Licensed to mahmoud Ramadan (drmahmoudvete@gmail.com)
EOS Store Order: OP-968930 license #1/ Downloaded: 2025-09-16
Single user licence only, copying and networking prohibited.

International Standard

ISO 22002-2

First edition
2025-07

Prerequisite programmes on food safety —

Part 2: Catering

Programmes prérequis pour la sécurité des denrées alimentaires —

Partie 2: Restauration

Reference number
ISO 22002-2:2025(en)

© ISO 2025

Licensed to mahmoud Ramadan (drmahmoudvete@gmail.com)
EOS Store Order: OP-968930 license #1/ Downloaded: 2025-09-16
Single user licence only, copying and networking prohibited.



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

Licensed to mahmoud Ramadan (drmahmoudvete@gmail.com)
EOS Store Order: OP-968930 license #1/ Downloaded: 2025-09-16
Single user licence only, copying and networking prohibited.

Contents

Page

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

© ISO 2025 – All rights reserved

Licensed to mahmoud Ramadan (drmahmoudvete@gmail.com)
EOS Store Order: OP-968930 license #1/ Downloaded: 2025-09-16
Single user licence only, copying and networking prohibited.

14.2 Hygiene facilities ... 6
14.3 Designated eating areas ... 6
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**

© ISO 2025 – All rights reserved

Licensed to mahmoud Ramadan (drmahmoudvete@gmail.com)
EOS Store Order: OP-968930 license #1/ Downloaded: 2025-09-16
Single user licence only, copying and networking prohibited.

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).

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.

© ISO 2025 – All rights reserved

Licensed to mahmoud Ramadan (drmahmoudvete@gmail.com)
EOS Store Order: OP-968930 license #1/ Downloaded: 2025-09-16
Single user licence only, copying and networking prohibited.

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.

© ISO 2025 – All rights reserved

Licensed to mahmoud Ramadan (drmahmoudvete@gmail.com)
EOS Store Order: OP-968930 license #1/ Downloaded: 2025-09-16
Single user licence only, copying and networking prohibited.

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

© ISO 2025 – All rights reserved

Licensed to mahmoud Ramadan (drmahmoudvete@gmail.com)
EOS Store Order: OP-968930 license #1/ Downloaded: 2025-09-16
Single user licence only, copying and networking prohibited.

3.2
food handling
operation in the preparation, processing, cooking, packaging, storage, transport, distribution and service of food

[SOURCE: CXC 39:1993[5], 2.9]

3.3
portioning
division of food into portions

3.4
potable water
water that is suitable for human consumption

Note 1 to entry: Quality standards of drinking water are described in Reference [9].

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.

© ISO 2025 – All rights reserved

Licensed to mahmoud Ramadan (drmahmoudvete@gmail.com)
EOS Store Order: OP-968930 license #1/ Downloaded: 2025-09-16
Single user licence only, copying and networking prohibited.

6.2 Water, ice and steam

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

A water supply at adequate pressure and temperature shall be provided, as well as suitable facilities for its storage. The water storage facilities shall be cleaned and periodically monitored.

Ice used in direct contact with food or food contact surfaces shall be transported, handled and stored in a manner that protects it from contamination.

The facilities and equipment used to make and store ice shall be suitable to prevent contamination, and shall be cleaned, disinfected and maintained in accordance with the manufacturer's instructions.

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 Harbourage 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 and the following shall apply.

© ISO 2025 – All rights reserved

Licensed to mahmoud Ramadan (drmahmoudvete@gmail.com)
EOS Store Order: OP-968930 license #1/ Downloaded: 2025-09-16
Single user licence only, copying and networking prohibited.

Where it is not possible to have distinct areas for food entry and waste exit, different times for such entry and exit shall be determined.

Waste shall not be allowed to accumulate in food handling, food storage, other working areas and the adjoining environment, except so far as is unavoidable for the proper functioning of the business with justification.

Grease traps and the sewer where applicable shall be of compatible dimension for the volume of waste. They shall be located outside the area of food preparation and storage. They shall have adequate maintenance.

