

COMMISSION OF THE EUROPEAN COMMUNITIES

COM(77) 566 final.

Brussels, 15 November 1977

COMMUNICATION FROM THE COMMISSION TO THE COUNCIL

Coordination of the position of Member States
in view of the 12th meeting of the Commission
of Codex Alimentarius and Annex B (step 5) to
the Code of Hygienic Practice for processed
meat products

COM(77) 566 final.

Communication from the Commission to the Council

Subject: Coordination of the positions of Member States in view of the
12th meeting of the Commission of Codex Alimentarius and Annex B
(step 5) to the Code of Hygienic practice for processed meat products.

1. In its letter of March 1977 (C1 1977/8 PMP) the joint FAO/WHO secretariat to the Codex Alimentarius requests in paragraph 3 comments in relation to Annex B of the code of hygienic practice for processed meat products (doc.ref. CAC/RCP 12.1976 at step 5) with recommendation to omit steps 6 and 7.

It is necessary to coordinate the positions of Member States, taking account of and on the basis of the existing Community legislation in this field.¹

2. The Commission has requested and studied comments received from Member States in relation to the documents involved and proposes that

- the annexed comments are forwarded by the Commission to the secretariat of the Codex Alimentarius
- the normal on-the-spot coordination takes place as necessary.

¹OJ L 26 of 31.1.77

To Joint FAO/WHO Secretariat
Commission Codex Alimentarius

Sir,

Subject: Comments of the European Economic Communities concerning Annex B
to the Code of Hygienic Practice for processed meat products
(CAC/RCP 12-1976)

In relation to the request of the joint secretariat by document CL 1977/8 PMP
of March 1977 the Community submits the following comments in relation to the
above document.

1. Paragraph e

As requirements relating to potable water are already covered by 28 d in the
basic code, the last sentence is superfluous and should be deleted.

2. Paragraph g

Meat products intended for sale in pre-packed form having been sliced or cut
are more hygienically handled if wrapped in the same room as they are sliced
or cut. The Community therefore advises that the first sentence is modified
to read:

"Wrapping of meat products preserved by heat treatment should be carried out
without delay in a separate room; however, slicing or cutting and wrapping
of meat products intended for sale in pre-packed form may take place in the
same room when satisfactory hygienic conditions are ensured."

3. Paragraph h

This paragraph is not clear. The following modification is advised:

"Wrapped open-pack meat products requiring refrigeration should be stored in
chilled accommodation used only for meat products and in such a way that
contamination is kept to a minimum."