

ICS: 67.020

Geregistreeerde Belgische norm

NBN ISO/TS 22002-1

1e uitg., december 2014

Normklasse: V 03

Basisvoorwaardenprogramma's op het gebied van voedselveiligheid - Deel 1: Voedselproductie (ISO/TS 22002-1:2009)

Programmes prérequis pour la sécurité des denrées alimentaires - Partie 1: Fabrication des denrées alimentaires (ISO/TS 22002-1:2009)

Prerequisite programmes on food safety - Part 1: Food manufacturing (ISO/TS 22002-1:2009)

Toelating tot publicatie: 17 december 2014

Deze norm ISO/TS 22002-1:2009 heeft de status van een Belgische norm.

Deze norm bestaat in twee officiële versies (Engels, Frans).



Bureau voor Normalisatie - Jozef II-straat 40 - 1000 Brussel - België

Tel: +32 2 738 01 11 - Fax: +32 2 733 42 64 - E-mail: info@nbn.be - NBN Online: www.nbn.be
Bank 679-0000951-78 IBAN BE69 6790 0009 5178 BIC PCHQBEBB BTW BE0880857592

ICS: 67.020

***norme belge
enregistrée***

NBN ISO/TS 22002-1

1e éd., décembre 2014

Indice de classement: V 03

Programmes prérequis pour la sécurité des denrées alimentaires - Partie 1: Fabrication des denrées alimentaires (ISO/TS 22002-1:2009)

Basisvoorwaardenprogramma's op het gebied van voedselveiligheid - Deel 1: Voedselproductie (ISO/TS 22002-1:2009)

Prerequisite programmes on food safety - Part 1: Food manufacturing (ISO/TS 22002-1:2009)

Autorisation de publication: 17 décembre 2014

La présente norme ISO/TS 22002-1:2009 a le statut d'une norme belge.

La présente norme existe en deux versions officielles (anglais, français).



Bureau de Normalisation - rue Joseph II 40 - 1000 Bruxelles - Belgique

Tél: +32 2 738 01 11 - Fax: +32 2 733 42 64 - E-mail: info@nbn.be - NBN Online: www.nbn.be
Banque 679-0000951-78 IBAN BE69 6790 0009 5178 BIC PCHQBEBB TVA BE0880857592

**Prerequisite programmes on food
safety —**

Part 1:
Food manufacturing

*Programmes prérequis pour la sécurité alimentaire —
Partie 1: Fabrication des aliments*



PDF disclaimer

This PDF file may contain embedded typefaces. In accordance with Adobe's licensing policy, this file may be printed or viewed but shall not be edited unless the typefaces which are embedded are licensed to and installed on the computer performing the editing. In downloading this file, parties accept therein the responsibility of not infringing Adobe's licensing policy. The ISO Central Secretariat accepts no liability in this area.

Adobe is a trademark of Adobe Systems Incorporated.

Details of the software products used to create this PDF file can be found in the General Info relative to the file; the PDF-creation parameters were optimized for printing. Every care has been taken to ensure that the file is suitable for use by ISO member bodies. In the unlikely event that a problem relating to it is found, please inform the Central Secretariat at the address given below.

**COPYRIGHT PROTECTED DOCUMENT**

© ISO 2009

All rights reserved. Unless otherwise specified, no part of this publication may be reproduced or utilized in any form or by any means, electronic or mechanical, including photocopying and microfilm, without permission in writing from either ISO at the address below or ISO's member body in the country of the requester.

ISO copyright office
Case postale 56 • CH-1211 Geneva 20
Tel. + 41 22 749 01 11
Fax + 41 22 749 09 47
E-mail copyright@iso.org
Web www.iso.org

Published in Switzerland

Contents

Page

Foreword	iv
Introduction.....	v
1 Scope	1
2 Normative references	2
3 Terms and definitions	2
4 Construction and layout of buildings.....	4
5 Layout of premises and workspace	5
6 Utilities – air, water, energy	6
7 Waste disposal	8
8 Equipment suitability, cleaning and maintenance.....	9
9 Management of purchased materials	10
10 Measures for prevention of cross contamination	11
11 Cleaning and sanitizing	12
12 Pest control.....	13
13 Personnel hygiene and employee facilities	14
14 Rework.....	16
15 Product recall procedures	17
16 Warehousing	17
17 Product information/consumer awareness	18
18 Food defence, biovigilance and bioterrorism.....	18
Bibliography.....	19

Foreword

ISO (the International Organization for Standardization) is a worldwide federation of national standards bodies (ISO member bodies). The work of preparing International Standards is normally carried out through ISO technical committees. Each member body interested in a subject for which a technical committee has been established has the right to be represented on that committee. International organizations, governmental and non-governmental, in liaison with ISO, also take part in the work. ISO collaborates closely with the International Electrotechnical Commission (IEC) on all matters of electrotechnical standardization.