Empty packages and wrappers shall be disposed of in the same conditions as waste materials. Waste compacting equipment can be used and shall not be stored in the food-handling areas.

Used oil and cooking fat shall be stored in a suitably identified covered container until its removal. The establishment shall ensure the proper storage and disposal of used oil.

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 and the following shall apply.

The collecting bins used for waste disposal in preparation and storage areas of food should be provided with hands-free covers.

9 Equipment suitability and maintenance

9.1 General

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

Portable equipment (e.g. spoons, beaters, pots, pans) shall be protected from contamination.

Documented information shall be retained for the control and identification of the equipment and utensils according to their specifications.

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 and the following shall apply.

Measures shall be taken to avoid contamination of semi-prepared and prepared food during receipt of products/materials.

© ISO 2025 – All rights reserved

Licensed to mahmoud Ramadan (drmahmoudvete@gmail.com)
EOS Store Order: OP-968930 license #1/ Downloaded: 2025-09-16
Single user licence only, copying and networking prohibited.

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 shall apply.

12.2 Allergen control

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

a) cleaning;

b) segregation;

c) additional protective clothing;

d) use of dedicated tools/equipment.

NOTE Allergen cross-contact can arise from either:

— traces of product from the previous food preparation which cannot be adequately cleaned; or

— products or ingredients that are in the same or adjacent processing areas during the preparation process.

Organizations shall, where requested, make relevant allergen information available to the consumer in order to make an informed decision about the food.

Where catering organizations offer special meal requests, a process shall be in place to address allergen control in meal preparations.

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

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.

© ISO 2025 – All rights reserved

Licensed to mahmoud Ramadan (drmahmoudvete@gmail.com)
EOS Store Order: OP-968930 license #1/ Downloaded: 2025-09-16
Single user licence only, copying and networking prohibited.

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 and the following shall apply.

Suitable masks should be used if necessary.

Aprons and similar items shall not be washed and/or dried in food-handling or preparation areas. During periods where food is manipulated by hand, rings shall be removed from the hands or covered.

Catering personnel shall wash their hands thoroughly at the different stages of food preparation, between one food-handling operation and another where risk of cross-contamination exists.

The use of alcohol, gels or gloves does not replace the hygienic washing of hands, but it may be complementary.

The wearing of gloves does not exempt the operator from having thoroughly washed hands. Torn or punctured gloves shall be discarded.

NOTE Chain mail gloves are particularly difficult to clean and disinfect because of their construction. Careful cleaning followed by heating or prolonged immersion in disinfectant is necessary. Some gloves made from reprocessed fibres are not always suitable when handling food.

14.7 Personnel behaviour

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

Clothes or personal belongings, as well as office materials, tools, etc., shall not be placed in the food storage or handling areas.

14.8 Visitors and external providers

The requirements in ISO 22002-100 shall apply.

© ISO 2025 – All rights reserved

Licensed to mahmoud Ramadan (drmahmoudvete@gmail.com)
EOS Store Order: OP-968930 license #1/ Downloaded: 2025-09-16
Single user licence only, copying and networking prohibited.

15 Product and consumer information

The requirements in ISO 22002-100 shall apply.

16 Food fraud and food defence

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 Preparation

Only suitable raw materials and ingredients meeting the organization's specifications shall be used in the preparation of food.

When the raw materials and ingredients are not used entirely, these shall be properly packaged and identified (e.g. product description, date of fractioning, date of validity after opening or withdrawal of the original packaging depending on the raw materials and ingredients).

NOTE Refer to Annex A for guidance for preparation.

© ISO 2025 – All rights reserved

Licensed to mahmoud Ramadan (drmahmoudvete@gmail.com)
EOS Store Order: OP-968930 license #1/ Downloaded: 2025-09-16
Single user licence only, copying and networking prohibited.

Annex A
(informative)

Guidance for preparation

A.1 Thawing

Physical barriers should be developed that prevent cross-contamination, such as separate areas or separation by schedules. Work should be done under suitable refrigerated conditions in order to maintain the products at a safe temperature according to the hazard analysis.

