



FINAL DRAFT International Standard

ISO/FDIS 22002-2

Prerequisite programmes on food safety —

Part 2: Catering

*Programmes prérequis pour la sécurité des denrées
alimentaires —*

Partie 2: Restauration

ISO/TC 34/SC 17

Secretariat: **DS**

Voting begins on:
2025-04-24

Voting terminates on:
2025-06-19

iTeh Standards
(<https://standards.iteh.ai>)
Document Preview

ISO/FDIS 22002-2

<https://standards.iteh.ai/catalog/standards/iso/3e76fd2f-8931-49e2-b383-4924eb7a6c8d/iso-fdis-22002-2>

RECIPIENTS OF THIS DRAFT ARE INVITED TO SUBMIT, WITH THEIR COMMENTS, NOTIFICATION OF ANY RELEVANT PATENT RIGHTS OF WHICH THEY ARE AWARE AND TO PROVIDE SUPPORTING DOCUMENTATION.

IN ADDITION TO THEIR EVALUATION AS BEING ACCEPTABLE FOR INDUSTRIAL, TECHNOLOGICAL, COMMERCIAL AND USER PURPOSES, DRAFT INTERNATIONAL STANDARDS MAY ON OCCASION HAVE TO BE CONSIDERED IN THE LIGHT OF THEIR POTENTIAL TO BECOME STANDARDS TO WHICH REFERENCE MAY BE MADE IN NATIONAL REGULATIONS.

iTeh Standards
(<https://standards.iteh.ai>)
Document Preview

ISO/FDIS 22002-2

<https://standards.iteh.ai/catalog/standards/iso/3e76fd2f-8931-49e2-b383-4924eb7a6c8d/iso-fdis-22002-2>



COPYRIGHT PROTECTED DOCUMENT

© ISO 2025

All rights reserved. Unless otherwise specified, or required in the context of its implementation, no part of this publication may be reproduced or utilized otherwise in any form or by any means, electronic or mechanical, including photocopying, or posting on the internet or an intranet, without prior written permission. Permission can be requested from either ISO at the address below or ISO's member body in the country of the requester.

ISO copyright office
CP 401 • Ch. de Blandonnet 8
CH-1214 Vernier, Geneva
Phone: +41 22 749 01 11
Email: copyright@iso.org
Website: www.iso.org

Published in Switzerland

Contents

Page

Foreword	v
Introduction	vi
1 Scope	1
2 Normative references	1
3 Terms and definitions	1
4 Construction and layout of buildings	2
4.1 Boundaries of the site/facility	2
4.2 Environment	2
4.3 Construction and layout	2
5 Design and layout of facilities and workspaces	2
5.1 General	2
5.2 Internal structures and fittings	2
5.3 Location of equipment	2
5.4 Storage of food, packaging materials, ingredients and chemicals	2
6 Utilities	2
6.1 General	2
6.2 Water, ice and steam	3
6.3 Air and ventilation	3
6.4 Compressed air and other gases	3
6.5 Light	3
7 Pest control	3
7.1 General	3
7.2 Pest control programmes	3
7.3 Preventing access	3
7.4 Harbourage and infestations	3
7.5 Monitoring and detection	3
7.6 Control and eradication	3
8 Waste, FLW management and recycling	3
8.1 General	3
8.2 Recycling and/or reuse of materials	4
8.3 Waste containers	4
9 Equipment suitability and maintenance	4
9.1 General	4
9.2 Equipment capability	4
9.3 Maintenance	4
10 Management of purchased materials	4
11 Storage, including warehousing, and transport	5
11.1 Storage and warehousing	5
11.2 Dispatch	5
11.3 Transport	5
12 Measures for prevention of contamination	5
12.1 General	5
12.2 Allergen control	5
13 Cleaning and disinfection	5
13.1 General	5
13.2 Cleaning agents and tools	5
13.3 Cleaning and disinfection programmes	6
14 Personal hygiene and employee facilities	6
14.1 General	6