

# ISO 22002-1:2025-07 (E)

## Prerequisite programmes on food safety - Part 1: Food manufacturing

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<b>Contents</b>		<b>Page</b>
Foreword .....		v
Introduction .....		vi
1	Scope .....	1
2	Normative references .....	1
3	Terms and definitions .....	1
4	Construction and layout of buildings .....	1
4.1	Boundaries of the site/facility .....	1
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 non-food 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 .....	3
6.5	Light .....	3
6.6	Boiler chemicals .....	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 .....	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 .....	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	Microbiological contamination .....	4
12.3	Allergen control .....	5
12.4	Physical contamination .....	5
12.5	Chemical contamination .....	6
13	Cleaning and disinfection .....	6
13.1	General .....	6
13.2	Cleaning agents and tools .....	6
13.3	Cleaning and disinfection programmes .....	6
13.4	Cleaning in place (CIP) systems .....	6
14	Personal hygiene and employee facilities .....	6
14.1	General .....	6
14.2	Hygiene facilities .....	7
14.3	Designated eating areas .....	7
14.4	Workwear and protective clothing .....	7
14.5	Health status .....	7
14.6	Personnel cleanliness .....	7
14.7	Personnel behaviour .....	7
14.8	Visitors and external providers .....	7
15	Product and consumer information .....	7
16	Food defence and food fraud .....	7
16.1	General .....	7
16.2	Food defence .....	7
16.3	Food fraud prevention .....	7
17	Rework .....	7
17.1	General .....	7
17.2	Storage, identification and traceability .....	8
17.3	Rework usage .....	8
	Bibliography .....	9