

## PREREQUISITE PROGRAMS IMPLEMENTATION TRAINING – BASED ON ISO 22002-100:2025

ISO 22000:2018 sets out specific food safety requirements for organisations in the food chain. One such requirement is that organisations establish, implement and maintain prerequisite programmes (PRPs) to assist in controlling food safety hazards (ISO 22000:2018 clause 8.2).

The ISO 22002-100 standard specifies the common requirements for establishing, implementing and maintaining PRPs through the feed, food and packaging supply chain to assist in controlling food safety hazards within a Food Safety Management System.

This training will provide participants with the knowledge and implementation steps to enable them to effectively implement a PRP system in line with the requirements for ISO 22002-100:2025.



THE COURSE WILL RUN OVER A PERIOD OF 2 DAYS

### WHO SHOULD ATTEND THIS COURSE:

- Anyone involved in defining, planning, or implementing an ISO 22000-based food safety management system (including FSSC 22000).
- Quality controllers.
- Production employees involved in checking PRPs.
- QA officers.
- QA/QC/Production Managers.
- Food safety team leaders and team members.

### MINIMUM ENTRY REQUIREMENTS:

- Fluency in English writing and reading skills

### TUITION:

- Training material included (English)
- Certificate of attendance or competence (based on outcome of assessment) will be issued on successful completion of training

### LEARNING OUTCOMES:

- Understanding the requirements of the ISO 22002-100:2025 Standard.
- Understanding the documented information requirements to implement PRP at the organisation in line with ISO 22002-100:2025.
- Explaining the purpose, structure and requirements of the ISO 22002-100:2025.

### COURSE CONTENT:

#### DAY 1

- **INTRODUCTION**
  - Introduction to food safety management systems (FSMS)
  - Types of FSMS (HACCP, ISO 22000, FSSC 22000, BRC)
  - Introduction to PRPs
  - ISO 22000:2018 PRP requirements
  - Introduction to the ISO 22002-100:2025
- **Prerequisite Programmes applicable to food manufacturing as per ISO 22002-100:2025**
  - ISO 22002-100:2025 Clause 4 – Construction and layout of buildings.

- ISO 22002-100:2025 Clause 5 – Design and layout of facilities and workspaces.
- ISO 22002-100:2025 Clause 6 – Utilities.
- ISO 22002-100:2025 Clause 7 – Pest Control.
- ISO 22002-100:2025 Clause 8 – Waste, FLW management and recycling.
- ISO 22002-100:2025 Clause 9 – Equipment suitability and maintenance.

## DAY 2

- **Prerequisite Programmes applicable to food manufacturing as per ISO 22002-100:2025 continues.**

- ISO 22002-100:2025 Clause 10 – Management of purchased materials.
- ISO 22002-100:2025 Clause 11 – Storage, including warehousing, and transport.
- ISO 22002-100:2025 Clause 12 – Measures for prevention of cross contamination.
- ISO 22002-100:2025 Clause 13 – Cleaning and disinfection.
- ISO 22002-100:2025 Clause 14 – Personnel hygiene and employee facilities.
- ISO 22002-100:2025 Clause 15 – Product and consumer information.
- ISO 22002-100:2025 Clause 16 – Food defence and food fraud.

