

Good Hygiene Practices along the coffee chain



Module 2.3

The Codex General Principles of Food Hygiene

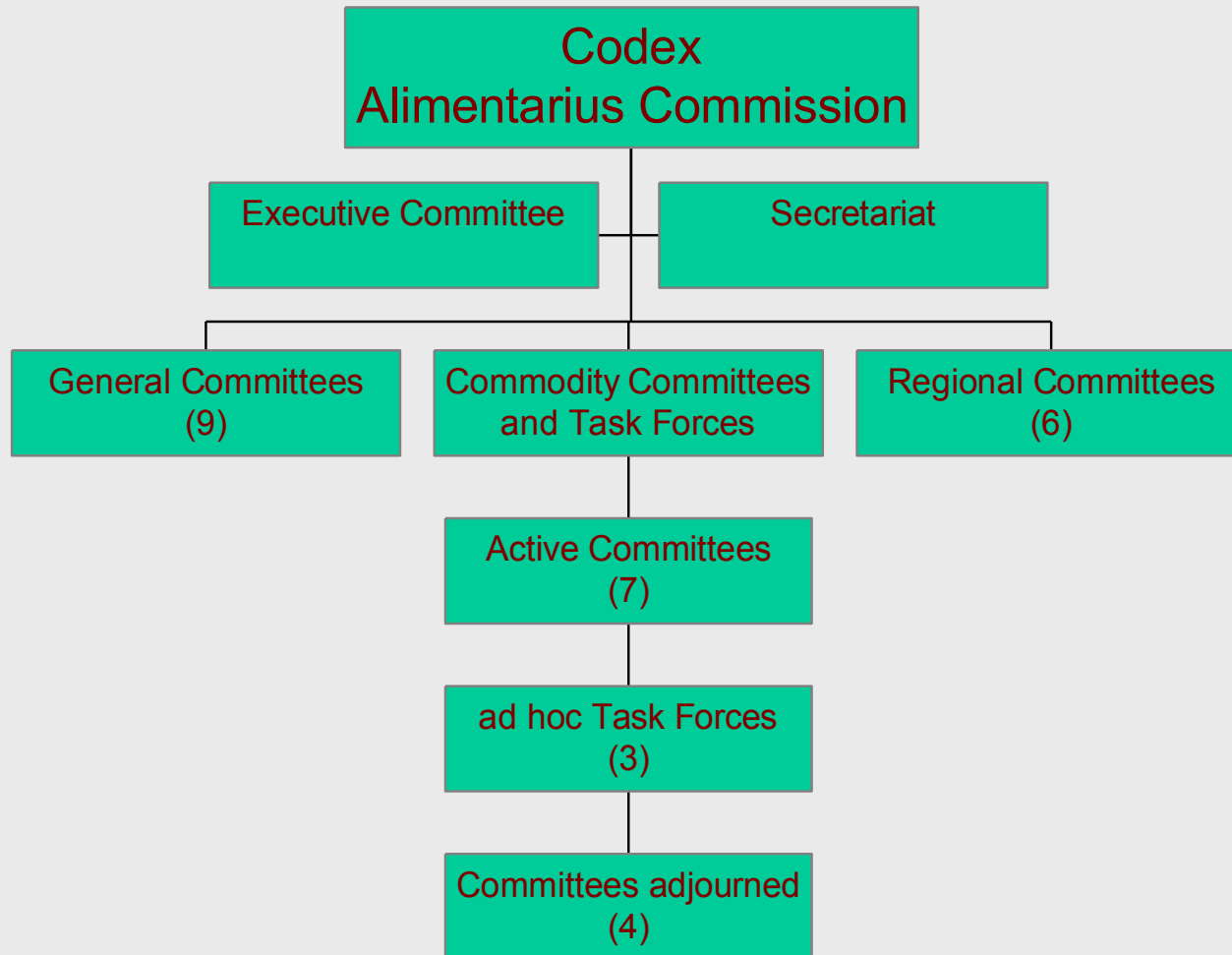
Objectives

- Introduce participants to the Codex General Principles of Food Hygiene
- Establish relationship between programmes based on good hygiene practice and HACCP systems

Content

- Codex Committee on Food hygiene
 - What is it? What is its role?
- Codex General Principles of Food Hygiene
 - What are they? How are they applied? How do they relate to HACCP?

