

# C O D E X   A L I M E N T A R I U S

ISSN 0259-2916



## Food hygiene

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### Basic texts

Fourth edition



World Health  
Organization



Food and Agriculture  
Organization of  
the United Nations

# **Food hygiene**



## **Basic texts**

Fourth edition

WORLD HEALTH ORGANIZATION

FOOD AND AGRICULTURE ORGANIZATION OF THE UNITED NATIONS

Rome, 2009

## THE CODEX ALIMENTARIUS COMMISSION

The Codex Alimentarius Commission is an intergovernmental body with more than 180 members, within the framework of the Joint Food Standards Programme established by the Food and Agriculture Organization of the United Nations (FAO) and the World Health Organization (WHO), with the purpose of protecting the health of consumers and ensuring fair practices in the food trade. The Commission also promotes coordination of all food standards work undertaken by international governmental and non-governmental organizations.

The *Codex Alimentarius* (Latin, meaning Food Law or Code) is the result of the Commission's work: a collection of internationally adopted food standards, guidelines, codes of practice and other recommendations. The texts in this publication are part of the Codex Alimentarius.

## FOOD HYGIENE (BASIC TEXTS) Fourth edition

The Codex basic texts on food hygiene promote understanding of how rules and regulations on food hygiene are developed and applied. The *General Principles of food hygiene* cover hygiene practices from primary production through to final consumption, highlighting the key hygiene controls at each stage. This publication also contains the most internationally used description of the Hazard Analysis and Critical Control Point (HACCP) system and guidelines for its application. This fourth edition includes texts adopted by the Codex Alimentarius Commission up to 2009. The texts will be of use to government authorities, food industries, food handlers and consumers, as well as teachers and students of food hygiene.

Further information on these texts, or any other aspect of the Codex Alimentarius Commission, may be obtained from:

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Fourth edition

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# RECOMMENDED INTERNATIONAL CODE OF PRACTICE GENERAL PRINCIPLES OF FOOD HYGIENE

CAC/RCP 1-1969

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