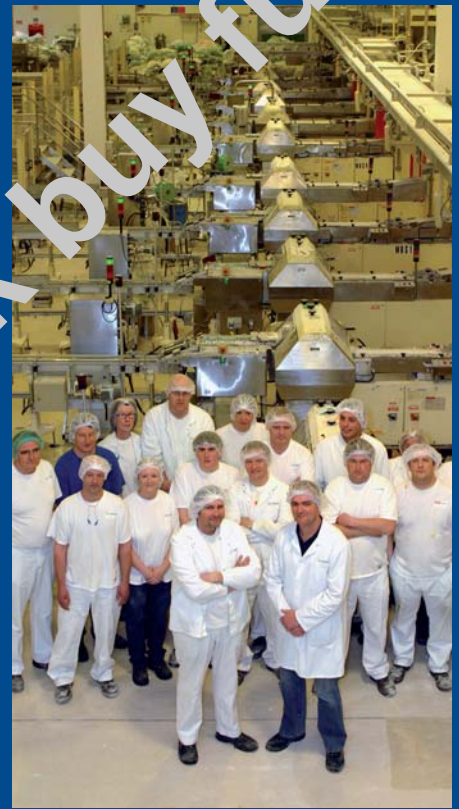


# PAS 220:2008

## Prerequisite programmes on food safety for food manufacturing



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# Foreword

This Publicly Available Specification (PAS) has been prepared by the British Standards Institution (BSI) to specify requirements for prerequisite programmes to assist in controlling food safety hazards. This PAS is intended to be used in conjunction with BS EN ISO 22000 to support management systems designed to meet the requirements specified in BS EN ISO 22000.



The development of this PAS was sponsored by the Confederation of the Food and Drink Industries of the European Union (CIAA).

Acknowledgement is given to the following organizations and individuals who assisted with the development of this specification.

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This PAS is not to be regarded as a British Standard, European Standard or International Standard. In the event that this PAS is put forward to form the basis of a full British Standard, European Standard or International Standard, it will be withdrawn.

## Use of this document

It has been assumed in the preparation of this PAS that the execution of its provisions will be entrusted to appropriately qualified and experienced people, for whose use it has been produced.

## Presentational conventions

The provisions of this PAS are presented in roman (i.e. upright) type. Its requirements are expressed in sentences in which the principal auxiliary verb is "shall". Its recommendations are expressed in sentences in which the principal auxiliary verb is "should".

*Commentary, recommendations, explanation and general informative material is presented in smaller italic type, using the heading NOTE, and does not constitute a normative element.*

## Contractual and legal considerations

This publication does not purport to include all the necessary provisions of a contract. Users are responsible for its correct application.

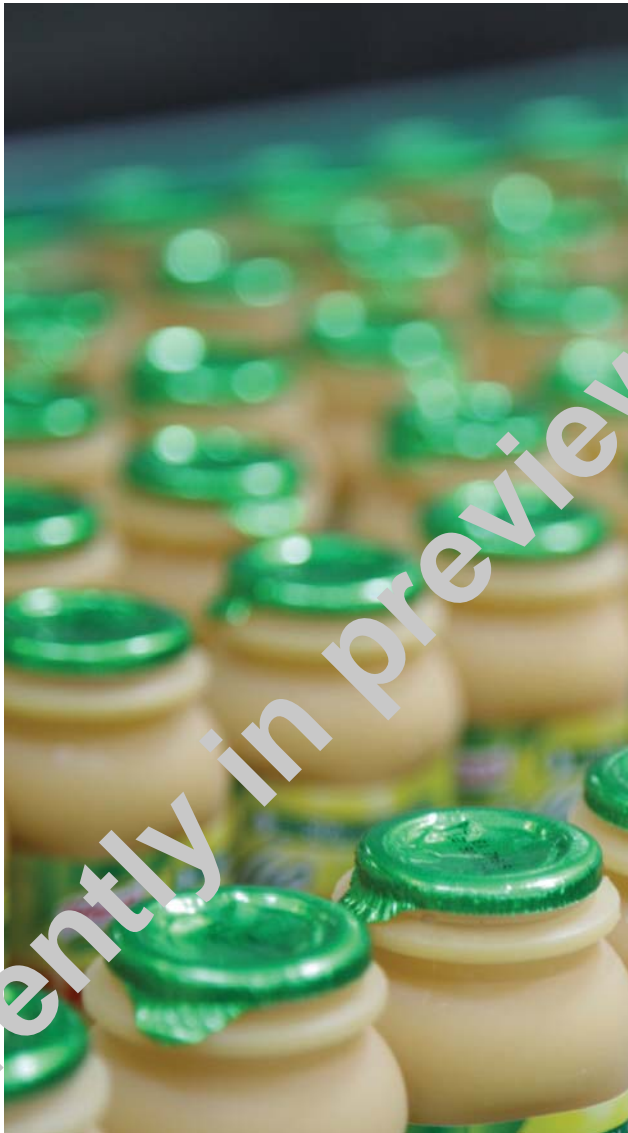
Compliance with this PAS does not in itself confer immunity from legal obligations.



