

# ISO 22002-4:2025-07 (E)

## Prerequisite programmes on food safety - Part 4: Food packaging 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 .....	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

<b>12</b>	<b>Measures for prevention of contamination .....</b>	<b>4</b>
<b>12.1</b>	<b>General .....</b>	<b>4</b>
<b>12.2</b>	<b>Chemical contamination .....</b>	<b>4</b>
<b>12.3</b>	<b>Physical contamination .....</b>	<b>5</b>
<b>12.4</b>	<b>Migration .....</b>	<b>5</b>
<b>13</b>	<b>Cleaning and disinfection .....</b>	<b>5</b>
<b>13.1</b>	<b>General .....</b>	<b>5</b>
<b>13.2</b>	<b>Cleaning agents and tools .....</b>	<b>5</b>
<b>13.3</b>	<b>Cleaning and disinfection programmes .....</b>	<b>5</b>
<b>14</b>	<b>Personal hygiene and employee facilities .....</b>	<b>5</b>
<b>14.1</b>	<b>General .....</b>	<b>5</b>
<b>14.2</b>	<b>Hygiene facilities .....</b>	<b>5</b>
<b>14.3</b>	<b>Designated eating areas .....</b>	<b>5</b>
<b>14.4</b>	<b>Workwear and protective clothing .....</b>	<b>6</b>
<b>14.5</b>	<b>Health status .....</b>	<b>6</b>
<b>14.6</b>	<b>Personnel cleanliness .....</b>	<b>6</b>
<b>14.7</b>	<b>Personnel behaviour .....</b>	<b>6</b>
<b>14.8</b>	<b>Visitors and external providers .....</b>	<b>6</b>
<b>15</b>	<b>Product and consumer information .....</b>	<b>6</b>
<b>16</b>	<b>Food defence and food fraud .....</b>	<b>6</b>
<b>16.1</b>	<b>General .....</b>	<b>6</b>
<b>16.2</b>	<b>Food defence .....</b>	<b>6</b>
<b>16.3</b>	<b>Food fraud prevention .....</b>	<b>6</b>
<b>17</b>	<b>Rework usage .....</b>	<b>6</b>
	<b>Bibliography .....</b>	<b>7</b>