
**Prerequisite programmes on food
safety —**

**Part 2:
Catering**

Programmes prérequis pour la sécurité des denrées alimentaires —

Partie 2: Restauration
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Published in Switzerland

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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.

International Standards are drafted in accordance with the rules given in the ISO/IEC Directives, Part 2.

The main task of technical committees is to prepare International Standards. Draft International Standards adopted by the technical committees are circulated to the member bodies for voting. Publication as an International Standard requires approval by at least 75 % of the member bodies casting a vote.

In other circumstances, particularly when there is an urgent market requirement for such documents, a technical committee may decide to publish other types of document:

- an ISO Publicly Available Specification (ISO/PAS) represents an agreement between technical experts in an ISO working group and is accepted for publication if it is approved by more than 50 % of the members of the parent committee casting a vote;
- an ISO Technical Specification (ISO/TS) represents an agreement between the members of a technical committee and is accepted for publication if it is approved by 2/3 of the members of the committee casting a vote.

An ISO/PAS or ISO/TS is reviewed after three years in order to decide whether it will be confirmed for a further three years, revised to become an International Standard, or withdrawn. If the ISO/PAS or ISO/TS is confirmed, it is reviewed again after a further three years, at which time it must either be transformed into an International Standard or be withdrawn.

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.

ISO/TS 22002-2 was prepared by Technical Committee ISO/TC 34, *Food products*, Subcommittee SC 17, *Management systems for food safety*.

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

- *Part 1: Food manufacturing*
- *Part 2: Catering*
- *Part 3: Farming*

The following parts are under preparation:

- *Part 4: Food packaging manufacturing*
- *Part 5: Transport and storage*

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.

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Prerequisite programmes on food safety —

Part 2: Catering

WARNING — The text of this document assumes that the execution of its provisions is entrusted to appropriately qualified and experienced people, for whose use it has been produced.

This document does not purport to include all the necessary provisions of a contract.

Users are responsible for its correct application. Compliance with this document does not in itself confer immunity from legal obligations.

1 Scope

This part of ISO/TS 22002 specifies the requirements for the design, implementation, and maintenance of prerequisite programmes (PRPs) to assist in controlling food safety hazards in catering.

This part of ISO/TS 22002 is applicable to all organizations which are involved in the processing, preparation, distribution, transport, and serving of food and meals and wish to implement PRPs in accordance with the requirements specified in ISO 22000:2005, 7.2.

The scope of this part of ISO/TS 22002 includes catering, air catering, railway catering, banquets, among others, in central and satellite units, school and industry dining rooms, hospitals and healthcare facilities, hotels, restaurants, coffee shops, food services, and food stores.

NOTE 1 For very small and medium enterprises (VSMEs), it is possible that some requisites are not applicable.

Users of catering can belong to vulnerable groups, such as children, elderly and/or ill people.

In some countries, the term “food services” is used synonymously with catering.

The application of this part of ISO/TS 22002 does not exempt the user from compliance with current and applicable legislation. Where local legal requirements are in specified for parameters (temperatures, among others) given in this part of ISO/TS 22002, the local requirements shall be used by the food business.

Catering operations are diverse in nature and not all of the requirements specified in this part of ISO/TS 22002 apply to an individual establishment or process.

Although the use of this part of ISO/TS 22002 is not mandatory for complying with the requirements in ISO 22000:2005, 7.2, there is a requirement for deviations (exclusions made or alternative measures implemented) to be justified and documented when this part of ISO/TS 22002 is used as reference for the PRPs implemented. It is not intended for such deviations to affect the ability of the organization to comply with the requirements of ISO 22000.

This part of ISO/TS 22002 specifies detailed requirements to be considered in relation to ISO 22000:2005, 7.2.3.

In addition, this part of ISO/TS 22002 adds other aspects such as product recall procedures which are considered relevant to catering operations.

NOTE 2 Measures for prevention of malicious contamination are outside the scope of this part of ISO/TS 22002.

This part of ISO/TS 22002 is intended to be used when establishing, implementing, and maintaining the PRPs specific to the organization(s) in accordance with ISO 22000.

2 Normative references

The following documents, in whole or in part, are normatively referenced in this document and are indispensable for its application. For dated references, only the edition cited applies. For undated references, the latest edition of the referenced document (including any amendments) applies.

