

SECTION 1 – OBJECTIVES

1.1 The Codex General Principles of food hygiene:

- identify the *essential* principles of food hygiene applicable *throughout the food chain* (including primary production through to the final consumer) to achieve the goal of ensuring that food is safe and suitable for human consumption;
- recommend an HACCP-based approach as a means to enhance food safety;
- indicate *how* to implement those principles; and
- provide a *guidance* for specific codes that may be needed for sectors of the food chain, processes, or commodities to amplify the hygiene requirements specific to those areas.

SECTION 2 – SCOPE, USE AND DEFINITION

2.1 Scope

2.1.1 The food chain

This document follows the food chain from primary production to the final consumer, setting out the necessary hygiene conditions for producing food that is safe and suitable for consumption. The document provides a base-line structure for other, more specific, codes applicable to particular sectors. Such specific codes and guidelines should be read in conjunction with this document and “Hazard Analysis and Critical Control Point (HACCP) system and guidelines for its application” (Annex).

2.1.2 Roles of governments, industry, and consumers

Governments can consider the contents of this document and decide how best they should encourage the implementation of these General Principles to:

- protect consumers adequately from illness or injury caused by food; policies need to consider the vulnerability of the population, or of different groups within the population;
- provide assurance that food is suitable for human consumption;
- maintain confidence in internationally traded food; and
- provide health education programmes that effectively communicate the principles of food hygiene to industry and consumers.

Industry should apply the hygienic practices set out in this document to:

- provide food that is safe and suitable for consumption;
- ensure that consumers have clear and easily-understood information, by way of labelling and other appropriate means, to enable them to protect their food from contamination and growth/survival of foodborne pathogens by storing, handling and preparing it correctly; and
- maintain confidence in internationally traded food.

Consumers should recognize their role by following relevant instructions and applying appropriate food hygiene measures.