



DPC: 24/30491013 DC

BSI Group Headquarters

389 Chiswick High Road London W4 4AL

Tel: +44 (0)20 8996 9000

Fax: +44 (0)20 8996 7400

www.bsigroup.com

Date: 02 April 2024

Origin: International

Latest date for receipt of comments: 26 May 2024

Project No. 2023/01675

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

Interested committees:

Title: Draft BS ISO 22002-1 Prerequisite programmes on food safety. Part 1: Food manufacturing.

Please notify admin.start@bsigroup.com if you are aware of any keywords that might assist in clarifying or identifying the standard or of the content of this standard:

- i) has any issues related to 3rd party IPR, patent or copyright
- ii) affects other national standard(s)
- iii) requires additional national guidance or information

WARNING: THIS IS A DRAFT AND MUST NOT BE REGARDED OR USED AS A BRITISH STANDARD. THIS DRAFT IS NOT CURRENT BEYOND 26 May 2024

This draft is issued to allow comments from interested parties; all comments will be given consideration prior to publication. No acknowledgement will normally be sent. **See overleaf for information on the submission of comments.**

No copying is allowed, in any form, without prior written permission from BSI except as permitted under the Copyright, Designs and Patent Act 1988 or for circulation within a nominating organization for briefing purposes. Electronic circulation is limited to dissemination by e-mail within such an organization by committee members.

Further copies of this draft may be purchased from BSI Shop <http://shop.bsigroup.com> or from BSI Customer Services, Tel: +44(0) 20 8996 9001 or email cservices@bsigroup.com. British, International and foreign standards are also available from BSI Customer Services.

Information on the co-operating organizations represented on the committees referenced above may be obtained from <https://standardsdevelopment.bsigroup.com/>.

E-mail: admin.start@bsigroup.com

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
------------------	------------------------

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 22002-1

Prerequisite programmes on food safety —

Part 1: Food manufacturing

*Programmes prérequis pour la sécurité des denrées
alimentaires —*

Partie 1: Fabrication des denrées alimentaires

ICS: 67.020

ISO/TC 34/SC 17

Secretariat: **DS**

Voting begins on:
2024-04-02

Voting terminates on:
2024-06-25

This document is circulated as received from the committee secretariat.

THIS DOCUMENT IS A DRAFT CIRCULATED FOR COMMENTS AND APPROVAL. IT IS THEREFORE SUBJECT TO CHANGE AND MAY NOT BE REFERRED TO AS AN INTERNATIONAL STANDARD UNTIL PUBLISHED AS SUCH.

IN ADDITION TO THEIR EVALUATION AS BEING ACCEPTABLE FOR INDUSTRIAL, TECHNOLOGICAL, COMMERCIAL AND USER PURPOSES, DRAFT INTERNATIONAL STANDARDS MAY ON OCCASION HAVE TO BE CONSIDERED IN THE LIGHT OF THEIR POTENTIAL TO BECOME STANDARDS TO WHICH REFERENCE MAY BE MADE IN NATIONAL REGULATIONS.

RECIPIENTS OF THIS DRAFT ARE INVITED TO SUBMIT, WITH THEIR COMMENTS, NOTIFICATION OF ANY RELEVANT PATENT RIGHTS OF WHICH THEY ARE AWARE AND TO PROVIDE SUPPORTING DOCUMENTATION.

Reference number
ISO/DIS 22002-1:2024(en)

Full document details: 24/30491013 DC

© ISO 2024

AVA Documents
Document Sharing Hub



COPYRIGHT PROTECTED DOCUMENT

© ISO 2024

All rights reserved. Unless otherwise specified, or required in the context of its implementation, no part of this publication may be reproduced or utilized otherwise in any form or by any means, electronic or mechanical, including photocopying, or posting on the internet or an intranet, without prior written permission. Permission can be requested from either ISO at the address below or ISO's member body in the country of the requester.

ISO copyright office
CP 401 • Ch. de Blandonnet 8
CH-1214 Vernier, Geneva
Phone: +41 22 749 01 11
Email: copyright@iso.org
Website: www.iso.org

Published in Switzerland

© ISO 2024 – All rights reserved

Contents

Page

Foreword	v
Introduction	vi
1 Scope	1
2 Normative references	1
3 Terms and definitions	1
4 Construction and layout of buildings	2
4.1 Boundaries of the site/facility	2
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	3
5.4 Storage of food, packaging materials, ingredients and non-food chemicals	3
6 Utilities	3
6.1 General requirements	3
6.2 Water, ice and steam	3
6.3 Air and ventilation	3
6.4 Compressed air and other gases	3
6.5 Light	3
6.6 Boiler chemicals	3
7 Pest control	4
7.1 General requirements	4
7.2 Pest control programmes	4
7.3 Preventing access	4
7.4 Harborage and infestations	4
7.5 Monitoring and detection	4
7.6 Control and eradication	4
8 Waste management	4
8.1 General requirements	4
8.2 Recycling and/or reuse of materials	4
8.3 Waste containers	4
9 Equipment suitability and maintenance	4
9.1 General requirements	4
9.2 Equipment capability	4
9.3 Maintenance	5
10 Incoming materials	5
11 Storage, including warehousing, and transport	5
11.1 Storage and warehousing	5
11.2 Dispatch	5
11.3 Transport	5
12 Measures for prevention of cross-contamination	5
12.1 Microbiological cross-contamination	5
12.2 Allergen management	5
12.3 Physical contamination	6
13 Cleaning and disinfection	6
13.1 General requirements	6
13.2 Cleaning agents and tools	6
13.3 Cleaning and disinfection programmes	6

13.4	Cleaning in place (CIP) systems.....	6
14	Personal hygiene and employee facilities.....	7
14.1	General requirements.....	7
14.2	Hygiene facilities.....	7
14.3	Designated eating areas.....	7
14.4	Workwear and protective clothing.....	7
14.5	Health status.....	7
14.6	Personnel cleanliness.....	7
14.7	Personnel behavior.....	7
14.8	Visitors and other external providers.....	7
15	Product and consumer information.....	7
16	Safeguarding of product safety.....	7
16.1	General.....	7
16.2	Food defense.....	7
16.3	Food fraud.....	7
17	Rework.....	8
17.1	General requirements.....	8
17.2	Storage, identification and traceability.....	8
17.3	Rework usage.....	8
	Bibliography.....	9