

NAMIBIAN STANDARD

Prerequisite programmes on food safety – Part 1: Food manufacturing

This Namibian standard is the identical implementation of ISO/TS 22002-1:2009 and is adopted with the permission of the International Organization for Standardization

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Abstract

- 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 (NAMS/ISO 22000:2014, Clause 7)
- This Technical Specification is intended to be used to support management systems designed to meet the requirements specified in NAMS/ISO 22000:2014, and sets out the detailed requirements for those programmes.
- This Technical Specification does not duplicate requirements given in NAMS/ISO 22000:2014 and is intended to be used in conjunction with NAMS/ISO 22000:2014

Keywords

Contamination; contaminant; establishment; materials; cleaning; product contact; material specification; product specification; food grade; disinfection; cleaning in place; cleaning out of place; sanitizing; sanitation; certificate of analysis; zoning; labels; product recall; first expired first out; first in first out

National foreword

This Namibian Standard is identical to the International Standards ISO/TS 22002-1:2009 – Prerequisite programmes on food safety – Part 1: Food manufacturing with guidance for use and was approved by NSI TC 3 and approved in accordance with procedures of the NSI and in compliance with Annex 3 of the WTO/TBT Agreement.

This NAMS was published in March 2014.

**Prerequisite programmes on food
safety —**

Part 1:
Food manufacturing

Programmes prérequis pour la sécurité alimentaire —

Partie 1: Fabrication des aliments

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Foreword

ISO (the International Organization for Standardization) is a worldwide federation of national standards bodies (ISO member bodies). The work of preparing International Standards is normally carried out through ISO technical committees. Each member body interested in a subject for which a technical committee has been established has the right to be represented on that committee. International organizations, governmental and non-governmental, in liaison with ISO, also take part in the work. ISO collaborates closely with the International Electrotechnical Commission (IEC) on all matters of electrotechnical standardization.

International Standards are drafted in accordance with the rules given in the ISO/IEC Directives, Part 2.

The main task of technical committees is to prepare International Standards. Draft International Standards adopted by the technical committees are circulated to the member bodies for voting. Publication as an International Standard requires approval by at least 75 % of the member bodies casting a vote.

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An ISO/PAS or ISO/TS is reviewed after three years in order to decide whether it will be confirmed for a further three years, revised to become an International Standard, or withdrawn. If the ISO/PAS or ISO/TS is confirmed, it is reviewed again after a further three years, at which time it must either be transformed into an International Standard or be withdrawn.

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ISO/TS 22002-1 was prepared by Technical Committee ISO/TC 34, *Food products*, Subcommittee SC 17, *Management systems for food safety*.

ISO/TS 22002 consists of the following parts, under the general title *Prerequisite programmes on food safety*:

- *Part 1: Food manufacturing*

This Technical Specification is based on BS PAS 220:2008^[5].

Introduction

ISO 22000:2005 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 (ISO 22000:2005, Clause 7). This Technical Specification is intended to be used to support management systems designed to meet the requirements specified in ISO 22000:2005, and sets out the detailed requirements for those programmes.

This Technical Specification does not duplicate requirements given in ISO 22000:2005 and is intended to be used in conjunction with ISO 22000:2005.