



Codex Code of Hygienic Practice for Meat



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Code of Hygienic Practice for Meat



- A Code of Hygienic Practice for Meat was developed by the Codex Committee on Meat Hygiene, hosted by New Zealand, and adopted by the CAC in July 2005 (CAC/RCP 58-2005, 52 pp)
- The Code constitutes the primary international standard for meat hygiene and incorporates a risk-based approach to application of sanitary measures throughout the meat production chain.
- The Code specifically recognises the dual objectives that slaughterhouse inspection activities deliver in terms of animal and public health



Principles of food safety risk management



- The principles of food safety risk management should be incorporated wherever appropriate in the design and implementation of meat hygiene programmes.
- Reference is made to the *Working principles for risk analysis for application in the framework of the Codex Alimentarius* and the *Codex Working principles and guidelines for the conduct of microbiological risk management*



Relation to Chapter 6.2 of the OIE Terrestrial Animal Health Code



- The Codex Code does not provide inspection measures for specific hazards, which remains the responsibility of the national competent authorities.
- Chapter 6.2 of the OIE Terrestrial Animal Health Code (*Control of biological hazards of animal health and public health importance through ante- and post-mortem meat inspection*) refers to the Codex Code and describes the role of the *Veterinary Services* in meat inspection.



Scope of the Codex Code



- The Code covers hygiene provisions for raw meat, meat preparations and manufactured meat from the time of live animal production up to the point of retail sale. It further develops the *Codex Code of Practice: General Principles of Food Hygiene* in respect of these products.
- Where appropriate, the Annex to that Code (*HACCP System and Guidelines for its Application*) and the *Principles for the Establishment and Application of Microbiological Criteria for Foods* are further developed and applied in the specific context of meat hygiene.



General principles of meat hygiene



The 12 General Principles of Meat Hygiene include:

- Meat must be safe and suitable for human consumption and all interested parties including government, industry and consumers have a role in achieving this outcome.
- The competent authority should have the legal power to set and enforce regulatory meat hygiene requirements and have final responsibility for verifying that these requirements are met.
- It should be the responsibility of the establishment operator to produce meat that is safe and suitable in accordance with regulatory meat hygiene requirements.



General principles (continued)



- Meat hygiene requirements should control hazards to the greatest extent practicable throughout the whole food chain. Information from primary production should be taken into account so as to tailor meat hygiene requirements to the spectrum and prevalence of hazards in the animal population from which the meat is sourced.
- The establishment operator should apply Hazard Analysis and Critical Control Point (HACCP) principles.



General principles (continued)



- The competent authority should define the role of those personnel involved in meat hygiene activities where appropriate, including the role of the veterinary inspector
- The competent authority should verify that the establishment operator has adequate systems in place to trace and withdraw meat from the food chain.
- Competent authorities should recognise the equivalence of alternative hygiene measures where appropriate , and promulgate meat hygiene measures that achieve required outcomes in terms of food safety and suitability and facilitate fair practices in the food trade.



Primary production



- Principles of meat hygiene applying to primary production
- Hygiene of slaughter animals
- Hygiene of killed wild game
- Hygiene of feed and feed ingredients
- Hygiene in the primary production environment
- Transport of slaughter animals
- Transport of killed wild game



Presentation of animals for slaughter



- Principles of meat hygiene applying to animals presented for slaughter
- Conditions of lairage
- Ante-mortem inspection
 - Design of ante-mortem inspection systems
 - Implementation of ante-mortem inspection
 - Ante-mortem judgement categories
- Information on animals presented for slaughter



Presentation of killed wild game for dressing



- Principles of meat hygiene applying to inspection of killed wild game presented for dressing
- Inspection of killed wild game presented for dressing



Establishments: design, facilities and equipment



- Principles of meat hygiene applying to establishments, facilities and equipment
- Design and construction of lairages
- Design and construction of slaughter areas
- Design and construction of areas where bodies of animals are dressed or meat may otherwise be present
- Design and construction of equipment where bodies of animals are dressed or meat may be present



Establishments: design, facilities and equipment (continued)



- Water supply
- Temperature control
- Facilities for personal hygiene
- Transport vehicles





Process control



- Principles of meat hygiene applying to process control
- Process control systems
 - Sanitation Standard Operating Procedures (Sops)
 - HACCP
 - Outcome-based parameters for process control
 - Regulatory systems
 - Quality Assurance (QA) systems
- General hygiene requirements for process control
- Hygiene requirements for slaughter and dressing
- Design of post-mortem inspection systems
- Implementation of post-mortem inspection systems



Process control (continued)



- Post-mortem judgement
- Hygiene requirements for process control after post-mortem inspection
- Hygiene requirements for parts of animals deemed unsafe or unsuitable for human consumption
- Systems for removing products that are in circulation



Maintenance and sanitation of establishments, personal hygiene



- Principles of meat hygiene applying to maintenance and sanitation of establishments, facilities and equipment
- Maintenance and sanitation



- Personal cleanliness
- Personal health status



Other issues



- Transportation
- Product information and consumer awareness
- Training
 - Principles of training in meat hygiene
 - Training programmes





Annexes I and II



Annex I. Risk-based evaluation of organoleptic post-mortem inspection procedures for meat



Annex II. Verification of process control of meat hygiene by microbiological testing



Codex publication “Animal Food Production” (2008)



A single publication containing Codex Codes of hygienic practice

- for meat
- for milk and milk products
- for eggs and egg products
- to minimize and contain antimicrobial resistance
- on good animal feeding
- for the reduction of aflatoxin B1 in raw materials and supplemental feeding-stuffs for milk-producing animals



Further information



- Codex web site: www.codexalimentarius.net
- Codex Contact Point in each Member State
- FAO/WHO expert group risk assessments can be found via www.who.int and www.fao.org
- OIE web site: www.oie.int