ISO 22000:2005, *Food safety management systems — Requirements for any organization in the food chain*

ISO 21469:2006, *Safety of machinery — Lubricants with incidental product contact — Hygiene requirements*

3 Terms and definitions

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

3.1 catering
preparation, storage and, where appropriate, delivery of food for consumption, at the place of preparation or at a satellite unit

[SOURCE: CAC/RCP 39:1993,² 2.1, modified]

3.2 cleaning
removal of soil, food residues, dust, grease or other objectionable matter

[SOURCE: CAC/RCP 1:1969,¹ 2.3]

3.3 contamination
introduction or occurrence of a contaminant (3.4) in food or food environment

[SOURCE: CAC/RCP 1:1969,¹ 2.3]

3.4 contaminant
any biological or chemical agent, foreign matter, or other substances not intentionally added to food which may compromise food safety or suitability

[SOURCE: CAC/RCP 1:1969,¹ 2.3]

3.5 cross-contamination
contamination of cooked and pre-cooked foods by direct or indirect contact with material at an earlier stage of the process

Note 1 to entry: Adapted from CAC/RCP 39:1993,² 7.2.1.

3.6 disinfection
reduction, by means of chemical agents and/or physical methods, of the number of microorganisms in the environment, to a level that does not compromise food safety or suitability

[SOURCE: CAC/RCP 1:1969,¹ 2.3]

3.7 establishment
any building or area in which food is handled and the surroundings under the control of the same management

[SOURCE: CAC/RCP 1:1969,¹ 2.3]

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3.8**food handler**

any person who directly handles packaged or unpackaged food, food equipment and utensils, or food contact surfaces and is therefore expected to comply with food hygiene requirements

3.9**food handling**

any operation in the preparation, processing, cooking, packaging, storage, transport, distribution and service of food

3.10**hand washing**

removal of dirt from skin with the help of a skin compatible soap

3.11**food ingredient**

any substance, including food additives, used in the manufacturing or preparation of food and which is present, whether maintaining its original aspect or modified, in the end product

3.12**lot**

set of units of a product which have been produced or processed or packaged under similar circumstances

3.13**portioning**

division of food into single or multiple portions

3.14**potable water**

water that is suitable for human consumption

Note 1 to entry: Quality standards of drinking water are described in the WHO *Guidelines for drinking water quality*.
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3.15**satellite****satellite kitchen**

kitchen where food from a central kitchen is portioned, reheated if needed, and made ready for service

3.16**vector**

<epidemiology> organism which does not cause disease itself but which transmits infection by conveying pathogens from one host to another

3.17**visitor**

person who is not a permanent staff member of the establishment, including external visitors and service support staff

Note 1 to entry: Examples of external visitors are auditors, enforcement officers, suppliers, and contractors. Service support staff includes any other person who is not working in that particular area, e.g. maintenance, management staff, and cleaners.

4 Generic prerequisite programmes**4.1 Layout of premises****4.1.1 Infrastructure**

The establishment and its facilities shall be of solid construction and maintained in good condition. All materials shall be such that they do not transmit any undesirable substances to the food.

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The establishment and its facilities should be located away from areas which may cause contamination from groundwater (e.g. dumping-ground, sewage drains, sewage treatment plants, and livestock farms) and areas susceptible to pest infestations.

The buildings and its facilities shall be designed and constructed with the functional characteristics, location, and layout that are suitable for the needs of each working area. The operations shall be carried out under appropriate hygienic conditions from receipt of raw materials to consumption of the product.

The layout of the building shall be such that it prevents cross-contamination of operations by partition, location, etc.

The areas or facilities incompatible with any hygienic operation of catering, such as housing areas, bathrooms, laundries, cleaning material warehouses, machinery rooms, and waste storage rooms, shall be separated to avoid the risk of contamination of the food and food contact surfaces. The layout should ensure that the product flows in one direction.

NOTE For instance, contamination with sprays, potentially toxic substances, dust, dirt and any other contaminating matter.

4.1.2 Workspace

4.1.2.1 General

Different areas shall be designed in order to allow the proper arrangement of equipment and materials to avoid cross-contamination. For that purpose, work areas shall be clearly identified and marked, physically or functionally.

