

# FSSC 22000 Food Safety Management System Compliance Summary - PAS 220

<b>PAS 220 Compliance Summary</b>	
<b>PAS 220 REQUIREMENTS</b>	<b>FSSC 22000 Manual Procedures</b>
<b>4. Construction and layout of buildings</b>	
4.1 General requirements	PRP 4.1 Design and Construction of Buildings
4.2 Environment	PRP 4.2 Environment Prerequisite Programmes
4.3 Locations of establishments	PRP 4.3 Site Location and Standards
<b>5. Layout of premises workspace</b>	
5.1 General requirements	PRP 5.1 Layout of Premises and Workspace
5.2 Internal design, layout and traffic patterns	PRP 5.2 Internal Design and Layout
5.3 Internal structures	PRP 5.3 Internal Structure
5.4 Location of equipment	PRP 5.4 Equipment Design and Location
5.5 Laboratory facilities	PRP 5.5 Laboratory Facilities
5.6 Temporary/mobile premises and vending machines	PRP 5.6 Temporary Structures and Vending Machine Facilities
5.7 Storage of food, packaging materials, ingredients and non food chemicals	PRP 5.7 Storage
<b>6. Utilities – air, water, energy</b>	
6.1 General requirements	PRP 6.1 Site Services
6.2 Water supply	PRP 6.2 Control of Water Supply
6.3 Boiler chemicals	PRP 6.3 Control of Boiler Chemicals
6.4 Air quality ventilation	PRP 6.4 Control of Air Supply
6.5 Compressed air and other gases	PRP 6.5 Control of Compressed Air and Gases
6.6 Lighting	PRP 6.6 Lighting
<b>7. Waste disposal</b>	
7.1 General requirements	PRP 7.1 Waste Management

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7.2 Containers for waste and inedible or hazardous substances	PRP 7.2 Waste Container Management
7.3 Waste management and removal	PRP 7.3 Waste Disposal
7.4 Drains and drainage	PRP 7.4 Drainage Systems
<b>8. Equipment suitability, cleaning and maintenance</b>	
8.1 General requirements	PRP 8.1 Equipment Prerequisite Programmes
8.2 Hygienic design	PRP 8.2 Equipment Hygienic Design
8.3 Product contact surfaces	PRP 8.3 Food Contact Surfaces
8.4 Temperature control and monitoring equipment	PRP 8.4 Monitoring Equipment
8.5 Cleaning plant, utensils and equipment	PRP 8.5 Equipment Cleaning
8.6 Preventive and corrective maintenance	PRP 8.6 Maintenance Prerequisite Programmes
<b>9. Management of purchased materials</b>	
9.1 General requirements	PRP 9.1 Purchasing Prerequisite Programmes
9.2 Selection and management of suppliers	PRP 9.2 Supplier Approval and Monitoring
9.3 Incoming material requirements (raw/ingredients/packaging)	PRP 9.3 Control of Incoming Materials
<b>10. Measures for prevention of cross contamination</b>	
10.1 General requirements	PRP 10.1 Prevention of Contamination
10.2 Microbiological cross contamination	PRP 10.2 Prevention of Microbiological Contamination
10.3 Allergen management	PRP 10.3 Allergen Control System
10.4 Physical contamination	PRP 10.4 Prevention of Physical Contamination
<b>11. Cleaning and sanitizing</b>	
11.1 General requirements	PRP 11.1 Cleaning Prerequisite Programmes
11.2 Cleaning and sanitizing agents and tools	PRP 11.2 Cleaning Agents and Equipment

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11.3 Cleaning and sanitizing programmes	PRP 11.3 Cleaning Procedures
11.4 Cleaning in place (CIP) systems	PRP 11.4 CIP Systems Prerequisites
11.5 Monitoring sanitation effectiveness	PRP 11.5 Monitoring of Cleaning Effectiveness
<b>12. Pest control</b>	
12.1 General requirements	PRP 12.1 Pest Control Prerequisites
12.2 Pest control programmes	PRP 12.2 Pest Control Programme
12.3 Preventing access	PRP 12.3 Prevention of Pest Access
12.4 Harbourage and infestations	PRP 12.4 Prevention of Pest Harbourage
12.5 Monitoring and detection	PRP 12.5 Pest Monitoring
12.6 Eradication	PRP 12.6 Pest Eradication
<b>13. Personnel hygiene and employee facilities</b>	
13.1 General requirements	PRP 13.1 Personal Hygiene and Personnel Facilities Prerequisites
13.2 Personnel hygiene facilities and toilets	PRP 13.2 Personnel Hygiene Facilities
13.3 Staff canteens and designated eating areas	PRP 13.3 Personnel Canteen Facilities
13.4 Work wear and protective clothing	PRP 13.4 Protective Work Wear
13.5 Health status	PRP 13.5 Medical Screening
13.6 Illness and injuries	PRP 13.6 Illness Reporting Systems
13.7 Personal cleanliness	PRP 13.7 Personal Cleanliness
13.8 Personal behaviour	PRP 13.8 Personal Behaviour
<b>14. Rework</b>	
14.1 General requirements	PRP 14.1 Rework Prerequisite Programmes
14.2 Storage. Identification and traceability	PRP 14.2 Rework Storage Identification and Traceability
14.3 Rework usage	PRP 14.3 Rework Usage Prerequisites
<b>15. Product recall procedures</b>	
15.1 General requirements	PRP 15.1 Product Recall Prerequisite



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	Programmes
15.2 Product recall requirements	PRP 15.2 Product Recall Procedure Prerequisites
<b>16. Warehousing</b>	
16.1 General requirements	PRP 16.1 Storage Prerequisites
16.2 Warehousing requirements	PRP 16.2 Warehousing Prerequisites
16.3 Vehicles, conveyances and containers	PRP 16.3 Despatch and Distribution Prerequisites
<b>17. Product information/consumer awareness</b>	
17.1 Product information	PRP 17.1 Product Information Prerequisites
17.2 Labelling of pre-packaged foods	PRP 17.2 Product Labelling Controls
<b>18. Food defence, biovigilance and bioterrorism</b>	
18.1 General requirements	PRP 18.1 Food Defence System
18.2 Access controls	PRP 18.2 Access Controls