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REPORT OF THE MEETING OF THE OIE ANIMAL PRODUCTION FOOD SAFETY WORKING GROUP

Paris, 28–30 October 2014

The OIE Working Group on Animal Production Food Safety (the Working Group) held its 14th meeting at the OIE Headquarters from 28 to 30 October 2014.

The members of the Working Group and other participants are listed at [Annex I](#). The adopted agenda is provided at [Annex II](#).

Dr Bernard Vallat, OIE Director General, welcomed the Working Group on behalf of the OIE Member Countries and thanked them for their work that was critical to the OIE achieving its objective of reducing food safety risks to human health due to infectious agents of animal origin. Dr Vallat welcomed the new members of the Working Group and explained that the Working Group had been created in 2002 at a time when there was no standing working relationship between the OIE and Codex other than the OIE having observer status in Codex. At that time Dr Vallat, together with the then Chairperson of the Codex Alimentarius Commission (CCA) decided to make an informal arrangement to ensure that relevant standards developed by the two organisations did not overlap or contradict each other. Dr Vallat also noted that although it is difficult to formalise a bilateral agreement between the OIE and Codex, progress has been made, with the recent endorsement of text on OIE/Codex cooperation in the 2014 report of the Codex Committee on General Principles. The Working Group has been working to serve as a bridge between the OIE and Codex and to help to ensure both standard setting bodies take into account and support each other's work. Dr Vallat highlighted that since the creation of the Working Group there have been several examples where the OIE and Codex have worked very well together in the development of respective standards that have resulted in streamlined standards covering the whole farm continuum. Dr Vallat noted a recent example of *Salmonella* in poultry/poultry meat where the OIE developed a standard focused on surveillance and detection on farm and Codex focused on processing, with both standards cross referencing to each other's standard.

Dr Stuart Slorach, Working Group Chair, acknowledged that while a lot of progress has been made during the last ten years there are always opportunities for further strengthening cooperation in the future. The Working Group will explore ways of improving cooperation and synergies between the OIE and Codex. The Working Group is aware that the majority of Member Countries in the OIE and Codex are developing countries which must be considered in their work.

Ms Awilo Ochieng Pernet, Chairperson of the CCA, wished to note her appreciation at having been given the opportunity to participate in this meeting, as an Observer, and considered that this reflected the strong collaboration that exists between the two organisations. She informed the Working Group that the Codex Strategic Plan (2014-2019) includes a specific activity to promote collaboration in standards development in Codex with the OIE on standards that cover the farm to fork continuum and affect Codex and the OIE. She affirmed the vision of the Working Group and hoped to contribute to strengthening this collaboration during her term as Chairperson.

1. APFS Working Group Terms of Reference and Modus operandi

The Working Group was informed that the OIE Council had made some amendments to the Terms of Reference and *Modus operandi* of the Animal Production Food Safety Working Group which were adopted in May 2014.

The Working Group noted the revised Terms of Reference and *Modus operandi*.

The new Terms of Reference and *Modus operandi* are presented for information at [Annex III](#).

2. Update on Codex Alimentarius Commission / WHO / FAO activities

2.1. Codex Alimentarius Commission (CAC)

Dr Annamaria Bruno, representing the Codex Secretary, provided an update on the work of CAC. Detailed information is provided in [Annex IV](#).

2.2. World Health Organisation (WHO)

Dr Kazuaki Miyagishima, representing the WHO, provided an update on the work of WHO. Detailed information is provided in [Annex V](#).

2.3. Food and Agriculture Organization of the United Nations (FAO)

Dr Katinka de Balogh, representing the FAO, joined the meeting via telephone and provided an update on the work of FAO. Detailed information is provided in [Annex VI](#).

The Working Group was very positive about the excellent ongoing collaboration between the OIE and Codex, FAO and WHO, in the area of animal production food safety. The Working Group recognised the benefits that have resulted from the strong relationships forged between the OIE and Codex, and the relevant units at the FAO and WHO, which ensure continued close coordination of the relevant work of these organisations. Recent work on several standards developed by the OIE and Codex attest to the high level of integration and complementarity between relevant standards of both organisations in food safety.

3. OIE standard development work under development

3.1. Infection with *Taenia solium* spp. (new *Terrestrial Code* chapter X.X.)

Dr Alejandro Thiermann, President of the Terrestrial Animal Health Standards Commission (Code Commission), informed the Working Group that the Code Commission had reviewed Member Country comments received on the new draft *Terrestrial Code* chapter on Infection with *Taenia solium* spp. during their September 2014 meeting. He noted that the revised draft chapter, to be proposed for adoption in May 2015, was presented as Annex XV in the September 2014 report of the Code Commission. Dr Thiermann noted that this work reflected the continuation of the OIE work on a pathogen that primarily impacted on public health.

The Working Group reviewed the draft chapter and noted that, while provisions of this draft imply a risk-based approach to the control of this important food-borne pathogen, the recommendations only cover control measures at the farm level.

Given the ambitious goal of world-wide control of *T. solium*, the Working Group were of the view that a risk model involving the whole food chain would provide valuable insights to enable further development of integrated control measures at the farm level and throughout the food chain. A similar framework to that used for the development of respective standards for *Trichinella* could be applied if Codex undertakes new work.

The Working Group recommended that OIE Delegates encourage their national Codex delegations to raise the issue of prioritisation of work on this important public health parasite by Codex.

The Working Group raised the issue of developing a horizontal chapter on biosecurity in animal production because of its importance in disease control and the commonality of many provisions in achieving biosecurity for a range of hazards. Dr Thiermann informed the Working Group that the Code Commission had recently developed a definition for biosecurity which is being presented for Member Country comment in the September 2014 report of the Code Commission. The Code Commission has already identified the need to develop a horizontal chapter on biosecurity in animal production and expects this will be undertaken by the Code Commission in the near future.

The Working Group endorsed this proposal as a positive step forward in effectively communicating guidance on biosecurity for Member Countries.

4. Review *Terrestrial Code* chapters

4.1. Chapter 6.1. The role of the Veterinary Services in food safety

Given that Chapter 6.1. The role of the Veterinary Services in food safety has not been updated since its adoption in 2008, the Working Group reviewed the current chapter to determine whether an update is required.

The Working Group agreed that there has been considerable development in the roles and responsibilities of veterinarians and Veterinary Services in food safety since the adoption of this chapter which should be reflected in an updated version.

Chapter 6.1. describes the food safety areas that veterinarians are involved in but lacks an updated view of advances in food safety systems and the integration of components (from farm to fork) that is necessary to ensure safe and wholesome food.

4.2. Chapter 6.2. Control of biological hazards of animal health and public health importance through ante- and post-mortem meat inspection

As with Chapter 6.1., Chapter 6.2. Control of biological hazards of animal health and public health importance through ante- and post-mortem meat inspection has not been updated since its adoption in 2006, the Working Group reviewed the current chapter to determine whether an update was required.

