PUBLICLY AVAILABLE SPECIFICATION

PAS 220:2008

Prerequisite programmes on food safety for food manufacturing

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Foreword

This Publicly Available Specification (PAS) has been prepared by the British Standards Institution (BSI) to specify requirements for prerequisite programmes to assist in controlling food safety hazards. This PAS is intended to be used in conjunction with BS EN ISO 22000 to support management systems designed to meet the requirements specified in BS EN ISO 22000.

The development of this PAS was sponsored by the Confederation of the Food and Drink Industries of the European Union (CIAA).

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Use of this document

It has been assumed in the preparation of this PAS that the execution of its provisions will be entrusted to appropriately qualified and experienced people, for whose use it has been produced.

Presentational conventions

The provisions of this PAS are presented in roman (i.e. upright) type. Its requirements are expressed in sentences in which the principal auxiliary verb is "shall". Its recommendations are expressed in sentences in which the principal auxiliary verb is "should".

Commentary, recommendations, explanation and general informative material is presented in smaller italic type, using the heading NOTE, and does not constitute a normative element.

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This publication does not purport to include all the necessary provisions of a contract. Users are responsible for its correct application.

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Introduction

BS EN ISO 22000 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 (BS EN ISO 22000:2005, **Clause 7**). This PAS is intended to be used to support management systems designed to meet the requirements specified in BS EN ISO 22000, and sets out the detailed requirements for those programmes.

This PAS does not duplicate requirements given in BS EN ISO 22000 and is intended to be used in conjunction with BS EN ISO 22000, not in isolation.

1 Scope

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

This PAS 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 BS EN ISO 22000:2005, **Clause 7**.

This PAS 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 PAS apply to an individual establishment or process.

NOTE *Where exclusions are made or alternative measures implemented, these need to be justified by a hazard assessment. 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 i), ii), iii), iv) and v) below.*

This PAS specifies detailed requirements to be considered in relation to **7.2.3** of BS EN ISO 22000:2005, specifically:

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;

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f) management of purchased materials;
g) measures for the prevention of cross contamination;
h) cleaning and sanitizing;
i) pest control;
j) personnel hygiene.

In addition, this PAS adds other aspects which are considered relevant to manufacturing operations:

i) rework;
ii) product recall procedures;
iii) warehousing;
iv) product information and consumer awareness;
v) food defence, biovigilance and bioterrorism.

2 Normative references

The following referenced documents are indispensable for the application of this PAS. For dated references, only the edition cited applies. For undated references, the latest edition of the referenced document (including any amendments) applies.

BS EN ISO 22000:2005, *Food safety management systems – Requirements for any organization in the food chain,* **Clause 7**

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3 Terms and definitions

For the purposes of this PAS, the following terms and definitions apply.

The terms and definitions given in BS EN ISO 22000:2005 also apply.

3.1 contamination

introduction or occurrence of a contaminant (see **3.2**) in food or food environment

[Adapted from Codex Alimentarius, **2.3**]

3.2 contaminant

any biological or chemical agent, foreign matter or other substances not intentionally added to food which may compromise food safety or suitability

[Adapted from Codex Alimentarius, **2.3**]

NOTE *Measures for prevention of malicious contamination are outside the scope of this PAS. For further information and guidance on approaches to the protection of food businesses from all forms of malicious attack see PAS 96.*

3.3 establishment

any building or area in which food is handled, and the surroundings, under the control of the same management

[Adapted from Codex Alimentarius, **2.3**]

3.4 materials

general term used to indicate raw materials, packaging materials, ingredients, process aids, cleaning materials and lubricants

3.5 cleaning

removal of soil, food residue, dirt, grease or other objectionable matter

[Adapted from Codex Alimentarius, **2.3**]

3.6 product contact

all surfaces that are in contact with the product or the primary package during normal operation

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3.7 material/product specification

detailed documented description or enumeration of parameters, including permissible variations and tolerances, which are required to achieve a defined level of acceptability or quality

3.8 food grade

lubricants and heat transfer fluids formulated to be suitable for use in food processes where there may be incidental contact between the lubricant and the food

3.9 disinfection

reduction, by means of chemical agents and/or physical methods, of the number of micro-organisms in the environment, to a level that does not compromise food safety

[Adapted from Codex Alimentarius, **2.3**]

3.10 cleaning in place (CIP)

system that cleans solely by circulating and/or flowing chemical detergent solutions and water rinses by mechanical means onto and over surfaces to be cleaned

3.11 cleaning out of place (COP)

system where equipment is disassembled and cleaned in a tank or in an automatic washer by circulating a cleaning solution and maintaining a minimum temperature throughout the cleaning cycle

3.12 sanitizing

the process of cleaning, followed by disinfection

3.13 sanitation

all actions dealing with cleaning or maintaining hygienic conditions in an establishment, ranging from cleaning and/or sanitizing of specific equipment to periodic cleaning activities throughout the establishment (including building, structural, and grounds cleaning activities)

3.14 certificate of analysis (COA)

document provided by the supplier which indicates results of specific tests/analysis, including test methodology, performed on a defined lot of the supplier's product

3.15 zoning

demarcation of an area within an establishment where specific operating, hygiene or other practices may be applied to minimize the potential for microbiological cross contamination

NOTE *Examples include: clothing change on entry/exit, positive air pressure, modified traffic flow patterns.*

3.16 label

printed matter that is part of the finished product package conveying specific information about the contents of the package, the food ingredients and any storage and preparation requirements

NOTE *This includes, but is not limited to:*

a) the package itself, printed matter attached to the package, or a sticker used for over-labelling;

b) multi packs which have an inner label on the individual product and an outer combined label for the whole contents.

3.17 product recall

removal of a non-conforming product from the market, trade and warehouses, distribution centres and/or customer warehouses because it does not meet specified standards

3.18 First Expired First Out (FEFO)

stock rotation based on the principle of despatching earliest expiration dates first

3.19 First In First Out (FIFO)

stock rotation based on the principle of despatching earliest received products first

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