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Foreword

This Publicly Available Specification (PAS) has been prepared by the British Standards Institution (BSI) to specify requirements for prerequisite programmes and design to assist in controlling food safety hazards in the manufacture and provision of food packaging.

This PAS is intended to be used in conjunction with BS EN ISO 22000 to support management systems designed to meet the requirements specified in BS EN ISO 22000.

The development of this PAS was sponsored by SSAFE (Safe Supply of Affordable Food Everywhere). A Steering Group, consisting of leading global packaging and food manufacturing companies (listed below), was led by Neil Marshall on behalf of SSAFE. The technical authors for PAS 223 were Tracy Burton and Nancy Schoupe of The Coca-Cola Company.

Acknowledgement is given to the following organizations that assisted with the development of this PAS through membership of the Steering Group:

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Publishing information

This PAS comes into effect on 1 July 2011.

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This PAS is not to be regarded as a British Standard, European Standard or International Standard. In the event that this PAS is put forward to form the basis of a full British Standard, European Standard or International Standard, it will be withdrawn.

Use of this document

It has been assumed in the preparation of this PAS that the execution of its provisions will be entrusted to appropriately qualified and experienced people, for whose use it has been produced.

Presentational conventions

The provisions of this PAS are presented in roman (i.e. upright) type. Its requirements are expressed in sentences in which the principal auxiliary verb is "shall".

Commentary, recommendations, explanation and general informative material are presented in smaller italic type, using the heading NOTE, and do not constitute normative elements.

Contractual and legal considerations

This publication does not purport to include all the necessary provisions of a contract. Users are responsible for its correct application.

Compliance with this PAS does not in itself confer immunity from legal obligations.

Introduction

BS EN ISO 22000 sets out specific food safety requirements for any organization 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 PAS is intended to be used by food packaging manufacturing organizations to support management systems designed to meet the requirements for PRPs specified in BS EN ISO 22000, and it sets out the detailed requirements for those programmes.

Requirements for design have been included in this PAS because of the potential food safety risk that can arise if the food packaging is not suitable for the intended use. It is essential that the proposed uses of the food packaging are fully understood so that any food safety risks can be identified and addressed through appropriate food packaging design.



1 Scope

This Publicly Available Specification (PAS) specifies requirements for establishing, implementing and maintaining prerequisite programmes (PRPs) and design requirements to assist in controlling food safety hazards in the manufacture of food packaging.

This PAS is applicable to all organizations, regardless of size or complexities, that manufacture food packaging. This PAS is not designed or intended for use in other parts of the food chain.

Food packaging manufacturing organizations are diverse in nature, and not all of the requirements specified in this PAS apply to an individual organization. Each organization is required to conduct a documented food safety hazard and risk assessment that includes each requirement. Where exclusions are made or alternative measures are implemented, these need to be justified by the food safety hazard and risk assessment.

This PAS is not a management system standard and is intended to be used by food packaging manufacturing organizations that wish to implement PRPs in such a way as to address the requirements specified in BS EN ISO 22000.

This PAS is intended to be used in conjunction with BS EN ISO 22000, not in isolation.

NOTE For the purpose of this PAS, the term *food* includes beverages.

2 Normative references

The following referenced documents are indispensable for the application 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.

BS EN ISO 22000, *Food safety management systems – Requirements for any organization in the food chain*

