
**Prerequisite programmes on food
safety —**

**Part 5:
Transport and storage**

*Programmes prérequis pour la sécurité des denrées alimentaires —
Partie 5: Transport et stockage*



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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 of the voluntary nature of standards, the meaning of ISO specific terms and expressions related to conformity assessment, as well as information about ISO's adherence to the World Trade Organization (WTO) principles in the Technical Barriers to Trade (TBT) see www.iso.org/iso/foreword.html.

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

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

Any feedback or questions on this document should be directed to the user's national standards body. A complete listing of these bodies can be found at www.iso.org/members.html.

Introduction

The storage system and the transportation network are integral elements in the food chain.

Supply chain actors, such as growers and food processors, rely on proper storage and transportation practices to ensure that their products arrive safely at the final destination and in good condition. The role of organizations involved in the transportation network is to protect the foods, ingredients, raw materials and packaging in their custody during transport and storage.

ISO 22000 sets out specific food safety management system 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. This document is intended to be used to support management systems designed to meet the requirements specified in ISO 22000 and sets out the detailed requirements for those programmes related to transport and storage.

This document does not duplicate requirements given in ISO 22000 and is intended to be used in conjunction with ISO 22000.

Prerequisite programmes on food safety —

Part 5: Transport and storage

1 Scope

This document specifies requirements for establishing, implementing and maintaining prerequisite programmes (PRPs) for transport and storage in the food chain to assist in controlling food safety hazards.

This document is applicable to all organizations, regardless of size or complexity, that are involved in transport and storage activities across the food supply chain and that wish to implement PRPs in such a way as to address the requirements specified in ISO 22000.

This document is neither designed nor intended for use in other parts of the food supply chain or in isolation.

In this document, transport and storage is aligned with ISO/TS 22003:2013, Annex A, Category G. This document includes all food and feed products and food packaging and packaging materials.

Live animals are excluded from the scope of this document except when intended for direct consumption, e.g. molluscs, crustaceans and live fish.

2 Normative references

The following documents are referred to in the text in such a way that some or all of their content constitutes requirements of this document. For dated references, only the edition cited applies. For undated references, the latest edition of the referenced document (including any amendments) applies.

ISO 22000, *Food safety management systems — Requirements for any organization in the food chain*

3 Terms and definitions

For the purposes of this document, the terms and definitions given in ISO 22000 and the following apply.

ISO and IEC maintain terminological databases for use in standardization at the following addresses:

- ISO Online browsing platform: available at <https://www.iso.org/obp>
- IEC Electropedia: available at <http://www.electropedia.org/>

3.1 calibration

set of operations that establish, under specified conditions, the relationship between values of quantities indicated by measuring instruments or measuring systems, or values represented by a material or reference material to corresponding values realized by standards

3.2 cleaning

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