



**International
Standard**

ISO 22002-7

**Prerequisite programmes on food
safety —**

**Part 7:
Retail and wholesale**

*Programmes prérequis pour la sécurité des denrées
alimentaires —*

Partie 7: Commerce de détail et commerce de gros

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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

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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.

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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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*.

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.

Introduction

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 document is based on BS/PAS 221:2013.

Prerequisite programmes on food safety —

Part 7: Retail and wholesale

1 Scope

This document specifies requirements for establishing, implementing and maintaining prerequisite programmes (PRPs) to control food safety hazards in the retail part of the food chain, including wholesalers, food banks and other organizations.

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

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

retail

handling and/or processing of food, and its storage at the organization's facility or delivery to the final consumer

4 Construction and layout of buildings

4.1 Boundaries of the site/facility

The requirements in ISO 22002-100 shall apply.

4.2 Environment

The requirements in ISO 22002-100 shall apply.

4.3 Construction and layout

The requirements in ISO 22002-100 shall apply.

5 Design and layout of facilities and workspaces

5.1 General

The requirements in ISO 22002-100 shall apply.

5.2 Internal structures and fittings

The requirements in ISO 22002-100 shall apply.

5.3 Location of equipment

The requirements in ISO 22002-100 shall apply.

5.4 Storage of food, packaging materials, ingredients and chemicals

The requirements in ISO 22002-100 shall apply.

6 Utilities

6.1 General

The requirements in ISO 22002-100 shall apply.

6.2 Water, ice and steam

The requirements in ISO 22002-100 shall apply.

6.3 Air and ventilation

The requirements in ISO 22002-100 shall apply.

6.4 Compressed air and other gases

The requirements in ISO 22002-100 shall apply.

6.5 Light

The requirements in ISO 22002-100 shall apply.

7 Pest control

7.1 General

The requirements in ISO 22002-100 shall apply.

7.2 Pest control programmes

The requirements in ISO 22002-100 shall apply.

7.3 Preventing access

The requirements in ISO 22002-100 shall apply.

7.4 Harborage and infestations

The requirements in ISO 22002-100 shall apply.

7.5 Monitoring and detection

The requirements in ISO 22002-100 shall apply.

7.6 Control and eradication

The requirements in ISO 22002-100 shall apply.

8 Waste, FLW management and recycling

8.1 General

The requirements in ISO 22002-100 shall apply.

8.2 Recycling and/or reuse of materials

The requirements in ISO 22002-100 shall apply.

8.3 Waste containers

The requirements in ISO 22002-100 shall apply.

9 Equipment suitability and maintenance

9.1 General

The requirements in ISO 22002-100 shall apply.

9.2 Equipment capability

The requirements in ISO 22002-100 shall apply.

9.3 Maintenance

The requirements in ISO 22002-100 shall apply.

10 Management of purchased materials

The requirements in ISO 22002-100 shall apply.

11 Storage, including warehousing, and transport

11.1 Storage and warehousing

The requirements in ISO 22002-100 shall apply.

11.2 Dispatch

The requirements in ISO 22002-100 shall apply.

11.3 Transport

The requirements in ISO 22002-100 shall apply.

12 Measures for prevention of contamination

12.1 General

The requirements in ISO 22002-100 and the following shall apply.

12.2 Microbiological contamination

Work areas where potential for microbiological cross-contamination exists (airborne or from traffic patterns) shall be identified and measures shall be implemented.

Examples of measures for prevention of microbiological contamination can include:

- a) structural segregation: physical barriers/walls/separate buildings or storage rooms;
- b) access controls;
- c) traffic patterns or equipment segregation: people, materials, equipment and tools (including use of dedicated tools);
- d) temperature controls or air pressure differentials.

12.3 Allergen control

Products shall be protected from unintended allergen cross-contact, as applicable, by:

- a) cleaning and line change-over practices;
- b) product sequencing;
- c) airflow control;
- d) additional protective clothing;
- e) use of dedicated tools/equipment;
- f) on site catering control including vending machines.

NOTE 1 Cross-contact can arise from either:

- traces of product from previous processing that cannot be adequately cleaned from the product line due to technical limitations; or
- products or ingredients that are in the same or adjacent processing areas during the preparation process.

Rework containing allergen(s) shall be used only:

- in products which contain the same allergen(s) by design;
- through a process which is demonstrated to remove or destroy the allergenic material.

NOTE 2 For general rework requirements, see [Clause 17](#).

Allergens present in the product by design shall be declared. The need for allergen labelling due to potential cross-contact shall be assessed. The declaration shall be on the label for consumer products, and on the label or the accompanying documentation for products intended for further processing.

Employees handling food should receive specific training in allergen awareness and associated practices.

12.4 Physical contamination

Measures shall be put in place to prevent, control or detect potential physical contamination. Examples of such measures can include:

- a) adequate covers over equipment or containers for exposed materials or products;
- b) use of screens, magnets, sieves or filters;
- c) use of detection or rejection devices.

