



**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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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.

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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.