Structure of the Codex Alimentarius Commission



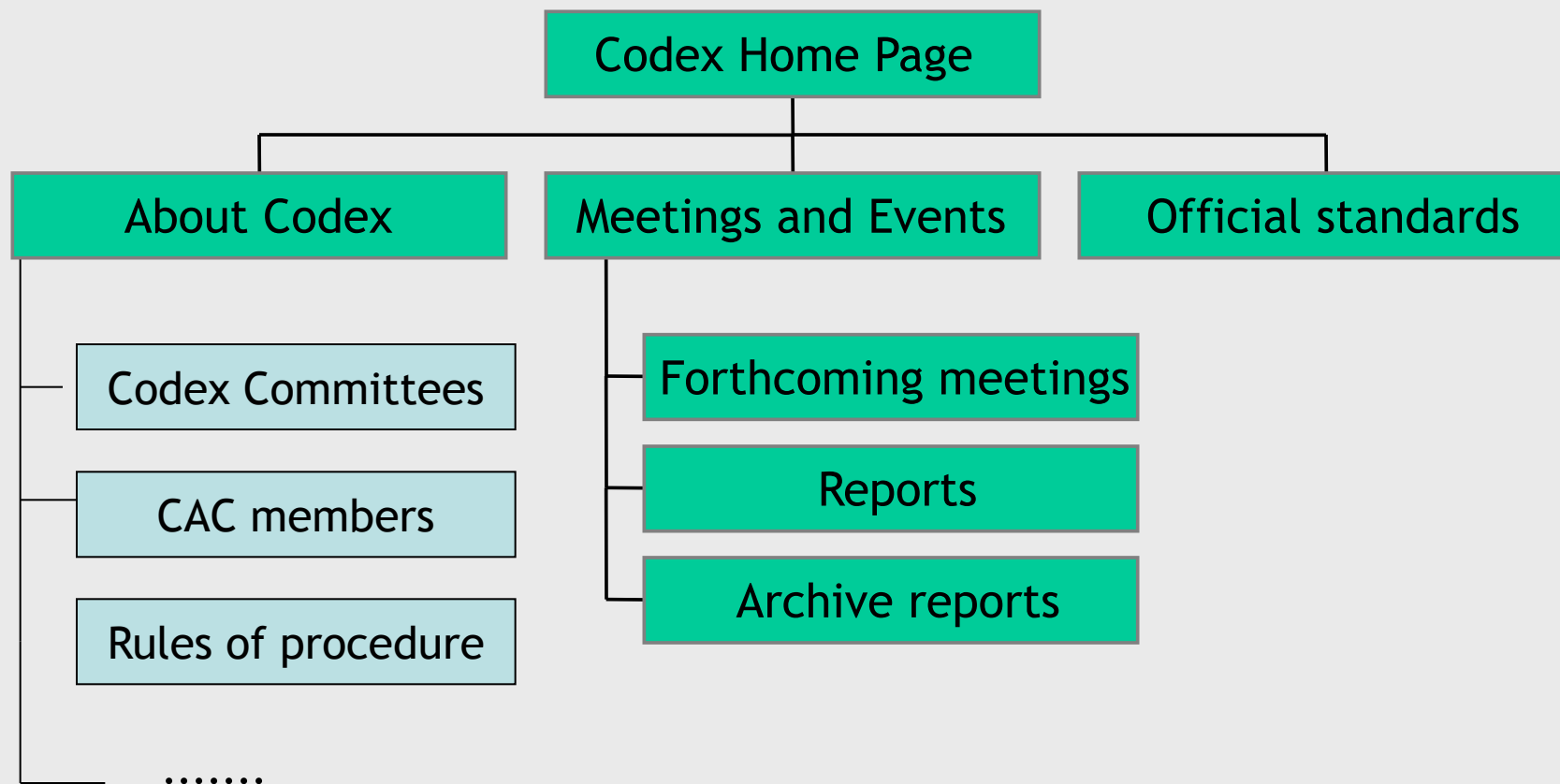
Codex general subject committees

- Food hygiene
- Food additives and contaminants
- Food import and export inspection and certification systems
- Food labelling
- Methods of analysis and sampling
- General principles
- Pesticide residues
- Residues of veterinary drugs in foods
- Nutrition and foods for special dietary uses

Codex Committee on Food Hygiene

- Host Government - USA
- Terms of Reference:
 - Develop provisions on food hygiene applicable to all food
 - Endorse provisions on food hygiene developed by other committees
 - Develop provisions on hygiene applicable to specific foods
- What's happening now in CCFH? Updated information is available from the Codex website: www.codexalimentarius.net