During the thawing process, food should be maintained in sealed containers, wrappers or protective packages where possible.

Thawed food shall not be refrozen.

When thawing constitutes a separate operation from cooking, it should be carried out in a refrigerator or thawing chamber constructed for that purpose capable of maintaining a temperature of less than or equal to 4 °C.

Food should be thawed in conditions that ensure that no part of the food reaches a temperature above 4 °C. For ready-to-use products, food should be checked to ensure that thawing is complete, and no ice crystals remain throughout the products prior to service.

A.2 Fresh fruits and vegetables

The pre-prepared products should be kept under suitable conditions (e.g. refrigeration).

Depending on the product and its intended use, if necessary, pre-washed and/or pre-cut fruits and vegetables can be rinsed with potable water (with added disinfectant where appropriate) to reduce risk of contamination to an acceptable level.

A.3 Other raw materials

Depending on the product and its intended use, the product should be:

a) selected and pre-cut, if necessary;

b) washed with potable water.

A.4 Cooking

Cooking time and temperature should be of adequate duration at a specified minimum temperature to ensure the destruction of vegetative cells of pathogenic microorganisms that can be present in food.

In frying operations, only cooking fats and oils manufactured for that purpose should be used. Where cooking fats and oils are reused, they should be assessed to ensure they are fit for purpose.

Prior to each operation, reused fats and oils should be filtered using a specially designed filter in order to eliminate food residues. Food-frying pans should be designed in order to facilitate emptying (e.g. presence of a spigot). Fat and oil quality should be verified periodically by checking the odour, the colour, the flavour, the rancidity and floated elements. Other quality characteristics should be considered (e.g. the smoke point, free fatty acid contents and amount of total polar compounds).

© ISO 2025 – All rights reserved

Licensed to mahmoud Ramadan (drmahmoudvete@gmail.com)
EOS Store Order: OP-968930 license #1/ Downloaded: 2025-09-16
Single user licence only, copying and networking prohibited.

Cooking oil should not be heated to temperatures above 180 °C or the manufacturer's specifications.

When products treated through dry, wet or mixed thermal processes are not intended to be consumed immediately, the cooking process should be followed by cooling as soon as possible, or the temperature maintained at or above 63 °C with an adequate core temperature. See Clause A.6 for cooling conditions.

A.5 Portioning

When portioning a refrigerated product, the product should be portioned in a refrigerated area, or if not, it should be held out of refrigeration for less than 30 min.

Portioned food should be covered. When cooked and refrigerated food cannot be divided into portions within 30 min, the portioning should be carried out in a separate area with an air temperature of 15 °C or below. The product should be served immediately or cold-stored at or below 4 °C. If stored, preparation and due dates and the identification of the portions should be in place.

A.6 Cooling

Immediately after preparation, food should be cooled as quickly and effectively as possible. The core temperature of the product should be lowered to 10 °C within 2 h. After this period, the product should be stored immediately at 4 °C or below.

Where cooked cooled food is stored at 4 °C or below, it should be consumed as soon as possible, ideally within 24 h or otherwise within a defined time, following suitable evaluation (e.g. shelf-life studies).

A.7 Freezing

When required, immediately after cooling, the product should be frozen as rapidly as possible.

Cooked frozen food should be stored at −18 °C or below.

A.8 Food reheating

Food reheating should be carried out rapidly. The reheating process should be adequate, and the core temperature of the product should reach 75 °C within 1 h after removal from the refrigerator. Lower temperatures can be used for reheating; suitable time and temperature combinations should be used. The heated food temperature should be monitored at regular intervals.

Reheated products should reach consumers as soon as possible, at a temperature of 63 °C or above.

NOTE The quick reheating process raises the food rapidly through the interval of temperatures between 4 °C and 63 °C. For this purpose, high pressure air ovens or microwave or infrared heaters are generally used.

