

This is a preview of "ISO/TS 22002-3:2011". [Click here to purchase the full version from the ANSI store.](#)

First edition
2011-12-15

Prerequisite programmes on food safety —

Part 3: Farming

*Programmes prérequis pour la sécurité des denrées alimentaires —
Partie 3: Agriculture*



Reference number
ISO/TS 22002-3:2011(E)

© ISO 2011

This is a preview of "ISO/TS 22002-3:2011". Click [here](#) to purchase the full version from the ANSI store.



COPYRIGHT PROTECTED DOCUMENT

© ISO 2011

All rights reserved. Unless otherwise specified, no part of this publication may be reproduced or utilized in any form or by any means, electronic or mechanical, including photocopying and microfilm, without permission in writing from either ISO at the address below or ISO's member body in the country of the requester.

ISO copyright office
Case postale 56 • CH-1211 Geneva 20
Tel. + 41 22 749 01 11
Fax + 41 22 749 09 47
E-mail copyright@iso.org
Web www.iso.org

Published in Switzerland

This is a preview of "ISO/TS 22002-3:2011". [Click here to purchase the full version from the ANSI store.](#)

Contents

Page

Foreword	iv
Introduction	v
1 Scope	1
2 Normative references	1
3 Terms and definitions	2
4 General requirements	4
5 Common prerequisite programmes	4
5.1 General	4
5.2 Location	5
5.3 Construction and layout of premises	5
5.4 Equipment suitability and maintenance	6
5.5 Personnel hygiene	7
5.6 Working animals	8
5.7 Purchasing management	8
5.8 On-farm storage and transport	8
5.9 Cleaning	10
5.10 Waste management	11
5.11 Pest control on farm premises	12
5.12 Management of products suspected to be unsafe	12
5.13 Outsourced activities	13
6 Prerequisite programmes specific to crop production	13
6.1 General	13
6.2 Irrigation	13
6.3 Fertilization	13
6.4 Plant protection products	14
6.5 Harvest and post-harvest activities	14
7 Prerequisite programmes specific to animal production	15
7.1 General	15
7.2 Feed and water for animals	15
7.3 Health management	17
7.4 Milking	19
7.5 Shell egg collection	20
7.6 Preparation for slaughter	20
7.7 Growing, harvesting, and handling of aquatic animals	21
Bibliography	22

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.

International Standards are drafted in accordance with the rules given in the ISO/IEC Directives, Part 2.

The main task of technical committees is to prepare International Standards. Draft International Standards adopted by the technical committees are circulated to the member bodies for voting. Publication as an International Standard requires approval by at least 75 % of the member bodies casting a vote.

In other circumstances, particularly when there is an urgent market requirement for such documents, a technical committee may decide to publish other types of document:

- an ISO Publicly Available Specification (ISO/PAS) represents an agreement between technical experts in an ISO working group and is accepted for publication if it is approved by more than 50 % of the members of the parent committee casting a vote;
- an ISO Technical Specification (ISO/TS) represents an agreement between the members of a technical committee and is accepted for publication if it is approved by 2/3 of the members of the committee casting a vote.

An ISO/PAS or ISO/TS is reviewed after three years in order to decide whether it will be confirmed for a further three years, revised to become an International Standard, or withdrawn. If the ISO/PAS or ISO/TS is confirmed, it is reviewed again after a further three years, at which time it must either be transformed into an International Standard or be withdrawn.

Attention is drawn to the possibility that some of the elements of this document may be the subject of patent rights. ISO shall not be held responsible for identifying any or all such patent rights.

ISO/TS 22002-3 was prepared by Technical Committee ISO/TC 34, *Food products*, Subcommittee SC 17, *Management systems for food safety*.

ISO/TS 22002 consists of the following parts, under the general title *Prerequisite programmes on food safety*:

- *Part 1: Food manufacturing*
- *Part 3: Farming*

The following part is under preparation:

- *Part 2: Catering*

This is a preview of "ISO/TS 22002-3:2011". [Click here to purchase the full version from the ANSI store.](#)

Introduction

Food and feed safety has to be ensured at all stages of the food chain. Operators have the responsibility to ensure that the production, processing and distribution of foodstuffs meet hygiene requirements.

In the same way, farmers (organizations) have to implement food safety control measures relevant to the required safety of their end-products. This applies to all farm end-products, but the required safety may depend on the intended use, such as whether they are intended to be processed, and on whether hazards can be controlled later in the food chain. Farmers (organizations) will be able to justify and implement these control measures, and when necessary carry out records, ensure upstream and downstream traceability, maintain documents related to incoming materials and even sometimes carry out sampling for analyses.

The farmers (organizations) are required to comply with local regulation including general and specific hygiene rules, which include good hygiene programmes. Where no such regulation exists, it is often the case that Codex standards or the regulation of the country of sales apply.

Today, food safety control measures at farms are typically integrated into good practices [e.g. good agricultural practices (GAP), good farming practices (GFP), good veterinary practices (GVP), good hygienic practices (GHP)]. GAP and GFP can address environmental, economic and social sustainability for on-farm processes, resulting in safe and qualitative food and non-food agricultural products. GHP address the conditions and measures necessary to ensure the safety and suitability of feed or food at all stages of the food chain. GVP address the appropriate use of veterinary drugs or feed additives, in accordance with the authorized use, in terms of dosage, applications and withholding periods, to obtain adequate treatment of animals while leaving as little residue as possible in food derived from the animals. These practices aim at contaminants in general, whether they affect safety, suitability or both. They are generally not oriented towards specific hazards.

The roles and responsibilities of the Codex Alimentarius Commission (CAC) and the World Organisation for Animal Health (OIE) are to set international standards that are the basis for safe international trade under the World Trade Organization Agreement on the Application of Sanitary and Phytosanitary Measures (SPS Agreement). The OIE establishes official standards for animal health (including on farm measures for food safety) and health certification and the CAC establishes official standards for food safety and labelling.

ISO 22000 specifies food safety requirements for organizations in the food chain willing to meet them. One such requirement is that organizations establish, implement, and maintain prerequisite programmes (PRPs) to assist in controlling food safety hazards (ISO 22000:2005, 7.2). PRPs are the basic conditions and activities that are necessary to maintain a hygienic environment throughout the food chain suitable for the production, handling and provision of safe end-products and safe food for human consumption.

When a farm moves from a GHP-based system to an ISO 22000-based system, a hazard analysis is required when it is missing. Then, most of the GHPs are likely to continue as PRPs. If the hazard analysis concludes that there are hazards that need to be controlled by targeted measures, others may be categorized as operational prerequisite programs (oPRPs).

This part of ISO 22002 does not duplicate the requirements given in ISO 22000 and is intended to be used when establishing, implementing and maintaining the PRPs specific to the organization(s), in accordance with ISO 22000. This part of ISO 22002 is not intended for certification purposes.

In practical terms, the following applications of this part of ISO 22002, in accordance with ISO 22000, are possible.

- a) An organization developing the PRPs part of codes of practice, or checking that an existing code of practice is consistent with this part of ISO 22002.
- b) A group of farmers establishing a common ISO 22000 food safety management system. Based on the hazards analysis, the group determines the control measures to be implemented by each member. It is intended that the group of farmers will use this part of ISO 22002 as a basis to structure and document the PRPs corresponding to the activity of the farms. If certification is desired, the certificate can be granted to the group of farmers and not to the individual members.