# Introduction

BS EN 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 (PRP) to assist in controlling food safety hazards (BS EN ISO 22000:2005, **Clause 7**). This PAS is intended to be used to support management systems designed to meet the requirements specified in BS EN ISO 22000, and sets out the detailed requirements for those programmes.

This PAS does not duplicate requirements given in BS EN ISO 22000 and is intended to be used in conjunction with BS EN ISO 22000, not in isolation.



## 1 Scope

This Publicly Available Specification (PAS) specifies requirements for establishing, implementing and maintaining prerequisite programmes (PRP) to assist in controlling food safety hazards.

This PAS is applicable to all organizations, regardless of size or complexity, which are involved in the manufacturing step of the food chain and wish to implement PRP in such a way as to address the requirements specified in BS EN ISO 22000:2005, **Clause 7**.

This PAS is neither designed nor intended for use in other parts of the food supply chain.

Food manufacturing operations are diverse in nature and not all of the requirements specified in this PAS apply to an individual establishment or process.

**NOTE** Where exclusions are made or alternative measures implemented, these need to be justified by a hazard assessment. Any exclusions or alternative measures adopted should not affect the ability of the organization to comply with these requirements. Examples of such exclusions include the additional aspects relevant to manufacturing operations listed under i), ii), iii), iv) and v) below.

This PAS specifies detailed requirements to be considered in relation to 7.2.3 of BS EN ISO 22000:2005, specifically:

- a) construction and layout of buildings and associated utilities;
- b) layout of premises, including workspace and employee facilities;
- c) supplies of air, water, energy and other utilities;
- d) supporting services, including waste and sewage disposal;
- e) suitability of equipment and its accessibility for cleaning, maintenance and preventive maintenance;



