

Annex C (informative)

Codex references providing examples of control measures, including prerequisite programmes and guidance for their selection and use

C.1 Codes and Guidelines¹⁾

C.1.1 General

CAC/RCP 1-1969 (Rev.4-2003), Recommended International Code of Practice — General Principles of Food Hygiene; incorporates Hazard Analysis and Critical Control Point (HACCP) system and guidelines for its application

Guidelines for the Validation of Food Hygiene Control Measures²⁾

Principles for the Application of Traceability/Product Tracing with respect to Food Inspection and Certification²⁾

Commodity Specific Codes and Guidelines

C.1.2 Feed

CAC/RCP 45-1997, Code of Practice for the Reduction of Aflatoxin B₁ in Raw Materials and Supplemental Feeding stuffs for Milk Producing Animals

CAC/RCP 54-2004, Code of Practice for Good Animal Feeding

C.1.3 Foods for special intended uses

CAC/RCP 21-1979, Code of Hygienic Practice for Foods For Infants and Children³⁾

CAC/GL 08-1991, Guidelines on Formulated Supplementary Foods for Older Infants and Young Children

C.1.4 Specifically processed foods

CAC/RCP 8-1976 (Rev. 2-1983), Code of Hygienic Practice for the Processing and Handling of Quick Frozen Foods

CAC/RCP 23-1979 (Rev. 2-1993), Recommended International Code of Hygienic Practice for Low and Acidified LowAcid Canned Foods

CAC/RCP 46-1999, Code of Hygienic Practice for Refrigerated Packaged Foods with Extended Shelf Life

1) These documents, as well as updates thereof, can be downloaded from the web-page of *Codex Alimentarius*: <http://www.codexalimentarius.net>.

2) Under development.

3) Under revision.

C.1.5 Ingredients for foods

CAC/RCP 42-1995, Code of Hygienic Practice for Spices and Dried Aromatic Plants

C.1.6 Fruits and vegetables

CAC/RCP 22-1979, Code of Hygienic Practice for Groundnuts (Peanuts)

CAC/RCP 2-1969, Code of Hygienic Practice for Canned Fruit and Vegetable Products

CAC/RCP 3-1969, Code of Hygienic Practice for Dried Fruit

CAC/RCP 4-1971, Code of Hygienic Practice for Desiccated Coconut

CAC/RCP 5-1971, Code of Hygienic Practice for Dehydrated Fruits and Vegetables, including Edible Fungi

CAC/RCP 6-1972, Code of Hygienic Practice for Tree Nuts

CAC/RCP 53-2003, Code of Hygienic Practice For Fresh Fruits and Vegetables

C.1.7 Meat and meat products

CAC/RCP 41-1993, Code for Ante-mortem and Post-mortem Inspection of Slaughter Animals and for Ante-mortem and Post-mortem Judgement of Slaughter Animals and Meat

CAC/RCP 32-1983, Code of Practice for the Production, Storage and Composition of Mechanically Separated Meat and Poultry for Further Processing

CAC/RCP 29-1983, Rev. 1 (1993), Code of Hygienic Practice for Game

CAC/RCP 30-1983, Code of Hygienic Practice for the Processing of Frog Legs

CAC/RCP 11-1976, Rev. 1 (1993), Code of Hygienic Practice for Fresh Meat

CAC/RCP 13-1976, Rev. 1 (1985), Code of Hygienic Practice for Processed Meat and Poultry Products

CAC/RCP 14-1976, Code of Hygienic Practice for Poultry Processing

CAC/GL 52-2003, General Principles of Meat Hygiene

Code of Hygienic Practice for Meat²⁾

C.1.8 Milk and milk products

CAC/RCP 57-2004, Code of Hygienic Practice for Milk and Milk Products

Revision of the Guidelines for the Establishment of a Regulatory Programme for the Control of Veterinary Drug Residues in Foods Prevention and Control of Drug Residues in Milk and Milk Products (including milk and milk products)²⁾

