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Responsible committee: AW/90 Quality systems for the food industry

Interested committees:

Title: Draft BS ISO 22002-7 Prerequisite programmes on food safety. Part 7: Retail.

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- iii) requires additional national guidance or information

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Introduction

This draft standard is based on national and international discussions. Your comments on this draft are invited and will assist in the preparation of the consequent standard.

For international standards, comments will be reviewed by the relevant UK national committee before sending the consensus UK vote and comments to the international committee, which will then decide appropriate action. If the international standard is approved, it is usual for the text to be published as a British Standard.

For national standards, comments will be reviewed by the relevant UK national committee and the resulting standards published as a British Standard.

UK Vote

Please indicate whether you consider the UK should submit a negative (with supporting technical reasons) or positive vote on this draft. Please indicate if you are aware of any reason why this draft standard should not be published as a British Standard.

Submission of Comments

- **Annotated drafts are not acceptable and will be rejected.**
- All comments should be submitted online at <https://standardsdevelopment.bsigroup.com/>. You will need to register in order to comment.

Template for comments and secretariat observations

Date: xx/xx/20xx	Document: ISO/DIS xxxx
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1	2	(3)	4	5	(6)	7
MB	Clause No./ Subclause No./Annex (e.g. 3.1)	Paragraph/ Figure/Table/Note	Type of comment	Comment (justification for change) by the MB	Proposed change by the MB	Secretariat observations on each comment submitted
	3.1	Definition 1	ed	Definition is ambiguous and needs clarifying.	Amend to read '...so that the mains connector to which no connection...'	
	6.4	Paragraph 2	te	The use of the UV photometer as an alternative cannot be supported as serious problems have been encountered in its use in the UK.	Delete reference to UV photometer.	



DRAFT International Standard

ISO/DIS 22002-7

Prerequisite programmes on food safety —

Part 7: Retail

ICS: 67.020

ISO/TC 34/SC 17

Secretariat: **DS**

Voting begins on:
2024-04-02

Voting terminates on:
2024-06-25

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Contents

Page

Foreword	v
Introduction	vi
1 Scope	1
2 Normative references	1
3 Terms and definitions	1
4 Construction and layout of buildings	1
4.1 Boundaries of the site/facility	1
4.2 Environment	2
4.3 Construction and layout	2
5 Design and layout of facilities and workspaces	2
5.1 General requirements	2
5.2 Internal structures and fittings	2
5.3 Location of equipment	2
5.4 Storage of food, packaging materials, ingredients and non-food chemicals	2
6 Utilities	2
6.1 General requirements	2
6.2 Water, ice and steam	2
6.3 Air and ventilation	2
6.4 Compressed air and other gases	2
6.5 Light	2
7 Pest control	2
7.1 General requirements	2
7.2 Pest control programmes	3
7.3 Preventing access	3
7.4 Harborage and infestations	3
7.5 Monitoring and detection	3
7.6 Control and eradication	3
8 Waste management	3
8.1 General requirements	3
8.2 Recycling and/or reuse of materials	3
8.3 Waste containers	3
9 Equipment suitability and maintenance	3
9.1 General requirements	3
9.2 Equipment capability	3
9.3 Maintenance	3
10 Incoming materials	3
11 Storage, including warehousing, and transport	4
11.1 Storage and warehousing	4
11.2 Dispatch	4
11.3 Transport	4
12 Measures for prevention of cross-contamination	4
13 Cleaning and disinfection	4
13.1 General requirements	4
13.2 Cleaning agents and tools	4
13.3 Cleaning and disinfection programmes	4
14 Personal hygiene and employee facilities	4
14.1 General requirements	4
14.2 Hygiene facilities	4
14.3 Designated eating areas	4