The Working Group recognised the importance of this Chapter in providing recommendations on veterinary involvement in ante- and post mortem inspection. The Working Group noted that some of the content was duplicated in Chapter 6.1., in particular the section where meat inspection is described as being an important function of Veterinary Services. The Working Group also noted that the Codex Code of Hygienic Practice for Meat (CAC/RCP 58-2005) emphasised that ante and post-mortem inspection are an important part of an overarching process control system for food safety. However, control of cross-contamination during primary processing is likely to have a far greater impact on mitigating food-borne risks. Therefore, veterinary responsibilities during all process control activities are important.

The Working Group was of the view that considerably more value could be added to the content of this chapter through a review process.

The Working Group recommended that an *ad hoc* Group be convened to review Chapter 6.2. in conjunction with the review of Chapter 6.1. and consider the possibility of merging these two chapters.

The Working Group recommended that the review of these chapters include consideration of the following points:

- a clearer description of the relative roles, supervisory activities and responsibilities of government and industry;
- a better recognition of the need for flexibility in regulatory systems as to inspection, verification and audit;
- current international practice and experiences;
- recognition of the content of relevant Codex standards as they apply to the intent of the chapters.

5. Cooperation between OIE and Codex

The Working Group noted that, although there has been continuous improvement in communication and cooperation between the two organisations, there is still room for improvement at the national level to promote dialogue between relevant national experts in the animal health, public health and trade sectors, to ensure better co-ordination in relevant standard setting activities of the OIE and Codex.

The Working Group emphasised the importance of OIE Delegates collaborating with their national delegations to Codex to ensure, at national level, alignment of their national approach to standards developed by the OIE and Codex.

6. Parallel OIE and Codex work

6.1. *Trichinella*

6.1.1. OIE Chapter 8.15. Infection with *Trichinella* spp.

Dr Thiermann informed the Working Group that Chapter 8.15. Infection with *Trichinella* spp. that had been adopted in May 2013, had some minor amendments made and adopted in May 2014. The objective of the chapter is to recommend control measures at the farm level to prevent food-borne illness in humans. The chapter includes provisions for establishing and maintaining a negligible risk compartment in pigs kept under controlled management conditions.

The Working Group was of the view that the OIE chapter was well founded and provided clear recommendations for the establishment and maintenance of a negligible risk compartment. They considered that the recommendations also provide for a flexible approach for the Veterinary Services in carrying out these functions. The Working Group was pleased to see that this chapter had been developed with a high level of collaboration between the OIE and Codex.

Given discussions currently underway in the Codex Committee on Food Hygiene concerning the Codex draft Guidelines for Control of Specific Zoonotic Parasites in Meat: *Trichinella* spp. (see Item 6.1.2.), the Working Group suggested that once the Codex guidelines are adopted, the OIE should consider the need for any amendments to the OIE chapter to ensure it is aligned with the Codex guidelines.

6.1.2. Codex draft Guidelines for Control of Specific Zoonotic Parasites in Meat: *Trichinella* spp.

Dr Bruno informed the Working Group that the 37th Session of the CAC had requested the 46th Session of the Codex Committee on Food Hygiene (that will be held in Lima [Peru], 17–21 November 2014) to further consider the draft Codex Guidelines for the Control of *Trichinella* spp. in meat of *Suidae*. In particular, the CAC requested that the Committee revise Sections 7.3 ‘Selection of Risk-based control measures’ and 9 ‘Monitoring and Review’ of the draft guidelines, taking into account the reports of the FAO/WHO Expert meetings on Risk-based Examples for Control of *Trichinella* spp.

The Working Group acknowledged the strong collaboration demonstrated by both the OIE and Codex in the development of their respective standards and recommended that the OIE continue to actively participate in relevant Codex activities to ensure synergies and consistencies of their respective work.

The Working Group also recommended that OIE Delegates:

- collaborate with their national delegations to Codex to ensure alignment of the OIE and Codex standards on *Trichinella*;
- encourage national delegations to the Codex to support a risk-based and flexible approach to establishing control measures in further developments of the Codex draft guidelines.

6.2. *Salmonella*

6.2.1. OIE work on *Salmonella* spp. in pigs and cattle

Dr Thiermann informed the Working Group that following the recommendation of this Working Group, an *ad hoc* Group was convened and developed a new chapter 6.X. 'Prevention and control of *Salmonella* in pig herds' which was circulated for Member Country comments in the September 2014 report of the Code Commission (at Annex XXIII of their report). Dr Thiermann reported that an *ad hoc* Group on *Salmonella* in cattle will meet in December 2014 to consider the feasibility of developing a relevant chapter for the *Terrestrial Code*.

The Working Group noted that OIE began work on chapters on *Salmonella* in pigs and cattle in parallel with Codex new work on *Salmonella* in beef and pork (see Item 6.2.2.). The Working Group noted that the high level of collaboration between OIE and Codex on this topic will result in the development of an integrated food chain approach.

The Working Group reviewed the OIE draft chapter and commended the *ad hoc* Group for the level of detail included in the draft chapter, noting that the on-farm recommendations are very complimentary to the content of the draft guidelines being developed by Codex on Control of Nontyphoidal *Salmonella* spp. in beef and pork meat (see Item 6.2.2.).

The Working Group recommended that the draft chapter for 'Prevention and control of *Salmonella* in pig herds' include recommendations on minimising faecal contamination of pig hides on farm and in transport pre-slaughter and slaughter through appropriate housing and handling conditions.

The Working Group supported the development of separate chapters for the *Terrestrial Code* on *Salmonella* in pigs and cattle.

6.2.2. Codex work on Guidelines for the Control of Nontyphoidal *Salmonella* spp. in Beef and Pork Meat

Dr Bruno informed the Working Group that the 37th Session of the CAC had approved new work on the development of Guidelines for the Control of Nontyphoidal *Salmonella* spp. in Beef and Pork Meat. The 46th Session of the Codex Committee on Food Hygiene will consider the draft guidelines prepared by an electronic Working Group (CX/FH 14/46/8), in particular: the structure and format of the document; whether to seek scientific advice; and the need for a risk profile or a web-based tool.

As above, the Working Group applauded the parallel development of OIE and Codex guidelines on control of *Salmonella* in pigs and cattle, and pork and beef, respectively, and encouraged OIE Delegates to collaborate with their national delegations to Codex to ensure alignment of *Salmonella* standards under development by the OIE and Codex.

7. Potential standard development in the area of animal production food safety

7.1. Control of Shiga-like toxin producing *E. coli* (STEC) in food-producing animals

Dr Thiermann recalled that Shiga-like toxin producing *E. coli* (STEC) has been recognised by the Working Group as an important area for international standard development for some countries and would require a coordinated approach by the OIE and Codex to ensure an integrated food chain approach to the control of this pathogen. Dr Thiermann noted that the Code Commission had agreed that the OIE would undertake work on STEC once Codex starts new work on this pathogen.

The Working Group reiterated that STEC is an important pathogen in cattle for both public health and trade reasons, and that the OIE should maintain this item on its work programme and commence work at the same time as Codex.

The Working Group recommended that when OIE and Codex commence this work, appropriate mechanisms should be developed to gain the evidence base necessary for risk-based provisions.

