

**PAS 222:2011**

# Prerequisite programmes for food safety in the manufacture of food and feed for animals



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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 (PRPs) to assist in controlling animal food and feed safety hazards

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basis of a full British Standard, European Standard or International Standard, it will be withdrawn.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 standard are presented in roman (i.e. upright) type. Its requirements are expressed in sentences in which the principal auxiliary verb is "shall".

Commentary, explanation and general informative material is presented in smaller italic type, and does not constitute a normative element.

## 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.

Use of PAS 222 is voluntary unless required by legislation, regulation or contract. This PAS may be used alone or in conjunction with a food safety management system such as BS EN ISO 22000:2005, Clause 7.

# Introduction



Prerequisite programmes (PRPs) assist in controlling food safety hazards that may arise across the food supply chain. The animal food, feed and ingredient industries play an important role in safeguarding the food supply chain for both humans and animals. This PAS is intended to assist organizations in those industries by setting out requirements that are specific to the manufacture and provision of animal food, feed and ingredients.

In some respects, animal food safety is a more complex topic than human food safety in that the feeding of multiple and diverse species is involved, many of which are engaged in the production of human food in the form of meat, milk and eggs. However, the core principles and approaches used to assess and prevent potential hazards in food and feed for animals are similar to those deployed during the manufacture of food for humans, despite differences in production practices and levels of hygiene deployed.

Biological, chemical and/or physical attributes of an animal food that are likely to adversely affect animal and/or human health when the intended use of a product is followed constitute an animal food safety hazard. Therefore, animal food safety PRPs, such as those outlined in this document, must both address the protection of the health of animals and outline measures necessary to safeguard the human food supply.

Potential hazards can adversely impact animal health or lead to contamination of human food products (in food-producing animals), or both. It must also be noted that animal health can be impacted by a multitude of conditions completely unrelated to animal food. Thus, poor animal health is not necessarily an indicator of safety problems with animal food.

As a result of the complexities surrounding the intended uses of products fed to animals, some sections of this PAS highlight the need to conduct a hazard assessment (see Annex A).

This PAS intends to be consistent with relevant publications, referenced in the Bibliography, such as PAS 220:2008 and those published by the Food and Agriculture Organization (FAO) and Codex Alimentarius.

The public availability of PAS 222:2011 ensures that all organizations (regardless of size, location or complexity) that operate in the animal food and feed industries have access to the PRPs.

# 1 Scope

This Publicly Available Specification (PAS) specifies requirements for establishing, implementing and maintaining prerequisite programmes (PRPs) to assist in controlling food safety hazards in manufactured food for animals and in ingredients intended for use in the production of animal food. "Food safety hazards" in this context relate to attributes that have a potential to adversely affect animal or human health.

**NOTE** For the purposes of this PAS, the term "animal food" is synonymous with "animal feed".

This PAS applies to products intended to provide nourishment to non-human terrestrial and aquatic animals, including food-producing animals, companion animals and pets, work animals, laboratory animals, zoo animals and wild animals. In addition, ingredients utilized in the manufacture of such products are considered "animal food" and are within the scope of this document.

For the purpose of this PAS, the term "animal health" refers to the well-being of animals with respect to absence of disease, including abnormal metabolic conditions. Adverse animal productivity by itself is not considered an animal health matter in this document unless attributed to a specific hazard or combination of hazards contained within an animal food product.

**NOTE** Attributes of animal food that cause reduced animal productivity are a product quality, not a food safety, matter unless the reduced productivity is caused by a severe nutrient deficiency or toxicity, or results from a hazard present in the animal food product.

This PAS is applicable to all organizations, regardless of size, location or complexity, that are involved in the manufacturing and supply (including storage, distribution and/or transportation) of compound animal food and ingredients utilized in the manufacture of such animal food and that wish to implement a PRP.

Animal food and animal food ingredient operations are diverse in nature, and not all of the requirements specified in this PAS necessarily apply to an individual site or process. Where exclusions are made or alternative measures are implemented, these need to be justified by a hazard assessment and verified to be effective. Any exclusions or alternative measures adopted do not affect the ability of an organization to comply with other requirements contained in this PAS.

This PAS specifies requirements to be considered, specifically addressing:

- a) site and associated utilities;
- b) processes, including workspaces and employee facilities;
- c) supplies of air, water and other utilities;
- d) supporting services, including waste disposal;
- e) suitability of equipment and its accessibility for cleaning, maintenance and preventive maintenance;
- f) management of ingredients;
- g) management of medications;
- h) measures for the prevention of contamination;
- i) sanitation;
- j) pest control;
- k) personnel hygiene;

In addition, this PAS adds other aspects that are considered relevant to animal food and feed manufacturing operations:

- l) rework;
- m) product withdrawal procedures;
- n) warehousing and transportation;
- o) formulation of products;
- p) specifications for services;
- q) training and supervision of personnel;
- r) product information;
- s) food defence, biovigilance and bioterrorism.

