



### **Publishing and copyright information**

The BSI copyright notice displayed in this document indicates when the document was last issued.

© The British Standards Institution 2013. Published by BSI Standards Limited 2013.

**ISBN** 978 0 580 69284 0

**ICS** 67.020

*No copying without BSI permission except as permitted by copyright law.*

### **Publication history**

First published February 2013

This is a preview. [Click here to purchase the full publication.](#)

# Contents

Foreword .....	iii
Introduction .....	iv
<b>1 Scope .....</b>	<b>1</b>
<b>2 Normative references .....</b>	<b>1</b>
<b>3 Terms and definitions .....</b>	<b>2</b>
<b>4 Retail premises and exterior surroundings .....</b>	<b>4</b>
4.1 General .....	4
4.2 Exterior surroundings of retail premises .....	4
<b>5 Layout of retail premises and workspace .....</b>	<b>5</b>
5.1 General .....	5
5.2 Internal design, layout .....	5
5.3 Internal structures and fittings .....	5
5.4 Location of equipment .....	5
5.5 Temporary structures .....	5
5.6 Storage of food, packaging materials, ingredients and non-food chemicals .....	5
<b>6 Utilities – air, water, energy .....</b>	<b>6</b>
6.1 General .....	6
6.2 Water supply .....	6
6.3 Air quality and ventilation .....	6
6.4 Compressed air and other gases .....	6
6.5 Lighting .....	6
<b>7 Waste disposal .....</b>	<b>7</b>
7.1 General .....	7
7.2 Containers for waste and inedible or hazardous substances .....	7
7.3 Waste management and removal .....	7
7.4 Drains and drainage .....	7
<b>8 Equipment suitability and maintenance .....</b>	<b>7</b>
8.1 General .....	7
8.2 Hygienic design .....	7
8.3 Temperature control and monitoring equipment .....	7
8.4 Preventive and corrective maintenance .....	8
<b>9 Management of purchased products, materials and services .....</b>	<b>9</b>
9.1 General .....	9
9.2 Selection and management of suppliers .....	9
9.3 Incoming material requirements (raw/ingredients/packaging) .....	9



<b>10 Contamination</b>	<b>10</b>
10.1 General	10
10.2 Microbiological contamination	10
10.3 Allergen management	10
10.4 Physical contamination	10
<b>11 Cleaning, sanitizing and disinfection</b>	<b>11</b>
11.1 General	11
11.2 Cleaning and sanitizing agents and tools	11
11.3 Cleaning and sanitizing programmes	11
11.4 Cleaning in place (CIP) systems	11
<b>12 Pest control</b>	<b>12</b>
12.1 General	12
12.2 Pest control programmes	12
12.3 Preventing access	12
12.4 Harbourage and infestations	12
12.5 Monitoring and detection	12
12.6 Eradication	12
<b>13 Personnel hygiene and employee facilities</b>	<b>13</b>
13.1 General	13
13.2 Personnel hygiene facilities and toilets	13
13.3 Personnel canteens and designated eating areas	13
13.4 Work wear and protective clothing	13
13.5 Health status	13
13.6 Illness and injuries	14
13.7 Personal cleanliness	14
13.8 Personal behaviour	14
<b>14 Rework</b>	<b>15</b>
14.1 General	15
14.2 Storage, identification and traceability	15
14.3 Rework usage	15
<b>15 Product returns and recall procedures</b>	<b>15</b>
15.1 General	15
15.2 Product recall and general product return procedures	15
<b>16 Warehousing and storage</b>	<b>16</b>
16.1 General	16
16.2 Warehousing/warehousing	16
<b>17 Product information/consumer awareness</b>	<b>16</b>
17.1 Product information	16
17.2 Labelling of foods	16
<b>18 Food defence, biovigilance and bioterrorism</b>	<b>17</b>
Bibliography	17