8. Review of meat hygiene control measures

The Working Group had a wide-ranging discussion on reviewing meat hygiene control measures and the desire to apply a risk-based approach to the greatest extent practical in providing the evidence base for improvements. This is a topic of key interest to the Working Group, especially in light of the recommendation to review Chapters 6.1. and 6.2 of the *Terrestrial Code* and the role of Veterinary Services in a number of meat hygiene activities (see Items 4.1. and 4.2).

The Working Group recognised the broad umbrella of risk-based provisions in current OIE and Codex texts but noted that specific advice on risk-based approaches is not available at the international level. Application of different scientific approaches by national governments can lead to difficulties in risk communication and determining the equivalence of different meat hygiene systems for meat in international trade.

The Working Group recommended that a discussion paper on the approach taken in improving meat hygiene programmes around the world be developed by the Working Group. This would focus on the 'why/what /how /where' of meat hygiene activities but not the 'who' i.e. competencies of people involved. The aim is to finalise this paper by mid-2015 and provide it to the proposed *ad hoc* Group that will review Chapters 6.1. and 6.2.

9. Presentation on simplifying food safety risk assessment for international standard setting

Dr Steve Hathaway gave a presentation on the value of simplified risk assessment for international standard setting for biological hazards. A risk assessment approach allows a number of options for the development of risk-based standards and informed choices should be made on use of an appropriate methodology on a case-by-case basis. This has direct relevance to agenda Item 4 and a general understanding of the means to gain sufficient evidence for decision-making.

The Working Group welcomed this presentation and will continue discussion on this important topic at their next meeting.

10. Antimicrobial resistance

The Working Group was informed by OIE, WHO and Codex on their activities related to antimicrobial resistance.

Dr Miyagishima, on behalf of WHO, informed the Working Group that the development of a WHO Global Action Plan on antimicrobial resistance was in its final stage of preparation for presentation at the WHO Executive Board in January 2015 and endorsement by the World Health Assembly in May 2015. Although the development of the plan is led by WHO it provides a common platform for all interested parties. The OIE and FAO are actively participating in the formulation and will be involved in the subsequent implementation of the Plan.

The Working Group was informed that the OIE is involved in the elaboration of the WHO Global Action Plan to provide input on the animal health related part of the plan. Many related activities take place on a global or regional basis and the AMR activities are coordinated by the tripartite technical focal points as much as possible. They have a yearly meeting to update on planned actions and coordinate activities.

The Working Group was informed that a number of international conferences and events highlighted the importance of antimicrobial resistance. The Global Health Security Agenda, launched by the USA and several other countries, which included the participation of the OIE, emphasised the importance of combating antimicrobial resistance. Dr Miyagishima informed the Working Group that the Second International Conference on Nutrition, to be organised jointly by WHO and FAO in November 2014, is expected to adopt recommendations on antimicrobial resistance to be addressed by WHO and FAO Member States.

The Working Group appreciated this update and encouraged the OIE to continue this important work in collaboration with FAO and WHO in a holistic approach involving all relevant interested parties.

11. Creation of an OIE platform for the collection and management of genomic sequences of infectious agents in animals

The Working Group was informed that in response to rapid advances in complete genome sequencing for infectious disease diagnosis and management, the OIE initiated the development of a project on the collection and management of genomic sequences of infectious agents in animals.

The Working Group noted the importance of this work and the continuing involvement of international agencies.

12. OIE Capacity building activities

12.1. World Bank Global Food Safety Partnership

The Working Group was informed about the OIE's participation in the Global Food Safety Partnership (GFSP), a public-private partnership and resource mobilisation mechanism, managed by the World Bank, dedicated to improving the safety of food in middle-income and developing countries [<http://www.worldbank.org/en/topic/agriculture/brief/global-food-safety-partnership>]. The OIE has been participating in relevant Technical Working Groups and will be represented at the upcoming Annual Conference (8–12 December 2014, Cape Town [South Africa]). The OIE is encouraging the GFSP to take account of relevant OIE standards in animal production food safety and the results of PVS Pathway missions, where relevant, when undertaking capacity building activities.

Dr Miyagishima reported that WHO, FAO and the OIE had been involved in the launching of the GFSP. Since then, WHO and FAO had been monitoring the GFSP work closely and with interest. So far, WHO's direct collaboration with GFSP has been relatively limited due to legal concerns regarding the governance structure of GFSP as well as differences between the World Bank and WHO in managing potential conflicts of interest especially in relation to funding by the private sector. It is hoped that the country needs assessment tools under development by WHO and FAO will be used by GFSP when identifying possible future capacity building projects in countries.

The Working Group noted this initiative and the contribution of the OIE to this work.

12.2. OIE APFS Focal Point seminars

The Working Group was informed that OIE regional seminars for National Focal Points in Animal Production Food Safety had been conducted during 2014 for the Middle East region (January 2014) and the Asia Pacific region (June 2014). Another indication of the strengthening collaboration between the OIE and both Codex and WHO was the presence of representatives from Codex at the Middle East seminar, and a representative from the WHO at both seminars.

During 2014, three training seminars for OIE National Focal Points for Veterinary Products had also been held for the Americas, Europe and Asia-Pacific regions.

The Working Group encouraged the OIE to continue to include presentations in the APFS Focal Point seminars on the importance of the Codex and OIE relationship and to take steps to ensure that OIE Delegates understand the importance of the role of their Focal Points for APFS, which includes taking into account Codex standards, where relevant, when commenting on OIE standards.

13. OIE Sixth Strategic Plan

The Working Group was informed that the draft sixth Strategic Plan (2016–2020) is in the final stages of development and will be proposed for adoption in 2015 after consideration of feedback from OIE Delegates and OIE Regional Commissions.

14. Other business

14.1. Biofortification

The Working Group was informed that the OIE had been asked to consider the topic of biofortification, a new technology, which allows a greatly increased micronutrient content of crops and animals to be bioavailable for human consumption. They were informed that the upcoming meeting of the Codex Committee on Nutrition and Foods for Special Dietary Uses (November, 2014) would consider a request for new work on this topic.

The Working Group noted this item and requested that they be kept updated on developments by Codex so that the OIE can consider undertaking new work if relevant.

14.2. Schedule of meetings

The Working Group noted that depending on the sequence of OIE and Codex meetings sometimes they were unable to provide timely advice on standards and other issues under consideration. To remedy this constraint, the Working Group agreed that it would also have an electronic meeting during the year, with the timing to be decided relative to possible agenda items.

14.3. Communicating Working Group achievements

The Working Group agreed that it was important to document and communicate its achievements since its inception in 2002 in order to highlight the progress made in the cooperation between the OIE and Codex. The Working Group undertook to develop a document that could be uploaded onto the APFS pages of the OIE website.

15. Work programme for 2015

The Working Group reviewed and revised its 2015 work programme.

The amended work programme for 2015 is presented at [Annex VII](#).

16. Next meeting

To be confirmed.