## 2 Normative references

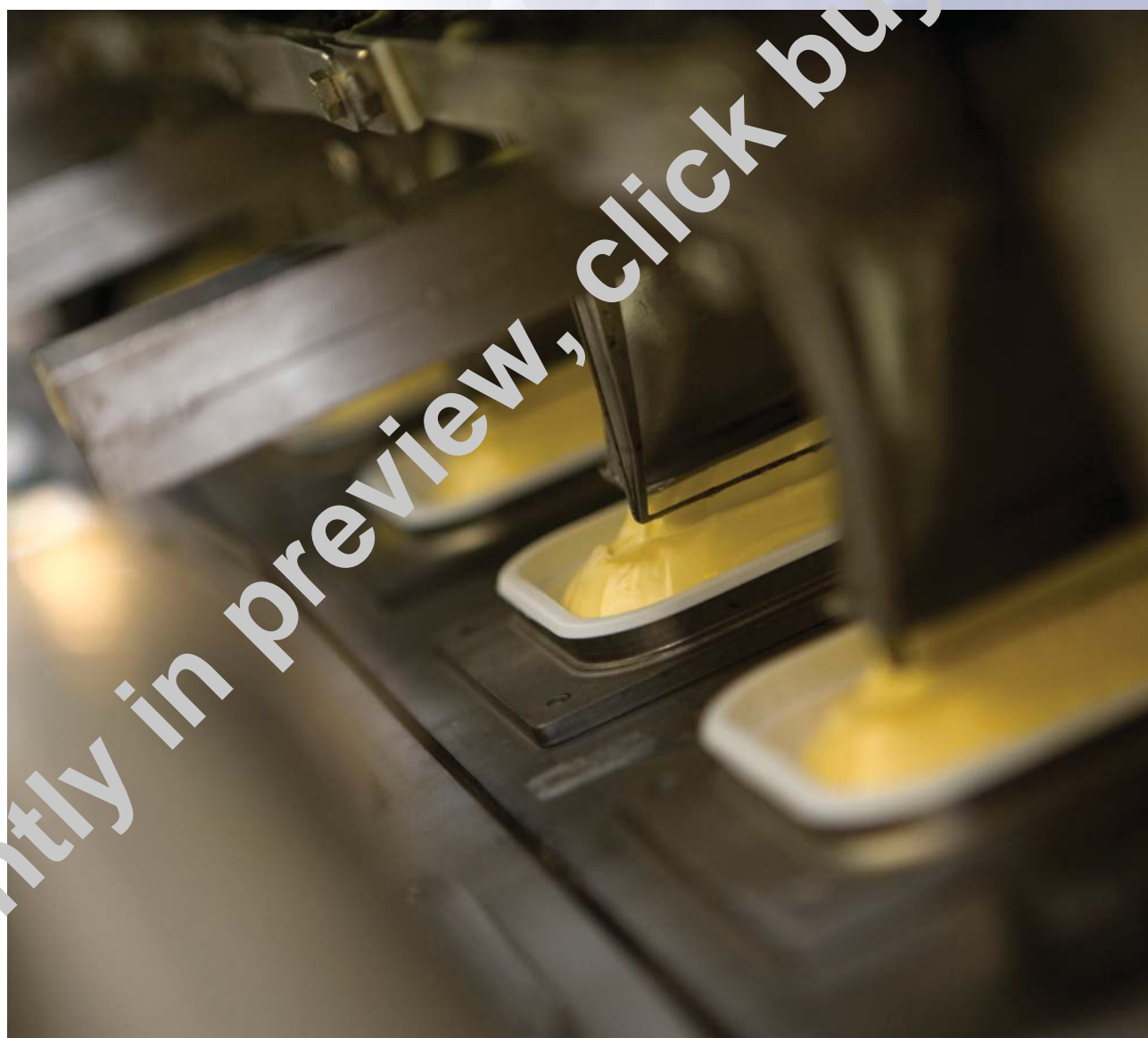
- f) management of purchased materials;
- g) measures for the prevention of cross contamination;
- h) cleaning and sanitizing;
- i) pest control;
- j) personnel hygiene.

In addition, this PAS adds other aspects which are considered relevant to manufacturing operations:

- i) rework;
- ii) product recall procedures;
- iii) warehousing;
- iv) product information and consumer awareness;
- v) food defence, biovigilance and bioterrorism.

The following referenced documents are indispensable for the application of this PAS. For dated references, only the edition cited applies. For undated references, the latest edition of the referenced document (including any amendments) applies.

**BS EN ISO 22000:2005**, *Food safety management systems – Requirements for any organization in the food chain, Clause 7*



### 3 Terms and definitions

For the purposes of this PAS, the following terms and definitions apply.

The terms and definitions given in BS EN ISO 22000:2005 also apply.

#### 3.1 contamination

introduction or occurrence of a contaminant (see 3.2) in food or food environment

[Adapted from Codex Alimentarius, 2.3]

#### 3.2 contaminant

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

[Adapted from Codex Alimentarius, 2.3]

**NOTE** Measures for prevention of malicious contamination are outside the scope of this PAS. For further information and guidance on approaches to the protection of food businesses from all forms of malicious attack see PAS 96.

#### 3.3 establishment

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

[Adapted from Codex Alimentarius, 2.3]

#### 3.4 materials

general term used to indicate raw materials, packaging materials, ingredients, process aids, cleaning materials and lubricants

#### 3.5 cleaning

removal of soil, food residue, dirt, grease or other objectionable matter

[Adapted from Codex Alimentarius, 2.3]

#### 3.6 product contact

all surfaces that are in contact with the product or the primary package during normal operation

