

JEMRA(WHO/FAO)が作成したリスク評価報告書

JEMRA作成リスク評価報告書	目的	発行年
Microbiological Risk Assessment Series 1 - Risk Assessments of <i>Salmonella</i> in Eggs and Broiler Chickens - 1 - Interpretative Summary	1.鶏卵およびブロイラー鶏肉におけるサルモネラ属菌のリスク評価に関する入手可能な全情報のリソースを明らかにし、データのどこが不足しているかを明らかにすること。 2.世界的に対応可能なモデル例を作成すること。	2002
Microbiological Risk Assessment Series 2 - Risk Assessments of <i>Salmonella</i> in Eggs and Broiler Chickens - 2	3.いくつかのリスク管理介入措置の効果を比較検討すること。	2002
Microbiological Risk Assessment Series 4 - Risk assessment of <i>Listeria monocytogenes</i> in ready-to-eat foods INTERPRETATIVE SUMMARY	1.生菌数が25g中0個から1g中1000個までの間の重病リスクの推定。 2.感受性集団の重病リスクの推定。	2004
Microbiological Risk Assessment Series 5 - Risk assessment of <i>Listeria monocytogenes</i> in ready-to-eat foods - TECHNICAL REPORT	3.食品中での増殖の有無による重病リスクの推定。	2004
Microbiological Risk Assessment Series 6 - <i>Enterobacter sakazakii</i> and other microorganisms in powdered infant formula - Meeting report	1.乳児用調製粉乳中の当該微生物を摂取することによる健康被害の因果関係及び科学的情報の検証。 2.乳児用調製粉乳中の当該微生物に関するリスク評価及びリスク低減目的の研究方法の決定。 3.決定した研究方法により現状を分析し、潜在的なリスクの低減オプションを特定（できれば比較）すること。	2004
Microbiological Risk Assessment Series 8 - Risk assessment of <i>Vibrio vulnificus</i> in raw oysters - Meeting report	1.FDAとFAO/WHOの <i>V.parahaemolyticus</i> のモデルを適用できるかどうかを判定する。 2.利用することが適切なデータの特定。 3.生かき摂食による <i>V.v.</i> 敗血症のリスク推定及び <i>V.v.</i> 敗血症のリスク低減目標レベルを推定するためのリスク評価モデルの開発。	2004

その他

Risk assessment of <i>Campylobacter</i> spp. in broiler chickens and <i>Vibrio</i> spp. in seafood (5-9 August 2002)
Joint FAO/WHO Expert Consultation on Risk Assessment of Microbiological Hazards in Foods Hazard identification, exposure assessment and hazard characterization of <i>Campylobacter</i> spp. in broiler chickens and <i>Vibrio</i> spp. in seafood (23 - 27 July 2001)

(参考)

Codex Committee on Food Hygiene での議題

37th Buenos Aires, Argentina, 14 - 19 March 2005

1. Proposed Draft Guidelines on the Application of General Principles of Food Hygiene to the Control of *Listeria Monocytogenes* in Ready-to-eat Foods
2. Proposed Draft Principles and Guidelines for the Conduct of Microbiological Risk Management
3. Proposed Draft Code of Hygienic Practice for Eggs and Egg Products

36th Washington D.C., United States of America, 29 March - 03 April 2004

- A. MATTERS FOR ADOPTION BY THE CODEX ALIMENTARIUS COMMISSION:
 1. Draft Code of Hygienic Practice for Milk and Milk Products
 2. Definitions on Food Safety Objective, Performance Objective and Performance Criterion
- B. REQUEST FOR COMMENTS AND INFORMATION:
 1. Discussion Paper on the Management of the Work of the Committee
 2. Proposed Draft Revision of the Code of Hygienic Practice for Eggs and Egg Products.

35th Orlando, Florida, United States of America, 27 January - 1 February 2003

- A. MATTERS FOR ADOPTION BY THE CODEX ALIMENTARIUS COMMISSION:
 1. Draft Revised Guidelines for the Application of HACCP System
 2. Proposed Draft Code of Hygienic Practice for Milk and Milk Products
- B. REQUEST FOR COMMENTS AND INFORMATION:

Risk Profile for Enterohemorrhagic *E. coli* Including the Identification of the Commodities of Concern, Including Sprouts, Ground Beef and Pork.

34th Thailand, 8 - 13 October 2001

- A. MATTERS FOR ADOPTION BY THE CODEX ALIMENTARIUS COMMISSION:

Draft Code of Hygienic Practice for Fresh Fruits and Vegetables
- B. MATTERS FOR ADOPTION BY THE 50TH SESSION OF THE EXECUTIVE COMMITTEE:

Proposed Draft Revised Guidelines for the Application of HACCP System
- C. REQUEST FOR COMMENTS AND INFORMATION:
 1. Proposed Draft Guidelines for the Control of *Listeria monocytogenes* in Foods.
 2. Proposed Draft Principles and Guidelines for the Conduct of Microbiological Risk Management
 3. Obstacles to the Application of HACCP, particularly in Small and Less Developed Businesses and Approaches to Overcome Them.

33th Washington DC, 23 -28 October 2000

A. MATTERS FOR ADOPTION BY THE CODEX ALIMENTARIUS COMMISSION:

1. Draft Code of Hygienic Practice for the Primary Production and Packing of Fresh Fruits and Vegetables

B. REQUEST FOR COMMENTS AND INFORMATION ON:

1. Food Safety Objectives (FSO), as presented in Section 5.2.1.1 of CX/FH 00/6 of the Proposed Draft Principles and Guidelines for the Conduct of Microbiological Risk Management.
2. Proposed Draft Guidelines for the Control of *Listeria monocytogenes* in Foods.
3. Development of the Guidelines on the Application of HACCP in Small and/or Less Developed Businesses.
4. Amendment to the Terms of Reference for the Committee

32th Washington DC, 29 November- 4 December 1999

MATTERS FOR ADOPTION BY THE CODEX ALIMENTARIUS COMMISSION:

1. Draft Standard for Bottled /Packaged Drinking Waters Other Than Natural Mineral Waters
2. Draft Code of Hygienic Practice for the Transport of Food in Bulk and Semi-Packed Food

REQUEST FOR COMMENTS AND INFORMATION ON

1. Proposed Draft Principles and Guidelines for the Conduct of Microbiological Risk Management

31th Orlando, United States, 26 - 30 October 1998

MATTERS FOR ADOPTION BY THE CODEX ALIMENTARIUS COMMISSION:

1. Draft Principles and Guidelines for the Conduct of Microbiological Risk Assessment
2. Draft Amendment to the International Recommended Code of Practice - General Principles of Food Hygiene
3. Proposed Draft Code of Hygienic Practice for the Transport of Foodstuffs in Bulk and Semi-Packed Foodstuffs (para. 52, Appendix IV)