.../Annexes

OIE ANIMAL PRODUCTION FOOD SAFETY WORKING GROUP

Paris, 28–30 October 2014

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MEETING OF THE OIE ANIMAL PRODUCTION FOOD SAFETY WORKING GROUP
Paris, 28–30 October 2014

Adopted agenda

Welcome by the OIE Director General

Adoption of the agenda

Report of the previous Working Group meeting

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2. Update on Codex Alimentarius Commission / FAO / WHO activities
 - 2.1. Codex Alimentarius Commission (CAC)
 - 2.2. World Health Organization (WHO)
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3. OIE standard development work under development
 - 3.1. Infection with *Taenia solium* spp.
4. Review *Terrestrial Code* chapters
 - 4.1. Chapter 6.1. The role of the Veterinary Services in food safety
 - 4.2. Chapter 6.2. Control of biological hazards of animal health and public health importance through ante- and post-mortem meat inspection
5. Cooperation between OIE and Codex
 - 5.1. Discuss relevant work topics (current and future)
6. Parallel OIE and Codex work
 - 6.1. *Trichinella*
 - 6.1.1. OIE Chapter on Infection with *Trichinella* spp.
 - 6.1.2. Codex draft Guidelines for Control of Specific Zoonotic Parasites in Meat: *Trichinella* spp.
 - 6.2. *Salmonella*
 - 6.2.1. OIE work on *Salmonella* spp. in pigs and cattle
 - 6.2.2. Codex work on Guidelines for the Control of Nontyphoidal *Salmonella* spp. in Beef and Pork Meat
7. Potential standard development in the area of animal production food safety
 - 7.1. Control of Shiga-like toxin producing *E. coli* (STEC) in food-producing animals

Annex II (contd)

8. Review of meat hygiene control measures
 9. Presentation on simplifying food safety risk assessment for international standard setting
 10. Antimicrobial resistance
 11. Creation of an OIE platform for the collection and management of genomic sequences of infectious agents in animals
 12. OIE Capacity building activities
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 - 14.1. Biofortification
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 15. Work programme for 2015
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MEETING OF THE OIE ANIMAL PRODUCTION FOOD SAFETY WORKING GROUP

Paris, 28–30 October 2014

**Terms of reference for, and *Modus Operandi* of the
OIE Animal Production Food Safety Working Group**

In accordance with Resolution No.25 of the 82nd OIE General Session, the terms of reference for and *modus operandi* of the Animal Production Food Safety Working Group are:

TERMS OF REFERENCE

The scope for the Animal Production Food Safety Working Group includes:

1. Consideration of all foodborne hazards arising from animals before slaughter;
2. Giving a primary focus on risk based food safety measures applicable at the farm level;
3. Consideration of food safety measures applicable elsewhere, for example during animal transport and harvesting of wild animals for food;
4. Work criteria and priorities that take into account global food safety priorities and current work programmes of relevant international organisations, especially the Codex Alimentarius Commission (CAC), FAO and WHO;
5. Ensuring harmonisation of the food safety standards developed and under development by the OIE and relevant international organisations, especially the CAC;
6. Improving coordination between competent authorities, such as Veterinary Services and Public Health Services, with animal health and food safety responsibilities at the national and regional levels, including participation by other interested parties, as appropriate;
7. Describing the role of Veterinary Services in food safety operations.

MODUS OPERANDI

Within the above terms of reference, the Working Group's role is to:

1. provide advice to the OIE Director General on policy and strategic issues relating to the OIE's work on animal production food safety, which has the goal of 'the development of standards on animal production food safety covering pre-slaughter issues and those prior to the first transformation of animal products, with a primary focus on food safety measures applicable at the farm level. This work will include hazards such as pathogens that do not normally cause disease in animals'.

Annex III (contd)

The priorities are:

- a) identifying and addressing gaps, contradictions, areas where harmonisation is necessary and duplications in the work of the OIE and other intergovernmental organisations involved in food safety standards (in particular CAC);
 - b) promoting stronger public–private sector collaboration by providing opportunities for participation for international non-governmental organisations involved in food production, transformation and food safety that have cooperation agreements with the OIE;
 - c) strengthening the relationship to other relevant scientific and normative intergovernmental organisations working in the area of food safety (in particular CAC, FAO and WHO), through enhanced information exchange.
2. Support the work of the OIE Specialist Commissions on pre-slaughter animal production food safety;
 3. Provide the following to the Director General and relevant Specialist Commissions:
 - a) annual work programme;
 - b) policy advice;
 - c) discussion papers;
 - d) reports.
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INFORMATION ON ACTIVITIES OF THE CODEX ALIMENTARIUS COMMISSION

CODEX SESSIONS SINCE THE LAST MEETING OF THE OIE APFSWORKING GROUP (29-31 OCTOBER 2013)

In the period 15 October 2013 - 20 October 2014, 16 sessions of the Code Alimentarius Commission and its subsidiary bodies have been held. Among these sessions, those relevant to the work of the APFSWORKING GROUP, are:

- 37th Session of the Codex Alimentarius Commission (CAC37), Geneva, Switzerland, 14-18 July 2014
- 45th Session of the Committee on Food Hygiene (CCFH45), Ha Noi, Viet Nam, 11-15 November 2013
- 17th Session of Committee on Fish and Fishery Products (CCFFP17), Bergen, Norway, 17-21 February 2014
- 8th Session of the Committee on Contaminants in Foods (CCCF8), the Hague, Netherlands, 31 March-4 April 2014
- 28th Session of the Committee on General Principles (CCGP28), Paris, France, 7-11 April 2014
- 21th Session of the Committee on Food Import and Export Inspection and Certification Systems (CCFICS21), Brisbane, Australia, 13-17 October 2014.

In addition, in the reporting period have been held the sessions of the FAO/WHO Coordinating Committees for North America and the South West Pacific Asia (CCNASWP13), Kokopo, Papua New Guinea, 23-26 September 2014 and for Europe (CCEURO29) in the Hague, Netherlands, 30 September-3 October 2014,

In particular, the APFSWORKING GROUP may wish to note the following:

CAC37

- Was attended by 170 Member countries, 1 Member Organization (European Union), and 28 international organizations. The Commission adopted new and revised food quality and safety texts for application by Governments and inclusion in the Procedural Manual. The Commission also approved 16 new work proposals.
- Elected as Chairperson Mrs Awilo Ochieng Pernet (Switzerland), and as Vice-Chairpersons: Mr Guilherme Antonio da Costa Jr. (Brazil), Ms Yayoi Tsujiyama (Japan) and Mr Mahamadou Sako (Mali); and appointed Thailand, as Coordinator for Asia;
- Endorsed the guidance to promote collaboration between Codex and OIE, developed by CCGP (see Annex 1);
- Established a monitoring framework for the implementation of the Strategic Plan 2014-2019;
- Reactivated the Committee on Milk and Milk Products (CCMMP), hosted by New Zealand, to start new work on a standard for processed cheese;
- Noted the continued interest in the FAO/WHO Project and Trust Fund for Enhanced Participation in Codex (CTF) and expressed support to the development and implementation of a successor initiative when current CTF ends in 2015; and .
- Was informed of the activities of international standard-setting organisations.