All areas shall be appropriately designed with adequate space to facilitate the food operations, as well as their cleaning and maintenance.

The reception of materials shall be performed in a protected and clean area. The establishment should have a designated area for receipt of goods and this area should ensure the hygienic management of all goods.

Effective measures shall be taken by the establishment in order to avoid cross-contamination, e.g. ready-to-eat food shall be kept separate from raw or non-treated food.

Potentially hazardous raw products should be processed in a separate room, or in areas that are separated by a barrier, from areas used for preparing ready-to-eat foods.

4.1.2.2 Food-handling areas

Surfaces of walls, floors and ceilings shall be waterproof, non-absorbent, washable, materials without crevices; in addition, floors shall be made of non-slip material. Joints between the floors and the walls shall be vaulted or rounded, where appropriate. Doors shall be non-absorbent, resistant and have a smooth and undamaged surface. The use of materials that cannot be adequately cleaned and disinfected shall be avoided.

An adequate drainage system shall be provided, especially with regards to areas where a high volume of operations and continual transit of personnel and equipment takes place, e.g. wash-up areas, areas where dishes, utensils, and other equipment are washed.

Ceilings and overhead fixtures shall be constructed and finished to minimize the build-up of dirt and condensation, and the shedding of particles.

Windows and other openings shall be constructed to avoid accumulation of dirt and those which open shall be fitted with insect-proof screens. Screens shall be easily movable for cleaning and shall be kept in good condition. Internal window sills, if present, shall be sloped to prevent use as shelves. Doors shall have smooth, non-absorbent surfaces, and be self-closing and close fitting.

NOTE For further clarification, see CAC/RCP 1:1969, [\[1\]](#) 4.2.2.

4.1.3 Lighting and ventilation

All the areas shall be provided with an adequate lighting system. Lighting systems shall be designed so that they do not adversely affect food. Light fixtures shall be protected to ensure that materials, product or equipment are not contaminated in case of breakage. The lighting provided (natural or artificial), shall allow personnel to operate in a hygienic manner.

Appropriate ventilation systems shall be designed for the particular process or product, and shall be capable of maintaining the temperature and humidity requirements for the process or products. The direction of airflow, whether natural or artificial, shall pass from a clean to a dirty zone. All openings shall have protection devices and systems to prevent contamination (e.g. laminar air flow, air curtains, and double doors).

Good ventilation shall be provided in food preparation areas, e.g. cooking areas, in order to dissipate high thermal loads and vapour effectively.

Exhaust hoods that are easy to clean shall be provided to remove all vapour generated in the process.

NOTE For further clarification, see CAC/RCP 1:1969,^[1] 4.4.6 and 4.4.7.

4.1.4 Personal hygiene facilities and toilets

Personnel hygiene facilities shall be available to ensure that the degree of personal hygiene required to carry out the operations of the organization can be maintained safely. The facilities shall be located close to the points where hygiene requirements apply and shall be clearly designated.

Establishments shall:

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- a) provide adequate numbers, locations and means for hygienically washing, drying and, where required, disinfecting hands (including washbasins, supply of water at an adequate temperature, and soap and/or disinfectant);
 - b) have sinks designated for hand washing, whose taps should preferably be activated by foot, knee, elbow or sensor, and be separated from sinks for food use and equipment-cleaning stations;
 - c) have hygiene facilities for personnel that do not open directly to production, packing or storage areas;
 - d) have adequate changing facilities for personnel;
 - e) have changing facilities sited so as to enable personnel handling food to move to the production area in such a way that risk to the cleanliness of their workwear is minimized;
 - f) comply with microbiological criteria for water used for hand washing that are in accordance with potable water;
 - g) provide hand-washing facilities both inside and outside the food-processing areas.

NOTE For information on number of toilets to be provided please refer to CAC/RCP 25-1979,^[5] (superseded).

4.1.5 Maintenance

The building, equipment, utensils, and all the establishment facilities, including drainage systems, shall be kept in an appropriate state of maintenance and condition to facilitate all hygiene procedures; function as intended; and not cause contamination of food.

The establishment shall ensure that food safety is not affected during maintenance operations.

A preventive maintenance programme shall be in place.

The preventive maintenance programme shall include all devices used to monitor and/or control food safety hazards.