

ISO/TS 22002-2:2013-01 (E)

Prerequisite programmes on food safety - Part 2: Catering

Contents		Page
Foreword		iv
Introduction		v
1	Scope	1
2	Normative references	2
3	Terms and definitions	2
4	Generic prerequisite programmes	3
4.1	Layout of premises	3
4.2	Water supply	6
4.3	Equipment and utensils	6
4.4	Personnel hygiene	7
4.5	Purchasing management	9
4.6	Storage and transport	9
4.7	Cleaning and disinfection	10
4.8	Waste management	11
4.9	Pest and animal control	12
4.10	Management and supervision	12
4.11	Documentation and records	13
4.12	Product recall procedures	13
5	Specific prerequisite programmes	13
5.1	Thawing	13
5.2	Preparation	14
5.3	Cooking	14
5.4	Portioning	14
5.5	Cooling and storage	15
5.6	Freezing, storage and thawing	15
5.7	Transport	15
5.8	Food reheating	15
5.9	Food service	16
5.10	Identification and hygiene control system	16
Bibliography		18