International Standards are drafted in accordance with the rules given in the ISO/IEC Directives, Part 2.

The main task of technical committees is to prepare International Standards. Draft International Standards adopted by the technical committees are circulated to the member bodies for voting. Publication as an International Standard requires approval by at least 75 % of the member bodies casting a vote.

In other circumstances, particularly when there is an urgent market requirement for such documents, a technical committee may decide to publish other types of document:

- an ISO Publicly Available Specification (ISO/PAS) represents an agreement between technical experts in an ISO working group and is accepted for publication if it is approved by more than 50 % of the members of the parent committee casting a vote;
- an ISO Technical Specification (ISO/TS) represents an agreement between the members of a technical committee and is accepted for publication if it is approved by 2/3 of the members of the committee casting a vote.

An ISO/PAS or ISO/TS is reviewed after three years in order to decide whether it will be confirmed for a further three years, revised to become an International Standard, or withdrawn. If the ISO/PAS or ISO/TS is confirmed, it is reviewed again after a further three years, at which time it must either be transformed into an International Standard or be withdrawn.

Attention is drawn to the possibility that some of the elements of this document may be the subject of patent rights. ISO shall not be held responsible for identifying any or all such patent rights.

ISO/TS 22002-1 was prepared by Technical Committee ISO/TC 34, *Food products*, Subcommittee SC 17, *Management systems for food safety*.

ISO/TS 22002 consists of the following parts, under the general title *Prerequisite programmes on food safety*:

- *Part 1: Food manufacturing*

This Technical Specification is based on BS PAS 220:2008^[5].

Introduction

ISO 22000:2005 sets out specific food safety requirements for organizations in the food chain. One such requirement is that organizations establish, implement and maintain prerequisite programmes (PRP) to assist in controlling food safety hazards (ISO 22000:2005, Clause 7). This Technical Specification is intended to be used to support management systems designed to meet the requirements specified in ISO 22000:2005, and sets out the detailed requirements for those programmes.

This Technical Specification does not duplicate requirements given in ISO 22000:2005 and is intended to be used in conjunction with ISO 22000:2005.

Prerequisite programmes on food safety —

Part 1: Food manufacturing

WARNING — The text of this Technical Specification assumes that the execution of its provisions is entrusted to appropriately qualified and experienced people, for whose use it has been produced.

This Technical Specification does not purport to include all the necessary provisions of a contract. Users are responsible for its correct application. Compliance with this Technical Specification does not in itself confer immunity from legal obligations.

1 Scope

This Technical Specification specifies requirements for establishing, implementing and maintaining prerequisite programmes (PRP) to assist in controlling food safety hazards.

This Technical Specification is applicable to all organizations, regardless of size or complexity, which are involved in the manufacturing step of the food chain and wish to implement PRP in such a way as to address the requirements specified in ISO 22000:2005, Clause 7.

This Technical Specification is neither designed nor intended for use in other parts of the food supply chain.

Food manufacturing operations are diverse in nature and not all of the requirements specified in this Technical Specification apply to an individual establishment or process.

Where exclusions are made or alternative measures implemented, these need to be justified and documented by a hazard analysis, as described in ISO 22000:2005, 7.4. Any exclusions or alternative measures adopted should not affect the ability of the organization to comply with these requirements. Examples of such exclusions include the additional aspects relevant to manufacturing operations listed under 1), 2), 3), 4), and 5) below.

This Technical Specification specifies detailed requirements to be specifically considered in relation to ISO 22000:2005, 7.2.3:

- a) construction and layout of buildings and associated utilities;
- b) layout of premises, including workspace and employee facilities;
- c) supplies of air, water, energy and other utilities;
- d) supporting services, including waste and sewage disposal;
- e) suitability of equipment and its accessibility for cleaning, maintenance and preventive maintenance;
- f) management of purchased materials;
- g) measures for the prevention of cross-contamination;
- h) cleaning and sanitizing;