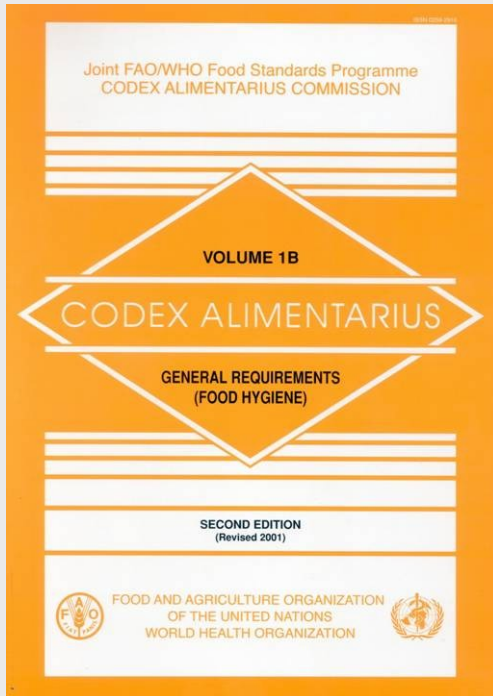
The Codex website



Some specific Codes of Practice

- Currently over 45 Recommended International Codes of Practice
- Some commodity-specific Codes include:
 - Dried fruit; desiccated coconut; dehydrated fruit and vegetables; canned vegetables; natural bottled drinking water; groundnuts
- Some other Codes of Practice include:
 - Reduction of mycotoxin contamination in cereals; Reduction of Aflatoxin B1 in raw materials; Source directed measures to reduce chemical contamination of food; transport of food in bulk

Codex General Principles of Food Hygiene



- Code adopted in 1969, revised in 1979, 1985, and 1997
- Definitions:
 - **Food hygiene** - *all conditions and measures necessary to ensure the safety and suitability of food at all stages of the food chain*
 - **HACCP** - *a system which identifies, evaluates and controls hazards which are significant for food safety*

Food hygiene – other definitions

- Other definitions:
 - **Food safety** - *assurance that food will not cause harm to the consumer when it is prepared and/or eaten according to its intended use*
 - **Food suitability** - *assurance that food is acceptable for human consumption according to its intended use*

Codex General Principles of Food Hygiene - objectives

- Identifies principles of food hygiene applicable throughout the food chain
- Recommends a HACCP-based approach to ensuring food safety
- Provides guidance on how to implement hygiene principles
- Establishes a framework for *specific* hygiene codes



Essential principles 1

- Primary production
 - Managing primary production in a way that ensures that food is safe and suitable for its intended use
 - Reduction of 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

Essential principles 2

- Establishment: design and facilities
 - Premises, equipment and facilities should be located, designed and constructed according to the nature of operations and associated risks
 - Control of hazards through good hygienic design and construction, appropriate location and provision of adequate facilities

Essential principles 3

- Control of operation
 - Production of food which is safe and suitable for human consumption
 - Reduction of 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

Essential principles 4

- Establishment: maintenance and sanitation
 - Establishment of effective systems
 - Facilitation of continuing effective control of food hazards, pests, and other agents likely to contaminate food

Essential principles 5

- Establishment: personal hygiene
 - Reduction of food contamination by people with direct or indirect contact with food
 - Food contamination and illness transmission by people who do not maintain an appropriate degree of personal cleanliness, who have certain illnesses or conditions or who behave inappropriately

Essential principles 6

- Transportation
 - Taking of necessary measures to prevent food contamination, damage and growth of pathogens
 - Effective control measures during transport prevent food contamination and assure that the food reaches its destination in a suitable condition for consumption

Essential principles 7

- Product information and consumer awareness
 - Products should bear appropriate information
 - Consumers should have enough knowledge to make informed choices
 - Avoidance of mishandling of the product at later stages in the food chain

Essential principles 8

■ Training

- Those engaged in food operations should be trained in food hygiene
- Training is fundamental in any food hygiene system
- Inadequate trained personnel poses a potential threat to the safety of food and its suitability for consumption

Who uses the Code?

- Governments encourage implementation of the hygiene principles
 - By providing training to all stakeholders along the chain
 - By ensuring appropriate regulatory framework and procedures to effect implementation
- Industry applies hygiene practices
 - To ensure that it meets the mandatory requirements of government
 - To maintain the confidence of consumers

