
**Prerequisite programmes on food
safety —**

Part 6:
Feed and animal food production

*Programmes prérequis pour la sécurité des denrées alimentaires —
Partie 6: Production des aliments pour animaux*



Reference number
ISO/TS 22002-6:2016(E)

© ISO 2016

Contents

	Page
Foreword.....	v
Introduction.....	vi
1 Scope.....	1
2 Normative references.....	1
3 Terms and definitions.....	1
4 Generic PRPs.....	3
4.1 Establishment.....	3
4.1.1 General requirements.....	3
4.1.2 Environment.....	3
4.2 Layout and workspace.....	3
4.2.1 General requirements.....	3
4.2.2 Internal design and layout.....	3
4.2.3 Internal structures and fittings.....	3
4.2.4 Equipment.....	4
4.2.5 Mobile structures and equipment.....	4
4.2.6 Storage.....	4
4.3 Utilities.....	4
4.3.1 General requirements.....	4
4.3.2 Water supply.....	4
4.3.3 Ventilation.....	4
4.3.4 Air and other gases.....	5
4.3.5 Lighting.....	5
4.4 Waste disposal.....	5
4.4.1 General requirements.....	5
4.4.2 Waste handling.....	5
4.4.3 Drains and drainage.....	5
4.5 Equipment suitability, cleaning and maintenance.....	5
4.5.1 General requirements.....	5
4.5.2 Hygienic design.....	6
4.5.3 Measuring and dosing devices.....	6
4.5.4 Maintenance.....	6
4.6 Management of purchased materials and services.....	6
4.6.1 General requirements.....	6
4.6.2 Selection and management of suppliers.....	7
4.6.3 Incoming materials.....	7
4.7 Measures for prevention of cross-contamination.....	7
4.8 Cleaning and sanitation.....	8
4.8.1 General requirements.....	8
4.8.2 Cleaning and sanitizing programmes.....	8
4.8.3 Cleaning and sanitizing agents and tools.....	8
4.9 Pest control.....	8
4.9.1 General requirements.....	8
4.9.2 Pest control programs.....	8
4.9.3 Preventing access.....	9
4.9.4 Harborage and infestations.....	9
4.9.5 Monitoring and detection.....	9
4.9.6 Control and eradication.....	9
4.10 Personnel hygiene.....	9
4.10.1 General requirements.....	9
4.10.2 Personal behaviour.....	9
4.10.3 Personal hygiene facilities and toilets.....	10
4.10.4 Designated eating areas.....	10
4.10.5 Clothing and protective equipment.....	10

Foreword

ISO (the International Organization for Standardization) is a worldwide federation of national standards bodies (ISO member bodies). The work of preparing International Standards is normally carried out through ISO technical committees. Each member body interested in a subject for which a technical committee has been established has the right to be represented on that committee. International organizations, governmental and non-governmental, in liaison with ISO, also take part in the work. ISO collaborates closely with the International Electrotechnical Commission (IEC) on all matters of electrotechnical standardization.

The procedures used to develop this document and those intended for its further maintenance are described in the ISO/IEC Directives, Part 1. In particular the different approval criteria needed for the different types of ISO documents should be noted. This document was drafted in accordance with the editorial rules of the ISO/IEC Directives, Part 2 (see www.iso.org/directives).

Attention is drawn to the possibility that some of the elements of this document may be the subject of patent rights. ISO shall not be held responsible for identifying any or all such patent rights. Details of any patent rights identified during the development of the document will be in the Introduction and/or on the ISO list of patent declarations received (see www.iso.org/patents).

Any trade name used in this document is information given for the convenience of users and does not constitute an endorsement.

For an explanation on the meaning of ISO specific terms and expressions related to conformity assessment, as well as information about ISO's adherence to the WTO principles in the Technical Barriers to Trade (TBT) see the following URL: [Foreword - Supplementary information](#).

The committee responsible for this document is ISO/TC 34 *Food products*, Subcommittee SC 17 *Management systems for food safety*.

ISO/TS 22002 contains the following parts under the general title *Prerequisite programmes on food safety*:

- *Part 1: Food manufacturing*
- *Part 2: Catering*
- *Part 3: Farming*
- *Part 4: Food packaging manufacturing*
- *Part 6: Feed and animal food production*

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.

This Technical Specification 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.

ISO/TC 34/SC 17 acknowledged the PAS 222:2011 as a starting point for the development of this Technical Specification.