



**International  
Standard**

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**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*

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CP 401 • Ch. de Blandonnet 8  
CH-1214 Vernier, Geneva  
Phone: +41 22 749 01 11  
Email: [copyright@iso.org](mailto:copyright@iso.org)  
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# Contents

Page

<b>Foreword</b>	<b>v</b>
<b>Introduction</b>	<b>vi</b>
<b>1 Scope</b>	<b>1</b>
<b>2 Normative references</b>	<b>1</b>
<b>3 Terms and definitions</b>	<b>1</b>
<b>4 Construction and layout of buildings</b>	<b>2</b>
4.1 Boundaries of the site/facility	2
4.2 Environment	2
4.3 Construction and layout	2
<b>5 Design and layout of facilities and workspaces</b>	<b>2</b>
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
<b>6 Utilities</b>	<b>2</b>
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
<b>7 Pest control</b>	<b>3</b>
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
<b>8 Waste, FLW management and recycling</b>	<b>3</b>
8.1 General	3
8.2 Recycling and/or reuse of materials	3
8.3 Waste containers	3
<b>9 Equipment suitability and maintenance</b>	<b>3</b>
9.1 General	3
9.2 Equipment capability	3
9.3 Maintenance	4
<b>10 Management of purchased materials</b>	<b>4</b>
<b>11 Storage, including warehousing, and transport</b>	<b>4</b>
11.1 Storage and warehousing	4
11.2 Dispatch	4
11.3 Transport	4
<b>12 Measures for prevention of contamination</b>	<b>4</b>
<b>13 Cleaning and disinfection</b>	<b>4</b>
13.1 General	4
13.2 Cleaning agents and tools	4
13.3 Cleaning and disinfection programmes	4
<b>14 Personal hygiene and employee facilities</b>	<b>4</b>
14.1 General	4
14.2 Hygiene facilities	4
14.3 Designated eating areas	5