A.9 Food service

Food that has been out of the organization's control (e.g. served to customers) and not consumed should not be re-used within the catering service. Food that was not sold and remained within the control of the organization should be evaluated by the organization to determine other purposes (e.g. donation or animal feed).

In self-service establishments, the distribution system should be such that the products offered are protected from direct contamination that can derive from the proximity or actions of the individual who serves and the individual who is served. The food temperature should be 4 °C or below for cool-stored food or 63 °C or above for heated food. Use clean dishes for new servings. Do not reuse dishes on which food remains for new servings.

In a hot food display, equipment such as water baths, thermal balconies such as electric or gas, stoves and other forms can be used. All alternatives should be adjusted so that the food is maintained at the temperature recommended in this document, i.e. above 63 °C for up to 6 h. Where the temperature of certain

© ISO 2025 – All rights reserved

Licensed to mahmoud Ramadan (drmahmoudvete@gmail.com)
EOS Store Order: OP-968930 license #1/ Downloaded: 2025-09-16
Single user licence only, copying and networking prohibited.

foods can be difficult to maintain (e.g. during frying and grilling), the control of time can be used as an alternative measure provided it is proven safe (for up to 3 h, excluding the time that food remains heated before exposure).

The equipment should be of appropriate size.

In cold-food display, appropriate measures should be used (e.g. use of cold electric tracks, ice beds, cold showcases, refrigerators or refrigerated balcony of support).

The equipment should be adjusted in order to keep the food cold at 4 °C or below and shall be of appropriate size.

If the temperature exceeds 4 °C but is below 10 °C, ensure that the maximum time of exposure is 2 h.

The equipment, furniture and utensils available in these areas should be in sufficient quantity.

Do not mix new food with that which is already exposed, unless both are at a temperature of 63 °C or above, or 4 °C or below and there is no food safety risk.

Consideration should be given to the decorations or plants so as to not contaminate the exposed foods.

Keep employees responsible for payment (cash, card, etc.) in this specific function, without simultaneously handling prepared foods. If this is unavoidable, then establish procedures to keep food safe.

© ISO 2025 – All rights reserved

Licensed to mahmoud Ramadan (drmahmoudvete@gmail.com)
EOS Store Order: OP-968930 license #1/ Downloaded: 2025-09-16
Single user licence only, copying and networking prohibited.

Bibliography

[1] ISO 14159:2002, *Safety of machinery — Hygiene requirements for the design of machinery*

[2] ISO 22000, *Food safety management systems — Requirements for any organization in the food chain*

[3] ISO 22002-1, *Prerequisite programmes on food safety — Part 1: Food manufacturing*

[4] CXC 1:1969, Rev 2022, *General Principles of Food Hygiene*. Available at: https://www.fao.org/fao-who-codexalimentarius/codex-texts/codes-of-practice

[5] CXC 39:1993, *Code of Hygienic Practice for Precooked and Cooked Foods in Mass Catering*. Available at: https://www.fao.org/fao-who-codexalimentarius/codex-texts/codes-of-practice

[6] IFSA. AEA. *World food safety guidelines for airline catering*, 3rd edition. Atlanta, GA: International Flight Services Association, 2010. 87 p. Available (viewed 2013-01-03) at: http://www.ifsachoices.com/WFSG_2010(updated).pdf

[7] CXC 52:1993, Rev 2003, *Code of practice for fish and fishery products. Section 13. Smoked fish, smoke-flavoured fish and smoke-dried fish*

[8] *Food code 2022: Chapter 2 — Management and personnel*

[9] WHO Guidelines for drinking-water quality, 4th edition, incorporating the 1st addendum https://www.who.int/publications/i/item/9789241549950

© ISO 2025 – All rights reserved

Licensed to mahmoud Ramadan (drmahmoudvete@gmail.com)
EOS Store Order: OP-968930 license #1/ Downloaded: 2025-09-16
Single user licence only, copying and networking prohibited.



ICS 03.080.30; 67.020
Price based on 11 pages

© ISO 2025
All rights reserved

iso.org