NOTE Sources of potential contamination include wooden pallets and tools, rubber seals, and personal protective clothing and equipment.

Where brittle materials are used, periodic inspection requirements and defined procedures in case of breakage shall be put in place.

Brittle materials, such as glass and hard plastic components in equipment, should be avoided where possible. Documented information on breakage shall be maintained.

12.5 Chemical contamination

Measures shall be put in place to prevent contamination of foods or food contact materials by chemicals (e.g. cleaning agents, disinfectants, lubricants, pesticides).

The organization shall ensure the chemicals used:

- a) have been approved by competent authorities, where applicable;
- b) are applied according to the product instructions (concentrations, method of application, etc.);
- c) are applied by competent personnel;
- d) are labelled;
- e) are stored separately from food and food contact materials;
- f) are stored in a key locked or secured area.

Pesticides, where used, shall be stored segregated from cleaning and disinfecting agents.

Equipment for applying pesticides and non-grade lubricants shall be specific to that use and shall be labelled.

If a potential chemical contamination occurs to food or food contact materials, employees shall take corrections and corrective actions, including communication.

13 Cleaning and disinfection

13.1 General

The requirements in ISO 22002-100 shall apply.

13.2 Cleaning agents and tools

The requirements in ISO 22002-100 shall apply.

13.3 Cleaning and disinfection programmes

The requirements in ISO 22002-100 shall apply.

14 Personal hygiene and employee facilities

14.1 General

The requirements in ISO 22002-100 shall apply.

14.2 Hygiene facilities

The requirements in ISO 22002-100 shall apply.

14.3 Designated eating areas

The requirements in ISO 22002-100 shall apply.

14.4 Workwear and protective clothing

The requirements in ISO 22002-100 shall apply.

14.5 Health status

The requirements in ISO 22002-100 shall apply.

14.6 Personnel cleanliness

The requirements in ISO 22002-100 shall apply.

14.7 Personnel behaviour

The requirements in ISO 22002-100 shall apply.

14.8 Visitors and external providers

The requirements in ISO 22002-100 shall apply.

15 Product and consumer information

The requirements in ISO 22002-100 shall apply.

16 Food defence and food fraud

16.1 General

The requirements in ISO 22002-100 shall apply.

16.2 Food defence

The requirements in ISO 22002-100 shall apply.

16.3 Food fraud prevention

The requirements in ISO 22002-100 shall apply.

17 Rework

17.1 General

Rework shall be stored, handled and used in such a way that product safety, integrity and traceability are maintained.

17.2 Storage, identification and traceability

Stored rework shall be protected from exposure to microbiological, chemical or physical contamination. Rework shall be clearly identified and/or labelled to allow traceability.

17.3 Rework usage

Where rework is incorporated into a product as an in-process step, the acceptable quantity, type and conditions of rework use shall be specified.

Where rework activities involve removing a product from filled or wrapped packages, controls shall be put in place to avoid contamination of the product with extraneous matter.

18 Display

Product display can comprise shelves, cabinets and refrigerated cabinets, which shall be capable of keeping the products in the appropriate and correct storage conditions.

A visual verification of the product or raw material should be performed at the same time as the supply of the shelves and the handling and preparation of the products.

A responsible person(s) in the retail organization shall be properly trained in order to:

- a) identify visible infestation;
- b) detect the presence of products with visible defects (e.g. signs of alteration, damaged packaging);
- c) check the presence and validity of the expiry date or minimum shelf life/consumption of the product;
- d) carry out the correct rotation of products;
- e) verify the correct functioning of the display units.

Temperature-controlled storage shall be available to minimize microbial growth, both of pathogenic bacteria and degradative microorganisms.

The organization shall ensure appropriate conditions are maintained for food safety.

Where temperature and/or other conditions (e.g. filtration, humidity, microbiology of air) are applicable, a control system shall be put in place and monitored. A system shall be in place to alert the relevant personnel if the conditions deviate from the specified limits. Following the alert, appropriate corrections and corrective action shall be taken.

Automated recording equipment should be used to monitor and document the conditions of the display area/unit. In the absence of automated equipment, monitoring at an appropriate frequency shall be carried out and retained as documented information. Display units used to hold goods at specified temperatures and other conditions shall be calibrated for its purpose. Measures shall be in place to verify the controlled-condition settings of the display unit.

Heating and cooling processes shall be able to meet the temperature and holding conditions/time given in the relevant product specifications. The retailer shall monitor and control the temperature of heating and cooling equipment.

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- [1] ISO 20976-1, *Microbiology of the food chain — Requirements and guidelines for conducting challenge tests of food and feed products — Part 1: Challenge tests to study growth potential, lag time and maximum growth rate*
- [2] ISO 22000, *Food safety management systems — Requirements for any organization in the food chain*
- [3] BS/PAS 221:2013, *Prerequisite programmes for food safety in food retail – Specification*
- [4] UNI 11890, *Food safety – Guidelines for the validation of operational prerequisite programs (PRPo)*



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