Annex 2 to this document provides a list of Codex texts and new work proposals relevant to OIE work that were adopted/approved by the CAC37.

With regard to the sessions of the other committees/task force, the following is an updated on matters particular relevant to the APFSWORKING GROUP:

Annex IV (contd)

CCFH45

- Finalised (i) Guidelines for the Control of *Trichinella* spp. in meat of Suidae and *Taenia saginata* in meat of domestic cattle; the guidelines for *Taenia saginata* were adopted by CAC37; while the Guidelines for *Trichinella* spp. were returned to CCFH for consideration of Section 7.3 “Selection of Risk-based control measures” and 9 “Monitoring and Review”; and (ii) amendments to the definitions of the *Principles and Guidelines for the Conduct of Microbiological Risk Assessment* (adopted by CAC37).
- Agreed to start new work on Guidelines for the control of nontyphoidal *Salmonella* spp. in beef and pork meat and Guidelines on the application of general principles of food hygiene to the control of foodborne parasites, which was approved by CAC37.

Full report: ftp://ftp.fao.org/codex/REPORTS/Reports_2014/REP14_FHe.pdf

CCFFP17

- Finalised work on the Standard for Fresh and Quick Frozen Raw Scallop Products and performance criteria for methods for the determination of marine biotoxins in bivalve molluscs (adopted by CAC37);
- Progressed work on the code of practice for processing of fish sauce; and will continue work on the codes of practice for processing of fresh and quick frozen raw scallop products and sturgeon caviar; histamine and food additives in standards for fish and fishery products
- The next session (19-23 October 2015) will consider a number of discussion papers on various issues related to industrial and environmental contaminants (e.g. methylmercury in fish, radionuclides in food following a radiological or nuclear emergency) and mycotoxins (e.g. mycotoxins in spices) including guidance papers on submission and use of data from GEMS/Food and the phasing-in of lower maximum levels.

Full report: ftp://ftp.fao.org/codex/REPORTS/Reports_2014/REP14_FFPe.pdf

CCCF8

- Finalized work on the prevention and reduction of weed contamination with pyrrolizidine alkaloid in food and feed (adopted by CAC37).

Full report: http://www.codexalimentarius.org/download/report/906/REP14_CFe.pdf

CCGP28

- Finalised guidance to promote collaboration between Codex and OIE (approved by CAC37) (see Annex 1);
- Amended the definitions of risk characterization and risk estimate in the Procedural Manual (adopted by CAC37) and endorsed the provisions on extrapolation of Maximum Residue Levels (MRL) of veterinary drugs to additional species and on the use of the concern form prepared by the Committee on Residues of Veterinary Drugs in Food (adopted by CAC37);
- Agreed to consider at its next session the consistency of risk analysis texts across relevant committees;

Full report: http://www.codexalimentarius.org/download/report/798/REP14_GPe.pdf

CCFICS21

- Sent to CAC38 for approval proposals for new work on: (i) Principles and/or Guidelines for the Exchange of Information (including questionnaires) between Countries to Support Food Import and Export; (ii) Guidance for Monitoring the Performance of National Food Control Systems; (iii) revision of the *Principles and Guidelines for the Exchange of Information in Food Safety Emergency Situations* (CAC/GL 19-1995); and (iv) revision of *Guidelines for the Exchange of Information between Countries on Rejections of Imported Food* (CAC/GL 25-1997).

- Agreed to consider at its next session discussion papers on System comparability / equivalence and on (*see* para. 63); and on possibilities of the use of electronic certificates by competent authorities as well as the migration to paperless certification.

Full report: will be available as REP14/FICS on www.codexalimentarius.org

FORTHCOMING CODEX MEETINGS (work relevant to the OIE APFSWORKING GROUP)

CCFH46 (Lima, Peru, 17 -21 November 2014)

In addition to the consideration of the Guidelines for the Control of *Trichinella* spp. in meat of Suidae, the

- Guidelines for the Control of Nontyphoidal *Salmonella* spp. in Beef and Pork Meat (new work approved by CAC37); and
- Guidelines on the Application of General Principles of Food Hygiene to the Control of Foodborne Parasites (new work approved by CAC37).

CCFH46 will also consider proposals for new work and forward plan.

The provisional agenda is available at: http://www.codexalimentarius.org/download/report/908/fh46_01e.pdf

CCCCF9 (TBA, Netherlands, 16-20 March 2015)

The Committee will consider, among others, a discussion paper on maximum levels for methylmercury in fish.

The provisional agenda of the 8th CCCC will be posted on the Codex website: www.codexalimentarius.org as soon as available.

CCRVDF22 (San José, Costa Rica, 27 April – 1 May 2015)

The Committee will consider:

- MRLs for derquantel, emamectin benzoate, ivermectin, lasalocid sodium and monepantel in tissues of various species;
- Risk management recommendations (RMRs) for veterinary drugs for which no ADI and/or MRLs could be set due to health concern: dimitridazole, ipronidazole, metronidazole and ronidazole; and
- Provisions on establishment of MRLs for honey (for inclusion on the *Risk Analysis Principles applied by the CCRVDF*)

In addition the Committee will consider the report of the 78th Meeting of JECFA and a proposal for alternative approach to move compounds from the database on countries' need for MRLs to the JECFA Priority List. The OIE Representative will present a report of the OIE activities, including the harmonization of technical requirements for registration of veterinary medicinal products (VICH).

The provisional agenda is available at: http://www.codexalimentarius.org/download/report/925/rv22_01e.pdf

CAC38 will be held in Geneva, Switzerland, from 6 to 11 July 2015. The provisional agenda will be posted on the Codex website: www.codexalimentarius.org as soon as available.

Extracts from Report of CCGP28 (REP14/GP)

Conclusion

72. The Committee agreed to forward the following guidance to the 37th Session of the Commission for endorsement, to promote collaboration between the CAC and OIE, noting that this guidance might be utilized to foster on-going collaboration between the two organizations and their members at the national and regional level, with the understanding that this guidance should be read in conjunction with the “Agreements between the Food and Agriculture Organization of the United Nations (FAO)/ the World Health Organization (WHO) and the Office International des Épizooties (OIE)”, the “Guidelines on Cooperation between the Codex Alimentarius Commission and International Intergovernmental Organizations in the Elaboration of Standards and Related Texts” and the “Organic Rules, Chapter III, Article 6 (k)¹ of the Office International des Épizooties”.

- CAC and OIE should adopt a consistent systematic cross-referencing process for relevant Codex/OIE texts, which involves referencing formats and regular updates as necessary.

Recommended Referencing Format:

a. Codex Documents:

CAC Reference Number. *Title of the standard/guideline/text.*

Example: CAC/GL 78-2011. *Guidelines for the Control of Campylobacter and Salmonella in Chicken Meat.*

Example: CAC/RCP 58-2005. *Code of Hygienic Practice Meat.*

b. OIE Documents:

For OIE Codes: *Title of the Code (Year)*, Chapter Number, Chapter Title, and Article Number and Title (where relevant).

