



FINAL DRAFT

International Standard

ISO/FDIS 22002-4

Prerequisite programmes on food safety —

Part 4: Food packaging manufacturing

*Programmes prérequis pour la sécurité des denrées
alimentaires —*

*Partie 4: Fabrication des emballages destinés aux denrées
alimentaires*

ISO/FDIS 22002-4

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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	2
6.3 Air and ventilation	2
6.4 Compressed air and other gases	2
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	3
8.3 Waste containers	3
9 Equipment suitability and maintenance	3
9.1 General	3
9.2 Equipment capability	3
9.3 Maintenance	4
10 Management of purchased materials	4
11 Storage, including warehousing, and transport	4
11.1 Storage and warehousing	4
11.2 Dispatch	4
11.3 Transport	4
12 Measures for prevention of contamination	4
12.1 General	4
12.2 Chemical contamination	4
12.3 Physical contamination	5
12.4 Migration	5
13 Cleaning and disinfection	5
13.1 General	5
13.2 Cleaning agents and tools	5
13.3 Cleaning and disinfection programmes	5