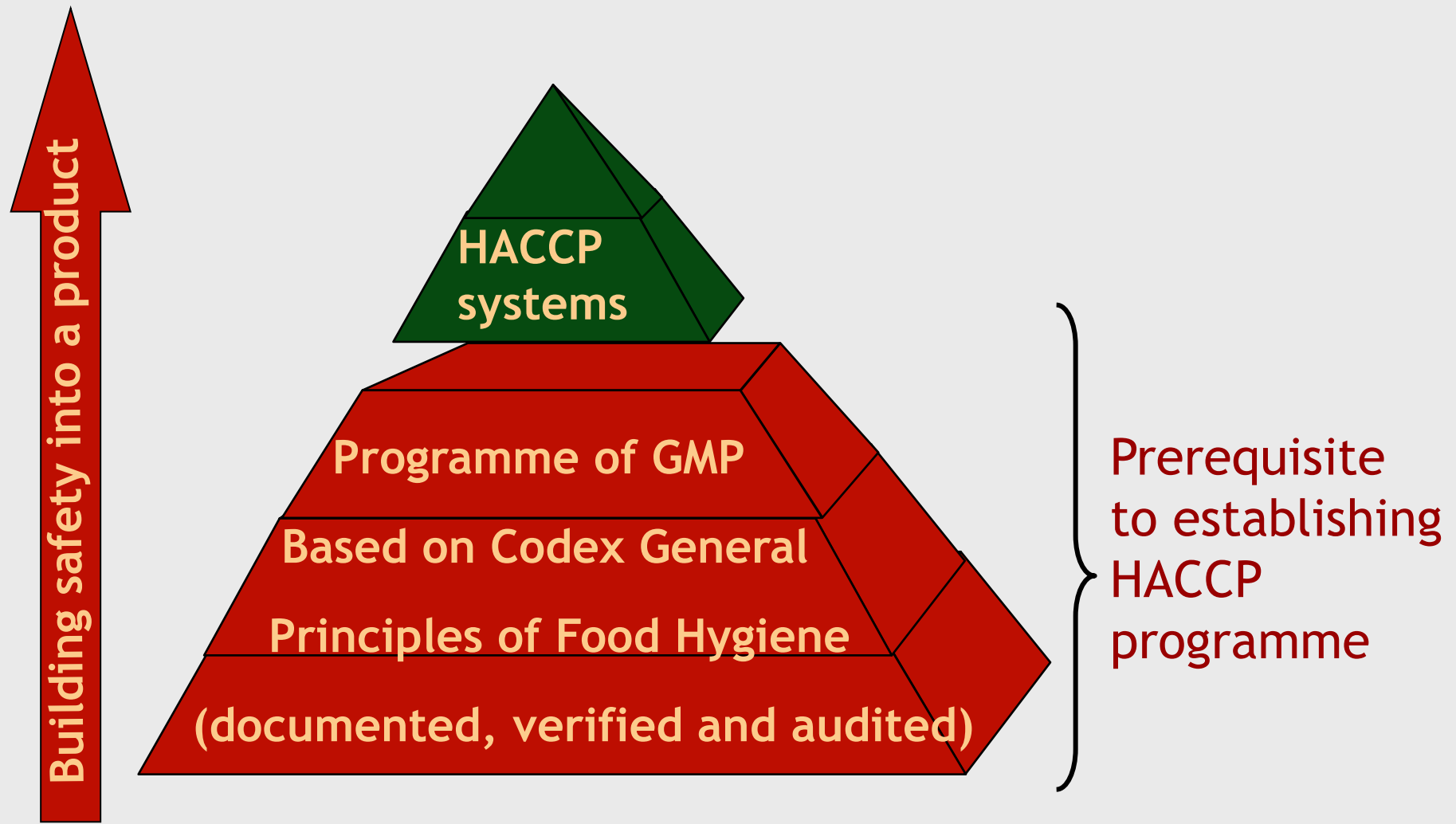
GHP and HACCP

- Codex General Principles of Food Hygiene **recommends a HACCP-based approach** as a means to enhance food safety
 - The code is generally applicable. Provisions must be interpreted on the basis of sound knowledge of process, conditions, potential hazards and associated risks
 - Guidance provided to industry should emphasise measures necessary to control main risks

GHP and HACCP

- Codex General Principles of Food Hygiene contains an annex on the application of HACCP systems
 - Emphasises need to apply 7 HACCP principles in any HACCP system
 - Explains the 12 logical steps
 - Acknowledges the need for flexibility in applying HACCP systems in small and less developed businesses
 - Provides models for record keeping

GHP and HACCP



Preview of the Codex General Principles of Food Hygiene

- Primary production
- Establishment: design and facilities
- Control of operation
- Establishment: maintenance & sanitation
- Establishment: personal hygiene
- Transportation
- Product information and consumer awareness
- Training

Conclusions

- Codex General Principles of Food Hygiene should form the basis of any programme to ensure safety of coffee
- General guidelines need to be interpreted in relation to the operations conducted throughout the coffee chain and according to an evaluation of associated risks

Conclusions

- All players along the coffee chain need to comply with GHP before HACCP can be considered
- Government must establish appropriate regulatory and technical support programmes to ensure adherence to internationally accepted hygiene practice

Next steps...

Go through the sections of the Codex Code of Practice and understand how these relate to the coffee sector