Example: *Terrestrial Animal Health Code (2012)*, Chapter 5.3. OIE procedures relevant to the Agreement on the Application of Sanitary and Phytosanitary Measures of the World Trade Organization, Article 5.3.2. Introduction on the judgement of the equivalence of sanitary measures.

For OIE Manuals: *Title of the Manual (Year)*, Chapter Number, Chapter Title.

Example: *Manual of Diagnostic Tests for Aquatic Animals (2012)* Chapter 2.3.5. Infectious Salmon Anaemia.

- Information exchanges should continue between the CAC and OIE to identify areas of mutual interest and share work program priorities.
- CAC and OIE should post a list of areas of mutual interest on their respective websites.
- Member governments are encouraged to strengthen collaboration at the national and regional level by promoting dialogue between their Codex Contact Point and the appropriate OIE focal point in their jurisdiction and through national and regional level working groups/subcommittee meetings. This will enable enhanced understanding and collaboration on the management of risks for the farm to fork/food production continuum approach.
- Member governments are also encouraged to share information and coordinate and align national positions on issues of mutual interest (e.g. relevant texts under development by each organization) between national delegates or representatives of Codex and OIE through deliberate dialogue (e.g. joint meetings and forums).

73. The Committee noted that the above guidance was not intended for use in, or for incorporation into any legally binding agreements.

¹ Chapter III, Article 6: (k) to establish with other international organisations such relationships as may assure collaboration in the achievement of their respective aims, and its own aims.

PART 1 - LISTS OF STANDARDS AND RELATED TEXTS ADOPTED BY CAC37 RELEVANT TO THE OIE

Part 1 – Standards and Related Texts Adopted at Step 8

Standards and Related Texts	Reference
For inclusion in the Procedural Manual	
Extrapolation of Maximum Residue Limits (MRLs) of Veterinary Drugs to Additional Species and Use of the Concern Form for the CCRVDF (for inclusion in the <i>Risk Analysis Principles Applied by the CCRVDF</i>)	REP14/RVDF Appendices VIII and XI
Definitions of Risk Analysis Terms related to Food Safety: hazard characterization and risk estimate (revision)	REP14/CCGP Appendix II
Committee on Residues of Veterinary Drugs in Foods (CCRVDF)	
Risk Management Recommendations (RMRs) for chloramphenicol, malachite green, carbadox, furazolidone, nitrofurural, chlorpromazine, stilbenes and olaquinox	REP14/RVDF, Appendix IV
Performance Characteristics for Multi-Residues Methods (MRMs) for Veterinary Drugs (Appendix C of CAC/GL 71-2009)	REP14/RVDF, Appendix VI
Committee on Food Hygiene (CCFH)	
Guidelines for the Control of <i>Taenia saginata</i> in Meat of Domestic Cattle	REP14/FH, Appendix IV
Committee on Fish and Fishery Products (CCFFP)	
Standard for Fresh and Quick Frozen Raw Scallop Products	REP14/FFP, Appendix VI
Committee on Contaminants in Foods (CCCF)	
Code of Practice for Weed Control to Prevent and Reduce Pyrollizidine Alkaloid Contamination in Food and Feed	REP13/CF, Appendix VI

PART 2 - LISTS OF NEW WORK APPROVED BY CAC37 RELEVANT TO THE OIE

Standards and Related Texts	Reference
Committee on Food Hygiene (CCFH)	
Guidelines for the Control of Nontyphoidal <i>Salmonella</i> spp. in Beef and Pork Meat	REP14/FH Appendix VI

Committee on Residues of Veterinary Drugs in Foods (CCRVDF)

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

REP14/RVDF, Appendix X

ACTIVITIES OF THE WORLD HEALTH ORGANISATION

(as of October 2014)

WHO Strategic Plan for Food Safety 2013-2022

The strategic plan was developed through consultation between the headquarters and Regional and Country Offices of WHO to guide the work of WHO in food safety for the coming decade. The document is also used for advocacy and fundraising purposes.

The Second International Conference on Nutrition (ICN2)

The conference will take place on 19-21 November 2014, organised jointly by WHO and FAO. The conference is expected to adopt two Member States-negotiated documents - A Rome declaration and a Framework for Action. The importance of food safety is recognised in these documents. The latter documents include specific recommendations to countries on improving food safety and containing antimicrobial resistance.

The World Health Day 2015 (WHD 2015)

Every year WHO celebrates a World Health Day on 8 April. The theme chosen for 2015 is food safety. An official launch is foreseen in mid-November. OIE, FAO and other partner agencies will be contacted in due course and will be invited to support the campaign. The year 2015 could be seen as a 'food safety year' as Milano Expo which will open in May 2015 also articulates around the themes of food security and food safety.

Global Foodborne Infections Network (GFN)

The GFN stakeholder meeting was conducted in Geneva Switzerland in June 2014 to:

- Agree on the network scope and how the network can support WHO to achieve its mandates,
- Establish a timeline for proposed changes in the scope of the network and how it operates,
- Identify activities with the roles and tasks assigned, and
- Improve fundraising and communication within the network.

Participants agreed that the network should be a network of networks where technically competent partners in the field of foodborne diseases are committed to enhancing the capability of countries to prevent, detect and respond to food related diseases. The network should be more problem focused, flexible to country requests, and globally integrated, encouraging collaboration across regions.

They have also discussed and agreed on the new vision and mission (as below), both guiding and operating principles of the network, and on the new structure to set up a Steering Committee supported by five technical sub-committees, with respective chair and co-chair from partner organizations, taking a responsibility of different areas of work as follows: 1) laboratory and data collection and sharing, 2) country pilot projects and technical assistance, 3) surveillance and outbreak response training, 4) partnership and 5) fund raising and advocacy.

Vision: *A world where all countries have enhanced capacity to detect, control and prevent foodborne and other enteric infections.*

Mission: *to enable countries to detect, control and prevent foodborne and other enteric infections by building capacities for integrated surveillance and fostering collaboration among human health, veterinary, food and other relevant sectors, in and between countries.*

* * *

Antimicrobial Resistance (AMR) and WHO Advisory Group on Integrated Surveillance of Antimicrobial Resistance (AGISAR)

AGISAR Membership Renewal

The call for applications for the 2014-2019 term membership was widely distributed in March this year and 36 members have been selected for the term in 2014-2019. As for the previous committee, OIE and FAO are represented.

WHA Resolution on MR

The World Health Assembly at its 67th Session adopted a resolution WHA67.25 in May 2014. This resolution requested WHO to develop a Global Action Plan on antibiotic resistance under the leadership of WHO and in collaboration with partner organisations as FAO and OIE and a wide range of stakeholders. Furthermore, the resolution recommended to strengthen the FAO/OIE/WHO Tripartite collaboration on AMR.

http://apps.who.int/gb/ebwha/pdf_files/WHA67/A67_R25-en.pdf

Ministerial conference on AMR: Joining Forces for Future Health

WHO DG, OIE DG, and FAO ADG as well as tripartite focal points on AMR participated in the ministerial conference on AMR on 25-26 June 2014 in The Hague, the Netherlands. The meeting was aimed to move the fight against AMR from advocacy to action at the global level, and to accelerate the political commitment to working together and give input for the GAP.

