



BSI Standards Publication

Prerequisite programmes on food safety

Part 2: Catering

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National foreword

This British Standard is the UK implementation of ISO 22002-2:2025. It supersedes PD ISO/TS 22002-2:2013, which is withdrawn.

The UK participation in its preparation was entrusted to Technical Committee AW/90, Quality systems for the food industry.

A list of organizations represented on this committee can be obtained on request to its committee manager.

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ISO 22002-2

Prerequisite programmes on food safety —

**Part 2:
Catering**

Programmes prérequis pour la sécurité des denrées alimentaires —

Partie 2: Restauration

**First edition
2025-07**

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The procedures used to develop this document and those intended for its further maintenance are described in the ISO/IEC Directives, Part 1. In particular, the different approval criteria needed for the different types of ISO document should be noted. This document was drafted in accordance with the editorial rules of the ISO/IEC Directives, Part 2 (see www.iso.org/directives).

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This document was prepared by Technical Committee ISO/TC 34, Subcommittee SC 17, *Management systems for food safety*.

This first edition cancels and replaces ISO/TS 22002-2:2013, which has been technically revised.

The main changes are as follows:

- the requirements in this document are applicable to catering only;
- common requirements for the food, feed and packaging supply chain have been moved to new part of the series, ISO 22002-100, which is a requirement of this document.

A list of all parts in the ISO 22002 series can be found on the ISO website.

Any feedback or questions on this document should be directed to the user's national standards body. A complete listing of these bodies can be found at www.iso.org/members.html.

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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 (PRPs) to assist in controlling food safety hazards.

This document is intended to be used to support management systems designed to meet the requirements specified in ISO 22000 and sets out the detailed requirements for those programmes.

This document does not duplicate the requirements given in ISO 22000 and is intended to be used in conjunction with ISO 22000 and ISO 22002-100.

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Prerequisite programmes on food safety —

Part 2: Catering

1 Scope

This document specifies, in conjunction with ISO 22002-100, requirements for establishing, implementing and maintaining prerequisite programmes (PRPs) to control food safety hazards in catering services for direct consumer consumption or take away. The term “food services” is used synonymously with catering services.

This document is applicable to restaurants, hotels, food trucks, vending machines, institutions, workplaces (school or factory cafeteria), on-board passenger services, where open exposed food activities (e.g. cooking, mixing, blending, preparation, reheating) occur on-site for direct consumer consumption or take-away. This includes minor processing activities at retail operations (e.g. slicing, portioning, reheating).

This document is applicable to all organizations, regardless of size or complexity.

This document does not apply to off-site catering kitchens or industrial kitchens that produce food not offered for immediate consumption.

EXAMPLE Off-site kitchens that produce foodstuffs that will be supplied to restaurant(s), hotel(s) or onboard catering services. ISO 22002-1 applies in this case.

This document does not apply to other parts of the food supply chain.

Exclusions to requirements can be supported by a sufficient justification that ensures that the exclusion does not adversely impact food safety.

2 Normative references

The following documents are referred to in the text in such a way that some or all of their content constitutes requirements of this document. For dated references, only the edition cited applies. For undated references, the latest edition of the referenced document (including any amendments) applies.

ISO 22002-100, *Prerequisite programmes on food safety — Part 100: Requirements for the food, feed and packaging supply chain*

3 Terms and definitions

For the purposes of this document, the terms and definitions given in ISO 22002-100 and the following apply.

ISO and IEC maintain terminology databases for use in standardization at the following addresses:

- ISO Online browsing platform: available at <https://www.iso.org/obp>
- IEC Electropedia: available at <https://www.electropedia.org/>

3.1

catering

preparation, storage and serving of food for consumption at the place of preparation or for take away