

TOIDUOHUTUSE EELTINGIMUSPROGRAMMID
Osa 100: Nõuded toidu, sööda ja pakendi tarneaheelale

Prerequisite programmes on food safety
Part 100: Requirements for the food, feed and packaging
supply chain
(ISO 22002-100:2025, identical)

EESTI STANDARDI EESSÕNA**NATIONAL FOREWORD**

<p>See Eesti standard EVS-ISO 22002-100:2025 sisaldab rahvusvahelise standardi ISO 22002-100:2025 „Prerequisite programmes on food safety. Part 100: Requirements for the food, feed and packaging supply chain“ identset ingliskeelset teksti.</p>	<p>This Estonian Standard EVS-ISO 22002-100:2025 consists of the identical English text of the International Standard ISO 22002-100:2025 „Prerequisite programmes on food safety. Part 100: Requirements for the food, feed and packaging supply chain“.</p>
<p>Ettepaneku rahvusvahelise standardi ümbertrüki meetodil ülevõtuks on esitanud EVS/TK 1, standardi avaldamist on korraldanud Eesti Standardimis- ja Akrediteerimiskeskus.</p>	<p>Proposal to adopt the International Standard by reprint method has been presented by EVS/TC 1, the Estonian Standard has been published by the Estonian Centre for Standardisation and Accreditation.</p>
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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).

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This document was prepared by Technical Committee ISO/TC 34, 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

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 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 22000:2018, 8.2.

This document comprises the common PRPs from the prior sector-specific series ISO 22002-1, ISO 22002-2, ISO 22002-4, ISO 22002-5, ISO 22002-6 and the new ISO 22002-7, which have been extracted into this document in order to provide a unified understanding of PRPs across sectors and to simplify PRPs for organizations operating in multiple sectors. Where unique sector-specific PRPs remain, or a new sector is added with unique PRPs, these are provided in the other parts of the ISO 22002 series, which are designed to be used in conjunction with this document.

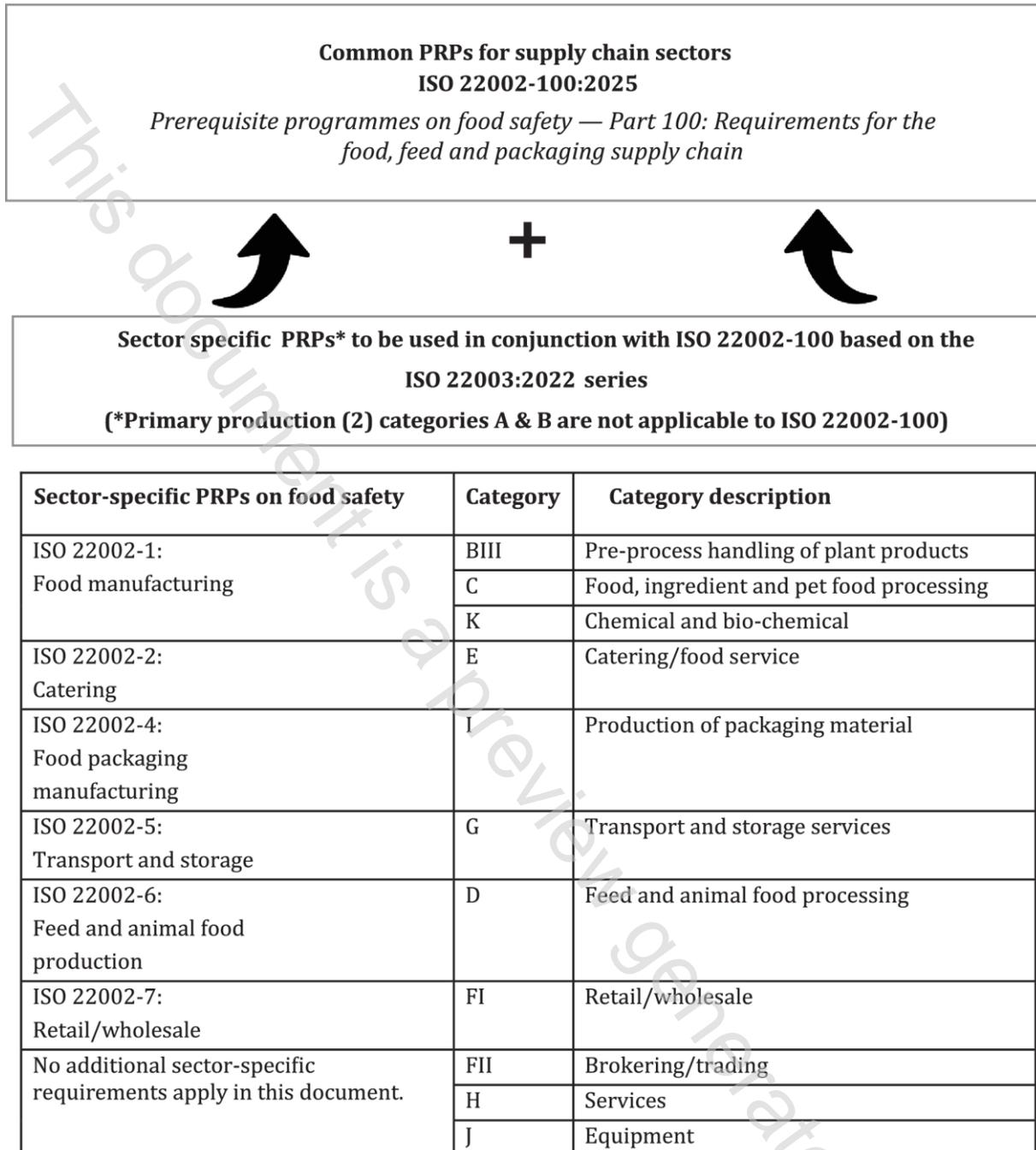


Figure 1 — Diagram of common PRPs in this document and supporting sector-specific PRPs

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Prerequisite programmes on food safety —

Part 100:

Requirements for the food, feed and packaging supply chain

1 Scope

This document specifies the common requirements for establishing, implementing and maintaining prerequisite programmes (PRPs) throughout the food, feed and packaging supply chain to assist in controlling food safety hazards with a food safety management system (FSMS).

This document is applicable to all organizations, regardless of size or complexity, that are involved in activities across the food, feed and packaging supply chain and that wish to implement PRPs (see [Figure 1](#)).

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 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 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

certificate of analysis

CoA

document that indicates results of specific tests or analysis, which may include test methodology, performed on a defined amount of material or product

3.2

cleaning

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

[SOURCE: CXC 1:1969, Rev 2022^[4], 6]

3.3

cross-contamination

contamination of cooked and pre-cooked foods by direct or indirect contact with contaminants from a food handler, and often directly or indirectly from raw food