Tripartite Meeting

5th meeting of FAO-OIE-WHO technical focal points on collaborative activities related to AMR was held on 2-3 September 2014 in WHO HQ, Geneva, Switzerland. Tripartite focal points reviewed and shared information on ongoing and planned AMR activities, reviewed the recommendations FAO/ OIE/ WHO tripartite annual executive and coordination meeting, and discussed tripartite contribution to Global Action Plan.

Progress on the Global Action Plan on AMR

Final draft has been publically shared on the WHO website in October, and the consultations both online and face-to-face with the member states and multilateral agencies also took place in Fall. By mid-November, the almost-final draft will be submitted to the WHO Governing Bodies for its approval. It is planned that the draft Global Action Plan will be presented to the EB in January 2015 and be submitted to the 68th WHA in May 2015.

* * *

Joint FAO/WHO Expert Meetings on Microbiological Risk Assessment (JEMRA)

1) Infection with *Taenia solium* spp. (related to Item 3)

WHO convened an expert consultation on assembling a frame work for control/elimination of *Taenia solium* / Neurocysticercosis on 17-18 July 2014 in Geneva. The meeting discussed strategies for intensified control and improved case-management of *Taenia solium* infection. It recommended that a global network be established to support countries endemic for the infection, and that WHO be in close collaboration with FAO, OIE, the private sector, partners, NGOs and academia to accelerate control of the disease and lower its burden among affected populations. This network will assist countries in mounting intensified control programmes and to collect the relevant baseline data. The network will also explore opportunities to embed control interventions within neglected tropical disease or other disease control programmes.

2) Foodborne parasites (related to Item 6.1)

Foodborne parasites, especially *Trichinella* spp. and *Taenia saginata*, are major public health concern and economic importance in some countries and therefore the Codex Committee on Food Hygiene (CCFH) has been addressing the development of guidelines for control of these parasites. WHO and FAO convened a joint expert meeting on risk-based examples for the control of *Trichinella* spp. and *Taenia saginata* in meat in October 2013 in Geneva, and addressed requests from CCFH to develop examples to illustrate the level of consumer protection likely to be achieved with different pre- and/or post-harvest risk management options. The outcome, including several examples (scenarios) with a different level of consumer protection, was presented to the 45th Session of CCFH held in November 2013 in Hanoi, Viet Nam. The draft guidelines for *Taenia saginata* in meat of domestic cattle was adopted at the 37th Codex Alimentarius Commission (14-18 July 2014, Geneva) at Step 5/8, the draft Guideline for *Trichinella* spp. in meat of Suidae was adopted at Step 5. Additional requests from the 45th Session of CCFH to provide further scientific advice, using less conservative inputs into the developed models, developing examples related to ongoing verification of a negligible risk compartment and improving communication of the outcomes, were addressed with a second expert meeting on risk-based examples for the control of *Trichinella* spp. and *Taenia saginata* in meat held in September 2014, with participation of an OIE representative. The results of examples will be presented to the 46th Session of CCFH on 17-21 November 2014 in Lima, Peru.

3) Salmonella spp. in pork and beef (related to Item 6.2)

The 45th Session of CCFH agreed to start a new work to develop the Guidelines for the Control of Nontyphoidal *Salmonella* spp. in Beef and Pork Meat. The CCFH electronic working group (eWORKING GROUP) has developed the proposed draft where it recommended to CCFH that the Committee should consider if, and when, a consultation from FAO/WHO will be necessary. The particular recommendation to CCFH on requesting FAO/WHO for scientific advice was that:

- a. Conduct a literature search to ensure that any relevant measures for control of Salmonella in beef and pork are identified for the Committee's effort.
- b. Convene an expert consultation meeting to review the draft document for beef and pork, and use the literature review to assist them in their review.

The eWORKING GROUP also suggested that the Committee should consider whether another web tool for beef and pork would be useful to develop at this time. WHO and FAO will address the requests from the Committee in close collaboration with OIE.

4) Potential standard development in the area of animal production food safety (related to Item 7.1 Control of Shiga-like toxin producing *E. coli* (STEC) in food-producing animals – update)

The 45th Session of CCFH placed the work on Control of Verotoxigenic *E. coli* in beef in the second priority of their work plan, together with other two tasks. This work might be a new task if the 46th Session of CCFH agrees, and WHO and FAO will provide scientific advice when it is requested, taking into account the progress of the potential OIE standard.

* * *

Developing country needs for Maximum Residue Limits of veterinary drug residues in food

In response to a request of Codex Committee on Residues of Veterinary Drugs in Foods (CCRVDF) to further assist in the work to prioritize countries need for veterinary drug residue MRLs, FAO and WHO, with the support of OIE, have undertaken a pilot survey in several countries on the use of veterinary drugs in food producing animals. The results of this pilot survey will feed into the work of CCRVDF in an effort to further prioritize the need for MRLs and the underlying scientific advice provided by JECFA.

* * *

The Foodborne Disease Burden Epidemiology Reference Group (FERG)

Back ground

In 2006, WHO established FERG. The members of FERG are a multi-disciplinary group of internationally renowned scientists that are working with WHO to estimate the global burden of foodborne diseases.

The work carried out in the last 7 years includes:

- Epidemiological reviews for mortality, morbidity and disability in each of the major foodborne diseases,
- Identification of models for the estimation of foodborne disease burden where data is lacking,
- Development of source attribution models and expert elicitation methods to estimate the proportion of disease that is foodborne,
- Development of user-friendly tools for burden of foodborne diseases studies and policy situation analysis at country level.

The expected results from FERG will be published in 2015 and will include:

- Burden of disease estimates for all relevant enteric, parasitic and chemically caused Foodborne Diseases published as a WHO report and Atlas
- A Peer-reviewed Paper Series in PLoS Medicine
- Foodborne Disease Burden and Policy Situation Analyses for the pilot country studies
- FERG toolkit to support countries in developing national burden of disease estimates

* * *

Promoting health by decreasing microbial contamination

WHO has developed a new Five Keys message to cover additional groups along the farm to fork continuum. The “Five Keys to safer aquaculture products to protect public health” were designed to support food safety education of small scale producers who grow fish for themselves, their families and for sales in local market. As small scale production is increasing all over the world, efforts to promote hygienic practices to ensure sustainability of safe and nutritious locally produced food supply are essential and timely. Pilot tested in Viet Nam and Lao DPR, the training manual should be available beginning 2015.

* * *

The International Food Safety Authorities Network (INFOSAN)

INFOSAN is a joint FAO/WHO initiative which includes the participation of national authorities in 181 Member States (including veterinary authorities). The aim of the network is to promote the rapid exchange of information during food safety related events, share information on important food safety related issues of global interest, promote partnership and collaboration between countries, and help countries strengthen their capacity to manage food safety emergencies. To accomplish this, INFOSAN works with a number of partners at the international and regional level. INFOSAN receives information from its members and monitors for food safety related events of potential international concern to alert to its network members.

