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TOIDUOHUTUSE EELTINGIMUSPROGRAMMID
Osa 1: Toidu tootmine

Prerequisite programmes on food safety
Part 1: Food manufacturing
(ISO 22002-1:2025, identical)

EESTI STANDARDIMIS- JA AKREDITEERIMISKESKUS
ESTONIAN CENTRE FOR STANDARDISATION AND ACCREDITATION

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Standard on kättesaadav Eesti Standardimis- ja Akrediteerimiskeskusest.	This standard is available from the Estonian Centre for Standardisation and Accreditation.

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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 document 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).

ISO draws attention to the possibility that the implementation of this document may involve the use of (a) patent(s). ISO takes no position concerning the evidence, validity or applicability of any claimed patent rights in respect thereof. As of the date of publication of this document, ISO had not received notice of (a) patent(s) which may be required to implement this document. However, implementers are cautioned that this may not represent the latest information, which may be obtained from the patent database available at www.iso.org/patents. ISO shall not be held responsible for identifying any or all such patent rights.

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, Subcommittee SC 17, *Management systems for food safety*.

This first edition cancels and replaces ISO/TS 22002-1:2009, which has been technically revised.

The main changes are as follows:

— the requirements in this document are applicable to food manufacturing only;

— common requirements for the food, feed and packaging supply chain have been moved to new part of the series, ISO 22002-100, which is a requirement of this document.

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.

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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 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.

This document does not duplicate the requirements given in ISO 22000 and is intended to be used in conjunction with ISO 22000 and ISO 22002-100.

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Prerequisite programmes on food safety —

Part 1:
Food manufacturing

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1 Scope

This document specifies, in conjunction with ISO 22002-100, requirements for establishing, implementing and maintaining prerequisite programmes (PRPs) to control food safety hazards in food manufacturing.

This document is applicable to all organizations, regardless of size or complexity.

This document does not apply to other parts of the food supply chain.

Exclusions to requirements can be supported by a sufficient justification that ensures that the exclusion does not adversely impact food safety.

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 22002-100, *Prerequisite programmes on food safety — Part 100: Requirements for the food, feed and packaging supply chain*

3 Terms and definitions

For the purposes of this document, the terms and definitions given in ISO 22002-100 and the following apply.

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

— ISO Online browsing platform: available at https://www.iso.org/obp

— IEC Electropedia: available at https://www.electropedia.org/

3.1
cleaning in place
CIP
cleaning of equipment by circulation of flowing chemical solutions, cleaning liquids and water rinses into, onto and over surfaces in equipment without dismantling and designed for the purpose

[SOURCE: ISO 14159:2002, 3.3, modified — “impingement or” deleted and “or systems” deleted before “dismantling”.]

4 Construction and layout of buildings

4.1 Boundaries of the site/facility

The requirements in ISO 22002-100 shall apply.

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