
**Prerequisite programmes on food
safety —**

**Part 2:
Catering**

*Programmes prérequis pour la sécurité des denrées alimentaires —
Partie 2: Restauration*



Reference number
ISO/TS 22002-2:2013(E)

© ISO 2013

Contents

	Page
Foreword	iv
Introduction	v
1 Scope	1
2 Normative references	2
3 Terms and definitions	2
4 Generic prerequisite programmes	3
4.1 Layout of premises.....	3
4.2 Water supply.....	6
4.3 Equipment and utensils.....	6
4.4 Personnel hygiene.....	7
4.5 Purchasing management.....	9
4.6 Storage and transport.....	9
4.7 Cleaning and disinfection.....	10
4.8 Waste management.....	11
4.9 Pest and animal control.....	12
4.10 Management and supervision.....	12
4.11 Documentation and records.....	13
4.12 Product recall procedures.....	13
5 Specific prerequisite programmes	13
5.1 Thawing.....	13
5.2 Preparation.....	14
5.3 Cooking.....	14
5.4 Portioning.....	14
5.5 Cooling and storage.....	15
5.6 Freezing, storage and thawing.....	15
5.7 Transport.....	15
5.8 Food reheating.....	15
5.9 Food service.....	16
5.10 Identification and hygiene control system.....	16
Bibliography	18

Introduction

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 (PRPs) to assist in controlling food safety hazards (ISO 22000:2005, 7.5).

This part of ISO/TS 22002 does not duplicate the requirements given in ISO 22000 and is intended to be used when establishing, implementing, and maintaining the PRPs specific to the organization(s) in conjunction with ISO 22000, to assist in controlling basic hygienic conditions in catering activities.

Food safety has to be ensured at all stages of the food chain. In the case of catering services, prerequisite programmes have to be established in organizations which, as applicable, prepare, process, cook, store, transport, distribute, and serve food for human consumption at the place of preparation or at a satellite unit.

The following applications of this part of ISO/TS 22002, in accordance with ISO 22000, are possible.

- a) An organization can develop the PRPs part of codes of practice or check that an existing code of practice is consistent with this part of ISO/TS 22002.
- b) An establishment can implement an ISO 22000 food safety management system. The establishment can use this part of ISO/TS 22002 as a basis to structure and document the PRPs.