C.1.9 Egg and egg products

CAC/RCP 15-1976, Code of Hygienic Practice for Egg Products (amended 1978, 1985)

Revision of the Code of Hygienic Practice for Egg Products²⁾

C.1.10 Fish and fishery products

CAC/RCP 37-1989, Code of Practice for Cephalopods

CAC/RCP 35-1985, Code of Practice for Frozen Battered and/or Breaded Fishery products

CAC/RCP 28-1983, Code of Practice for Crabs

CAC/RCP 24-1979, Code of Practice for Lobsters

CAC/RCP 25-1979, Code of Practice for Smoked Fish

CAC/RCP 26-1979, Code of Practice for Salted Fish

CAC/RCP 17-1978, Code of Practice for Shrimps or Prawns

CAC/RCP 18-1978, Code of Hygienic Practice for Molluscan Shellfish

CAC/RCP 52-2003, Code of Practice for Fish and Fishery Products

Code of Practice for Fish and Fishery Products (aquaculture)²⁾

C.1.11 Waters

CAC/RCP 33-1985, Code of Hygienic Practice for the Collection, Processing and Marketing of Natural Mineral Waters

CAC/RCP 48-2001, Code of Hygienic Practice for Bottled/Packaged Drinking Waters (Other than Natural Mineral Waters)

C.1.12 Transportation

CAC/RCP 47-2001, Code of Hygienic Practice for the Transport of Food in Bulk and Semi-packed Food

CAC/RCP 36-1987 (Rev. 1-1999), Code of Practice for the Storage and Transport of Edible Oils and Fats in Bulk

CAC/RCP 44-1995, Code of Practice for Packaging and Transport of Tropical Fresh Fruit and Vegetables

C.1.13 Retail

CAC/RCP 43-1997 (Rev. 1-2001), Code of Hygienic Practice for the Preparation and Sale of Street Foods (Regional Code — Latin America and the Caribbean)

CAC/RCP 39-1993, Code of Hygienic Practice for Precooked and Cooked Foods in Mass Catering

CAC/GL 22-1997 (Rev. 1-1999), Guidelines for the Design of Control Measures for Street-Vended Foods in Africa

C.2 Food safety hazard specific codes and guidelines¹⁾

CAC/RCP 38-1993, Code of Practice for Control of the Use of Veterinary Drugs

CAC/RCP 50-2003, Code of Practice for the Prevention of Patulin Contamination in Apple Juice and Apple Juice Ingredients in Other Beverages

CAC/RCP 51-2003, Code of Practice for the Prevention of Mycotoxin Contamination in Cereals, including Annexes on Ochratoxin A, Zearalenone, Fumonisin and Tricothecenes

CAC/RCP 55-2004, Code of Practice for the Prevention and Reduction of Aflatoxin Contamination in Peanuts

CAC/RCP 56-2004, Code of Practice for the Prevention and Reduction of Lead Contamination in Foods

Guidelines for the Control of *Listeria monocytogenes* in Foods²⁾

Code of Practice for the Prevention and Reduction of Inorganic Tin Contamination in Canned Foods²⁾

Code of Practice to Minimize and Contain Antimicrobial Resistance²⁾

Code of Practice for the Prevention and Reduction of Aflatoxin Contamination in Treenuts²⁾

C.3 Control measure-specific codes and guidelines¹⁾

CAC/RCP 19-1979 (Rev. 1-1983), Code of Practice for the Operation of Irradiation Facilities Used for the Treatment of Foods

CAC/RCP 40-1993, Code of Hygienic Practice for Aseptically Processed and Packaged Low-acid Foods

CAC/RCP 49-2001, Code of Practice for Source Directed Measures to Reduce Contamination of Food with Chemicals

CAC/GL 13-1991, Guidelines for the Preservation of Raw Milk by Use of the Lactoperoxidase System

CAC/STAN 106-1983 (Rev. 1-2003), General Standard for Irradiated Foods