner.
- Protect food and food ingredients from contamination by pests, or by chemical, physical or microbiological contaminants or other objectionable substances.
- Prevent, as far as reasonably practicable, deterioration and spoilage through appropriate measures.

Cleaning, maintenance and personal hygiene - appropriate facilities and procedures should be in place to ensure that:

- Any necessary cleaning and maintenance is carried out effectively.
- An appropriate degree of personal hygiene is maintained.

1.1.1.1 Establishments: Design and Facilities

OBJECTIVES:

Premises, equipment and facilities should be located, designed and constructed to ensure that:

- Contamination is minimized

- Design and layout permit appropriate maintenance, cleaning and disinfections and minimize air-borne contamination.
- Surfaces and materials, in particular those in contact with food, are non-toxic in intended use and, where necessary, suitably durable, and easy to maintain and clean.
- Where appropriate, suitable facilities are available for temperature, humidity and other controls.
- There is effective protection against pest access and harbourage.

RATIONALE:

Attention to good hygienic design and construction, appropriate location, and the provision of adequate facilities, is necessary to enable hazards to be effectively controlled.

SPECIFIC AREAS COVERED

- Location - when considering protective measures, location should be considered and selected ensuring that protective measures can be effectively implemented. The following areas should be avoided:
 - Environmentally polluted areas and industrial activities which pose a serious threat of contaminating food.
 - Areas subject to flooding unless sufficient safeguards are provided.
 - Areas prone to infestations of pests.
 - Areas where wastes, either solid or liquid, cannot be removed effectively.
- Equipment should be located so that it:
 - Permits adequate maintenance and cleaning.
 - Functions in accordance with its intended use.
 - Facilitates good hygiene practices, including monitoring.
- Premises and Rooms
 - Design and layout
 - Internal structures and fittings
- Equipment
 - Food control and monitoring equipment
 - Containers for waste and inedible substances
- Facilities
 - Water supply
 - Drainage and waste disposal
 - Cleaning
 - Personnel hygiene facilities and toilets

- Temperature control
- Air quality and ventilation
- Lighting
- Storage

1.1.1.2 CONTROL OF OPERATION

OBJECTIVE: To produce food which is safe and suitable for human consumption by formulating design requirements with respect to raw materials, composition, processing, distribution, and consumer use to be met in the manufacture and handling of specific food items as well as designing, implementing, monitoring and reviewing effective control systems.

RATIONALE: To reduce the risk of unsafe food by taking preventive measures to assure the safety and suitability of food at an appropriate stage in the operation by controlling food hazards.

AREAS COVERED

- Control of food hazards
- Hygiene control systems
 - Time and temperature control
 - Specific process steps, such as chilling, drying, vacuum packing
- Microbiological and other specifications
- Microbiological cross-contamination
- Physical and chemical contamination
- Incoming material requirements
- Packaging
- Water
 - In contact with food
 - As an ingredient
 - Ice and steam
- Management and supervision
- Documentation and records
- Recall procedures

1.1.1.3 Establishment: Maintenance and Sanitation

OBJECTIVE: To establish effective systems for ensuring adequate and appropriate maintenance and cleaning, control pests, manage waste and monitor the effectiveness of maintenance and sanitation procedures.

RATIONALE: To facilitate the continuing effective control of food hazards, pests, and other agents likely to contaminate food.

AREAS COVERED

- Maintenance and cleaning
 - General requirements
 - Cleaning procedures and methods
- Cleaning programmes
- Pest control systems
 - General Requirements
 - Preventing access
 - Harbourage and infestation
 - Monitoring and detection
 - Eradication
- Waste management
- Monitoring effectiveness

1.1.1.4 ESTABLISHMENT: PERSONAL HYGIENE

OBJECTIVES: To ensure that people who come directly or indirectly into contact with food are not likely to contaminate food by:

- Maintaining an appropriate degree of personal cleanliness.
- Behaving and operating in an appropriate manner.

RATIONALE: People who do not maintain an appropriate degree of personal cleanliness, who have certain illnesses or conditions or who behave inappropriately, can contaminate food and transmit illness to consumers.

AREAS COVERED

- Health status – illness at work
- Illness and injuries
- Personal cleanliness
- Personal behaviour
- Visitors

1.1.1.5 Transportation

OBJECTIVES: Measures should be taken where necessary to protect food from sources of contamination, damage and to provide an environment that effectively controls pathogens, spoilage micro organisms and the production of toxins in food.

RATIONALE: Food may become contaminated, or may not reach its destination in a suitable condition for consumption, unless effective control measures are taken during transport, even where adequate hygiene control measures have been taken earlier in the food chain.

AREAS COVERED

- General requirements
- Use and maintenance of conveyance equipment

1.1.1.6 Product Information and Consumer Awareness

OBJECTIVES: Products should bear appropriate information to ensure that:

- Adequate and accessible information is available to the next person in the food chain to enable them to handle, store, process, prepare and display the product safely and correctly;
- The lot or batch can be easily identified and recalled if necessary.

Consumers should have enough knowledge of food hygiene to enable them to:

- Understand the importance of product information;
- Make informed choices appropriate to the individual; and
- Prevent contamination and growth or survival of foodborne pathogens by storing, preparing and using it correctly.

Information for industry or trade users should be clearly distinguishable from consumer information, particularly on food labels.

RATIONALE: Insufficient product information, and/or inadequate knowledge of general food hygiene, can lead to products being mishandled at later stages in the food chain. Such mishandling can result in illness, or products becoming unsuitable for consumption, even where adequate hygiene control measures have been taken earlier in the food chain.

AREAS COVERED

- Lot identification
- Product information
- Labelling
- Consumer education

1.1.1.7 Training

OBJECTIVE: People engaged in food operations who come directly or indirectly into contact with food should be trained, and instructed in food hygiene to a level appropriate to the operations they are to perform.

RATIONALE: Training is fundamentally important to any food hygiene system. Inadequate hygiene training, and/or instruction and supervision of all people involved in food related activities pose a potential threat to the safety of food and its suitability for consumption.

AREAS COVERED

- Awareness and responsibilities
- Training programmes
- Instruction and supervision

- Refresher training