

## **Recommendations Provided to Codex Committee to Increase Meat and Poultry Safety**

AMI together with a group of meat and poultry industry associations submitted recommendations to enhance the U.S. Codex office on the Codex Committee on Meat Hygiene's Draft Code of Hygienic Practices for Meat. The recommendations are intended to provide clarity and accuracy while "enhancing the document's impact on meat and poultry safety worldwide."

The most important recommendations are the revision of several definitions to bring them in line with terms recently developed by the Codex Committee on Food Hygiene. The revised definitions include Food Safety Objective and Performance Criterion.

Other notable recommendations include clarification that provisions of the Code should only apply to food products offered to the public, and should not be required for custom products not offered for sale. One such clarification is recommended for '*Section 5.3 Hygiene of killed wild game*'. The language "to be presented for public consumption" has been added as a recommendation at several points.

The comments were submitted today by AMI, the National Cattlemen's Beef Association, the National Food Processors Association and the National Turkey Federation. The Code is scheduled for completion at the upcoming meeting in Christ Church, New Zealand in February 2005.

To view the current Draft Code of Hygienic Practice for Meat, go to <http://www.codexalimentarius.net/web/reports.jsp?lang=en> (Alinorm 4/16). For a copy of the submitted comments, go to [http://www.meatami.com/Content/FoodSafety\\_Inspection/Inspection/CCMH%20Comments2004Sept1.pdf](http://www.meatami.com/Content/FoodSafety_Inspection/Inspection/CCMH%20Comments2004Sept1.pdf)