Draft for Public Comment

Form 36

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

Interested committees:

Title: Draft BS ISO 22002-2 Prerequisite programmes on food safety. Part 2: Catering.

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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.

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- 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**	**Commend (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.	

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DRAFT International Standard

ISO/DIS 22002-2

ISO/TC **34**/SC **17**

Secretariat: **DS**

Voting begins on:
2024-04-03

Voting terminates on:
2024-06-26

Prerequisite programmes on food safety —

Part 2: Catering

Programmes prérequis pour la sécurité des denrées alimentaires —

Partie 2: Restauration

ICS: 03.080.30; 67.020

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Foreword

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This document was prepared by Technical Committee ISO/TC 34, Subcommittee SC 17, *Management systems for food safety*.

This second edition cancels and replaces the first edition (ISO/TS 22002-2:2013), which has been technically revised.

The main changes compared to the previous edition are as follows:

— The document has been raised into an International Standard.

— The requirements in this document are applicable to catering only.

— Requirements common for food, feed, and packaging supply chain are moved to new ISO 22002-100, which is normative to this document.

A list of all parts in the ISO 22002 series can be found on the ISO website.

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