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# Foreword

This PAS was sponsored by Delhaize Group. The development of this PAS was facilitated by BSI Standards Limited and it was published under licence from The British Standards Institution. It came into effect on 13 February 2013.

Acknowledgement is given to the following organizations that were involved in the development of this PAS as members of the steering group:

- Ahold
- Asda
- BSI Consumer & Public Interest Network
- Carrefour
- Delhaize Group
- The Foundation for Food Safety Certification (FSSC)
- Meijer
- Metro AG

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Acknowledgement is also given to the members of a wider review panel who were consulted in the development of this PAS.

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This PAS is not to be regarded as a British Standard. It will be withdrawn upon publication of its content in, or as, a British Standard.

## 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.**

**Users of this PAS need to be familiar with all relevant regulations and legislation in force in the territories of operation where this PAS will be applied (see BS EN ISO 22000:2005, 7.22).**

# Introduction

BS EN 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.

Although food retail varies significantly in its nature, this PAS is addressed at organizations that retail food at all levels, whether they are supermarkets with branches internationally, convenience/drug stores with a large national network, or independent local stores/butchers or bakers.

As all food retailers need to manage their food safety risk, this PAS provides a HACCP, risk-based approach to food retail that is applicable across the entire retail sector.

This PAS is intended to be used by food retail 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.

This PAS does not address food catering; please see ISO/TS 22002-2.



## 1 Scope

This PAS specifies requirements for establishing, implementing and maintaining prerequisite programmes (PRPs) to assist in controlling food safety hazards.

This PAS is applicable to all organizations, regardless of size or complexity. This PAS is not a management system standard and is intended to be used by food retailing organizations that wish to implement PRPs in such a way as to address the requirements specified in Clause 7 of BS EN ISO 22000:2005. It is not intended to be used in isolation.

This PAS is neither designed nor intended for use in other parts of the food supply chain.

Food retailing operations are diverse in nature and not all of the requirements specified in this PAS apply to an individual establishment or process.

Where exclusions are made or alternative measures implemented, these need to be justified by a risk assessment. Any exclusions or alternative measures adopted should not affect the ability of the organization to comply with these requirements.

The requirements of this PAS are designed for retailers who sell food.

**NOTE 1** *Examples of such retailers include, but are not limited to:*

- *supermarkets;*
- *hypermarkets;*
- *convenience stores;*
- *cash and carry;*
- *mass/club stores;*
- *food halls in department stores;*
- *bakeries, butchers, etc.*

**NOTE 2** *For food safety in restaurants/catering facilities in general, refer to ISO/TS 22002-2.*

## 2 Normative references

The following documents, in whole or in part, are normatively referenced in this document and are indispensable for its application. 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 22000:2005, *Food safety management systems – Requirements for any organization in the food chain*

