

PAS 223:2011 Requirements	Prerequisite Programmes Manual Procedures
	PRPR 1 Prerequisite Programmes
	PRPR 2 Hygiene Policy
	PRPR 3 Hygiene Code of Practice
4 Establishments	PRPR 4 Establishments
4.1 General requirements	
4.2 Environment	
4.3 Locations of establishments	
5 Layout of premises and workspace	PRPR 5 Layout of Premises and Workspace
5.1 General requirements	
5.2 Internal design, layout and traffic patterns	
5.3 Internal structures and fittings	
5.4 Equipment	
5.5 Temporary/mobile structures	
5.6 Storage	
6 Utilities	PRPR 6 Utilities
6.1 General requirements	
6.2 Water supply	
6.3 Air quality and ventilation	
6.4 Compressed air and other gases	
6.5 Lighting	
7 Waste	PRPR 7 Waste Management
7.1 General requirements	
7.2 Containers for waste	
7.3 Waste management and removal	
7.4 Drains and drainage	
8 Equipment suitability and maintenance	PRPR 8 Equipment Prerequisites
8.1 General requirements	
8.2 Hygienic design	
8.3 Food Packaging contact surfaces	
8.4 Testing and Monitoring	
8.5 Preventive and corrective maintenance	
9 Purchased materials and services	PRPR 9 Purchased Materials and Services
9.1 General requirements	
9.2 Selection and management of suppliers	
9.3 Incoming raw material requirements	
10 Contamination and migration	PRPR 10 Contamination and Migration
10.1 General requirements	
10.2 Microbiological contamination	
10.3 Physical contamination	



FSQMS PAS 223 Compliance Summary

10.4 Chemical contamination	
10.5 Chemical migration	
10.6 Allergen management	PRPR 10 Contamination and Migration Appendix 1 Allergen Control System
11 Cleaning	
11.1 General requirements	
11.2 Cleaning agents and tools	PRPR 11 Cleaning
11.3 Cleaning programmes	
11.4 Monitoring cleaning programme effectiveness	
12 Pest control	
12.1 General requirements	
12.2 Pest control programmes	
12.3 Preventing access	PRPR 12 Pest Control Prerequisites
12.4 Harbourage and infestations	
12.5 Monitoring and detection	
12.6 Eradication	
13 Personnel hygiene and employee facilities	
13.1 General requirements	
13.2 Personnel hygiene facilities and toilets	
13.3 Staff canteens and designated eating areas	PRPR 13 Personnel Hygiene and Employee Facilities
13.4 Workwear and protective clothing	
13.5 Illness and injuries	
13.6 Personal cleanliness	
13.7 Personal behavior	
14 Rework	
14.1 General requirements	
14.2 Storage, identification and traceability	PRPR 14 Rework Prerequisite Programmes
14.3 Rework usage	
15 Withdrawal procedures	
15.1 General requirements	PRPR 15 Product Recall Prerequisite Procedures
15.2 Withdrawal requirements	
16 Storage and transport	
16.1 General requirements	PRPR 16 Storage and Transport Prerequisites
16.2 Warehousing requirements	
16.3 Vehicles, conveyances and containers	
17 Packaging information and consumer awareness	PRPR 17 Packaging Information Prerequisites
17.1 General requirements	
18 Food defence, biovigilance and bioterrorism	
18.1 General requirements	PRPR 18 Food Defence System
18.2 Access controls	
19 Food Packaging design and development	PRPR 19 Food Packaging Design & Development

Document Reference **FSQMS PAS 223 Compliance Summary**

Revision 1 1st August 2013

Owned by: Technical Manager

Authorised By: General Manager