During 2014, the INFOSAN Secretariat has been involved in the coordination of information between network members during more than 30 food safety events with potential international implications.

As 2014 comes to a close, INFOSAN will mark its 10 year anniversary. To take INFOSAN to the second decade, the Secretariat is planning to organize a global meeting of network members in 2015 which comes 5 years after the first global meeting in 2010. More information about INFOSAN can be found at:
http://www.who.int/foodsafety/fs_management/infosan/en/index.html

* * *

Building capacity to prevent, detect and manage foodborne risks

WHO is willing to explore opportunities to collaborate with OIE on capacity building activities related to strengthening food safety systems in developing countries.

The exact nature of the capacity building activities would be dependent on the outcome of the country needs assessments but could involve support to develop/strengthen the following areas : laws and regulations, foodborne diseases surveillance, food monitoring and inspection, management and policy, coordination, information sharing and communication.

ACTIVITIES OF THE FOOD AND AGRICULTURE ORGANIZATION OF THE UNITED NATIONS

Since 2014, the Food and Agriculture Organization of the United Nations (FAO) has started to implement the first biennium (2014/2015) of its **new Strategic Objectives (SOs)**. FAO has identified key priorities to meet the demands posed by major global trends in agricultural development and challenges faced by member nations. A comprehensive review of the Organization's comparative advantages was undertaken and the SOs represent the main areas of work to achieve its vision and global goal focusing on the elimination of hunger, food insecurity and malnutrition. While there is sufficient capacity in the world to produce enough food to feed everyone adequately; in spite of progress made over the last two decades, 805 million people still suffer from chronic hunger. The world's population is predicted to increase to 9 billion people by 2050. Some of the world's highest rates of population growth are predicted to occur in areas that are highly dependent on the agriculture sector (crops, livestock, forestry and fisheries) and have high rates of food insecurity. Therefore the five strategic objectives relate to:

1. Help eliminate hunger, food insecurity and malnutrition
2. Make agriculture, forestry and fisheries more productive and sustainable
3. Reduce rural poverty
4. Enable inclusive and efficient agricultural and food systems
5. Increase the resilience of livelihoods to disasters

The Animal Production and Health Division is integrated within the 5 SOs with special emphasis on SO2 in light of sustainable livestock production and intensification, SO3 livestock production as a way out of poverty, SO4 livestock production and food chains and a strong presence in SO5 related to addressing and reducing animal and zoonotic disease threats.

In the Twenty Fourth (24th) Session of the Committee on Agriculture (COAG) on 30 September to 3 October 2014², FAO Members considered the growing importance of AMR and provided guidance on FAO's role in contributing to global food chain intelligence and in assisting countries to contain the of **antimicrobial resistance (AMR)** and the potential negative impacts on food and agriculture in collaboration with the World Health Organization (WHO), the World Organisation for Animal Health (OIE), the African Union and other partners. **Furthermore the Global Agenda for Sustainable Livestock**, a partnership uniting the forces of the public and private sectors, producers, research and academic institutions, NGOs, social movements and community-based organizations, and foundations also considers contributing to the management of health threats at the human-animal-environment interface, including antimicrobial resistance (AMR). The Agenda is a partnership of livestock sector stakeholders committed to the sustainable development of the sector, building consensus on the path towards sustainability and catalyzing coherent and collective practice change through dialogue, consultation and joint analysis.

In 2014 FAO and WHO published the **Multicriteria-based ranking for risk management of food-borne parasites**³ based on an expert consultation held on this issue. The ranking exercise has provided a picture of the food-borne parasites of global importance and has created a transparent and reproducible tool. Diseases caused by *Taenia solium* ranked 1st and *Echinococcus granulosus* and *E. multilocularis* ranked 2nd and 3rd respectively. They all were considered to contribute to economic losses in human and animal populations in many parts of the world. In addition they are considered preventable diseases that can be controlled or eliminated and should therefore be prioritized.

² <http://www.fao.org/3/a-ml159e.pdf>

³ <http://www.fao.org/publications/card/en/c/ee07c6ae-b86c-4d5f-915c-94c93ded7d9e/>

Annex VI (contd)

The Animal Production and Health Division (AGA) of FAO, in collaboration with ICIPE⁴ Kenya and PATTEC⁵ Ghana, has been testing a new technology, the Livestock Protective Fence (LPF, an insecticide impregnated net) to protect livestock from vectors, vector-borne diseases and nuisance insects in the small dairy production unit system in Kenya and in the semi-intensive pig production in Ghana.

In the field of feed safety, two laboratory manuals on determination of mycotoxins, E. coli 0157, Salmonella, Listeria etc. in animal feeds have been produced and disseminated. Various trainings and technical assistance to countries have been conducted as well as proficiency testing for 107 feed analysis laboratories in over 50 countries.

⁴ ICIPE = African Insect Science for Food and Health

⁵ PATTEC = Pan African Tsetse and Trypanosomiasis Eradication Campaign

WORK PROGRAMME FOR 2015

The Working Group agreed that its work programme for 2015 would include:

1. Support current work on:
 - a) standard development work by OIE and Codex on *Trichinella*
 - b) OIE standard development on *T. solium*
 - c) OIE standard development on *Salmonella* in pigs and cattle
 - d) standard development on *Salmonella* in pork and beef undertaken by Codex
 - e) potential development of guidance on STEC in cattle
 - f) Codex work on control of foodborne parasites
 - g) develop a paper reviewing meat hygiene control measures
2. Support potential future work on:
 - a) revisions of Chapters 6.1. and 6.2. of the *Terrestrial Code*
 - b) review of meat hygiene control measures and systems
 - c) continued discussions on simplifying food safety risk assessment for international standard setting
 - d) consider drafting a paper for the OIE *Scientific and Technical Review* on ‘Risk based approaches to meat hygiene’
3. Monitoring and advice in relation to animal production food safety
 - a) antimicrobial resistance
 - b) the role of genome sequencing in animal production food safety
 - c) veterinary education
 - d) veterinary legislation
 - e) zoonoses at the human-animal-ecosystem interface (‘One Health’)
 - f) food safety aspects of the PVS Pathway
 - g) generic aspects of food safety control systems including microbiological target setting and linkages to Codex work
 - h) linkage between food safety and animal welfare
 - i) potential food safety implications of biotechnology vaccines
 - j) developments in nanotechnology
 - k) emerging food safety hazards

4. Relationship between OIE and Codex

- a) Strengthen and promote continued close collaboration between the Codex Secretariat and the OIE Headquarters.
- b) Promote and encourage enhanced OIE input into Codex texts and vice versa, including the involvement of relevant experts.
- c) Promote and encourage coordination between OIE National Delegates and national delegations to Codex to facilitate alignment of relevant standards of both bodies and their effective implementation.
- d) Identify areas of potential collaboration between OIE and Codex on the development of standards.

5. Communication

- a) Support to the OIE regarding communication on animal production food safety.
 - b) Review and propose updates for the OIE webpages on animal production food safety.
-

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