



FINAL DRAFT

International Standard

ISO/FDIS 22002-6

Prerequisite programmes on food safety —

Part 6: Feed and animal food production

*Programmes prérequis pour la sécurité des denrées
alimentaires —*

Partie 6: Production des aliments pour animaux

ISO/TC 34/SC 17

Secretariat: **DS**

Voting begins on:
2025-04-24

Voting terminates on:
2025-06-19

ISO/FDIS 22002-6

<https://standards.iteh.ai/catalog/standards/iso/3576c9af-25fc-46e3-80cc-75ff4cc91640/iso-fdis-22002-6>

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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	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
13 Cleaning and disinfection	4
13.1 General	4
13.2 Cleaning agents and tools	4
13.3 Cleaning and disinfection programmes	4
14 Personal hygiene and employee facilities	4
14.1 General	4
14.2 Hygiene facilities	4
14.3 Designated eating areas	5