

Basisprogrammer (PRP) for fødevarerikkerhed – Del 2: Færdigtilberedning

Prerequisite programmes on food safety –
Part 2: Catering

DANSK STANDARD
Danish Standards Association

Göteborg Plads 1
DK-2150 Nordhavn

Tel: +45 39 96 61 01
dansk.standard@ds.dk
www.ds.dk

This is a preview of DS/ISO 22002-2:2025. [Click here to purchase the full version from the ANSI store.](#)

DS projekt: M383256
ICS: 03.080.30; 67.020

Første del af denne publikations betegnelse er:
DS/ISO, hvilket betyder, at det er en international standard, der har status som dansk standard.

Denne publikations overensstemmelse er:
IDT med: ISO 22002-2:2025

DS-publikationen er på engelsk.

Denne publikation erstatter: [DS/ISO/TS 22002-2:2013](#)

I tilfælde af redaktionelle fejl i DS-publikationen kan der skrives til:
editorial-mistakes@ds.dk

ADVARSEL: DS-publikationer revideres over tid. Derudover kan sådanne publikationer ændres ved rettelserblade og/eller tillæg. Der kan også udgives rettelserblade, der udelukkende angår oversættelsen af en publikation. Det er derfor vigtigt at sikre sig, at man benytter en gældende udgave, medmindre fx lovgivning kræver andet. Den enkelte publikations status fremgår af <https://webshop.ds.dk/>. Her kan man desuden tilmelde sig en gratis notifikationservice og følge en udgivet DS-publikations udvikling ved at klikke på "Følg standarden".

En oversigt over forskellige DS-publikationstyper og -betegnelser findes her:
<https://www.ds.dk/publikationstyper>.



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**

This is a preview of DS/ISO 22002-2:2025. [Click here to purchase the full version from the ANSI store.](#)



COPYRIGHT PROTECTED DOCUMENT

© ISO 2025

All rights reserved. Unless otherwise specified, or required in the context of its implementation, no part of this publication may be reproduced or utilized otherwise in any form or by any means, electronic or mechanical, including photocopying, or posting on the internet or an intranet, without prior written permission. Permission can be requested from either ISO at the address below or ISO's member body in the country of the requester.

ISO copyright office
CP 401 • Ch. de Blandonnet 8
CH-1214 Vernier, Geneva
Phone: +41 22 749 01 11
Email: copyright@iso.org
Website: www.iso.org

Published in Switzerland

This is a preview of DS/ISO 22002-2:2025. [Click here to purchase the full version from the ANSI store.](#)

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.....	3
6.3 Air and ventilation.....	3
6.4 Compressed air and other gases.....	3
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.....	4
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	5
11.1 Storage and warehousing.....	5
11.2 Dispatch.....	5
11.3 Transport.....	5
12 Measures for prevention of contamination	5
12.1 General.....	5
12.2 Allergen control.....	5
13 Cleaning and disinfection	5
13.1 General.....	5
13.2 Cleaning agents and tools.....	5
13.3 Cleaning and disinfection programmes.....	6
14 Personal hygiene and employee facilities	6
14.1 General.....	6

This is a preview of DS/ISO 22002-2:2025. [Click here to purchase the full version from the ANSI store.](#)

14.4	Workwear and protective clothing	6
14.5	Health status	6
14.6	Personnel cleanliness	6
14.7	Personnel behaviour	6
14.8	Visitors and external providers	6
15	Product and consumer information	7
16	Food fraud and food defence	7
16.1	General	7
16.2	Food defence	7
16.3	Food fraud prevention	7
17	Preparation	7
Annex A (informative) Guidance for preparation		8
Bibliography		11

This is a preview of DS/ISO 22002-2:2025. [Click here to purchase the full version from the ANSI store.](#)

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.

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).

ISO draws attention to the possibility that the implementation of this document may involve the use of (a) patent(s). ISO takes no position concerning the evidence, validity or applicability of any claimed patent rights in respect thereof. As of the date of publication of this document, ISO had not received notice of (a) patent(s) which may be required to implement this document. However, implementers are cautioned that this may not represent the latest information, which may be obtained from the patent database available at www.iso.org/patents. ISO shall not be held responsible for identifying any or all such patent rights.

Any trade name used in this document is information given for the convenience of users and does not constitute an endorsement.

For an explanation of the voluntary nature of standards, the meaning of ISO specific terms and expressions related to conformity assessment, as well as information about ISO's adherence to the World Trade Organization (WTO) principles in the Technical Barriers to Trade (TBT), see www.iso.org/iso/foreword.html.

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.

This is a preview of DS/ISO 22002-2:2025. [Click here to purchase the full version from the ANSI store.](#)

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.

This is a preview of DS/ISO 22002-2:2025. [Click here to purchase the full version from the ANSI store.](#)

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*