

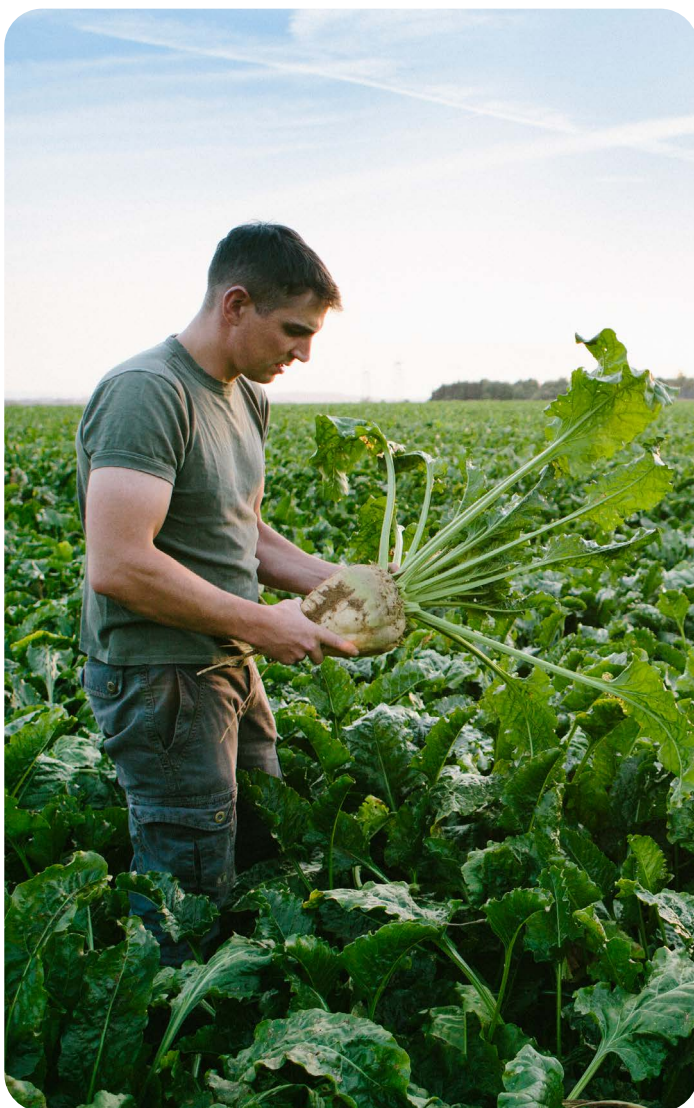
# ISO 22002-1 and ISO 22002-100 Readiness

## Self-assessment checklist

## How ready is your organization to adopt and integrate the latest requirements of food safety?

With the publication of ISO 22002-1:2025 (for food manufacturing) and ISO 22002-100:2025 (the new overarching standard for prerequisite programmes), organization certified to FSSC 22000 or planning certification must prepare to adopt and integrate the updated requirements in their FSMS.

Organizations that proactively engage in early preparation will be well-positioned to comply with the revised standards and ensure a smooth transition during audits.



### Introducing ISO 22002-1 & ISO 22002-100 Prerequisite programmes on food safety

The new ISO 22002-100:2025 sets a unified baseline for Prerequisite Programmes (PRPs), where it defines common requirements for PRPs that is applicable across all sectors in food, feed and packaging supply chain.

ISO 22002-1:2025 was published in July 2025, replacing ISO/TS 22002-1:2009, tailored for food manufacturing operations, complementing requirements in ISO 22002-100.

### The benefits of conforming to the latest requirements

While it is still not compulsory to implement the latest requirements, organizations should get prepared to adopt and integrate the updated requirements in their FSMS. As for now, sites have options to use ISO 22002-1:2025 as the PRP elements for ISO 22000:2018 certifications. Organizations should simultaneously implement both, adapting internal systems with a detailed gap analysis and stay alert for updates from certification schemes and align implementation timing accordingly.

### Clauses included in this self-assessment

Clause 4 : Construction and layout of buildings  
Clause 5 : Design and layout of facilities and workspaces  
Clause 6 : Utilities  
Clause 7 : Pest control  
Clause 8 : Waste, FLW management and recycling  
Clause 9 : Equipment suitability and maintenance  
Clause 10 : Management of purchased materials

Clause 11 : Storage, including warehousing and transport  
Clause 12 : Measures for prevention of contamination  
Clause 13 : Cleaning and disinfection  
Clause 14 : Personal hygiene and employee facilities  
Clause 15 : Product and consumer information  
Clause 16 : Food defence and food fraud  
Clause 17 : Rework

## How the self-assessment works

By filling in the checklist on the next few pages, you can gauge how ready you are and what actions you can take next to ensure conformity. No matter where you are in the readiness scores, our range of solutions can help you move forward.

*Please fill in the checklist below, each 'yes' counts as one point towards your final score and subsequent maturity range.*

## Snapshot of our readiness scores

### Ignite stage

#### 0-23 Points:

Begin with our Understanding the Key Changes to ISO 22002-1 and ISO 22002-100 training course to solidify your knowledge on the latest requirements.

[Learn more >](#)

### Moderate stage

#### 24-42 Points:

Consider a Gap Assessment to align your current practices with the new requirements. To achieve better understanding of the requirements, training courses should be a key consideration.

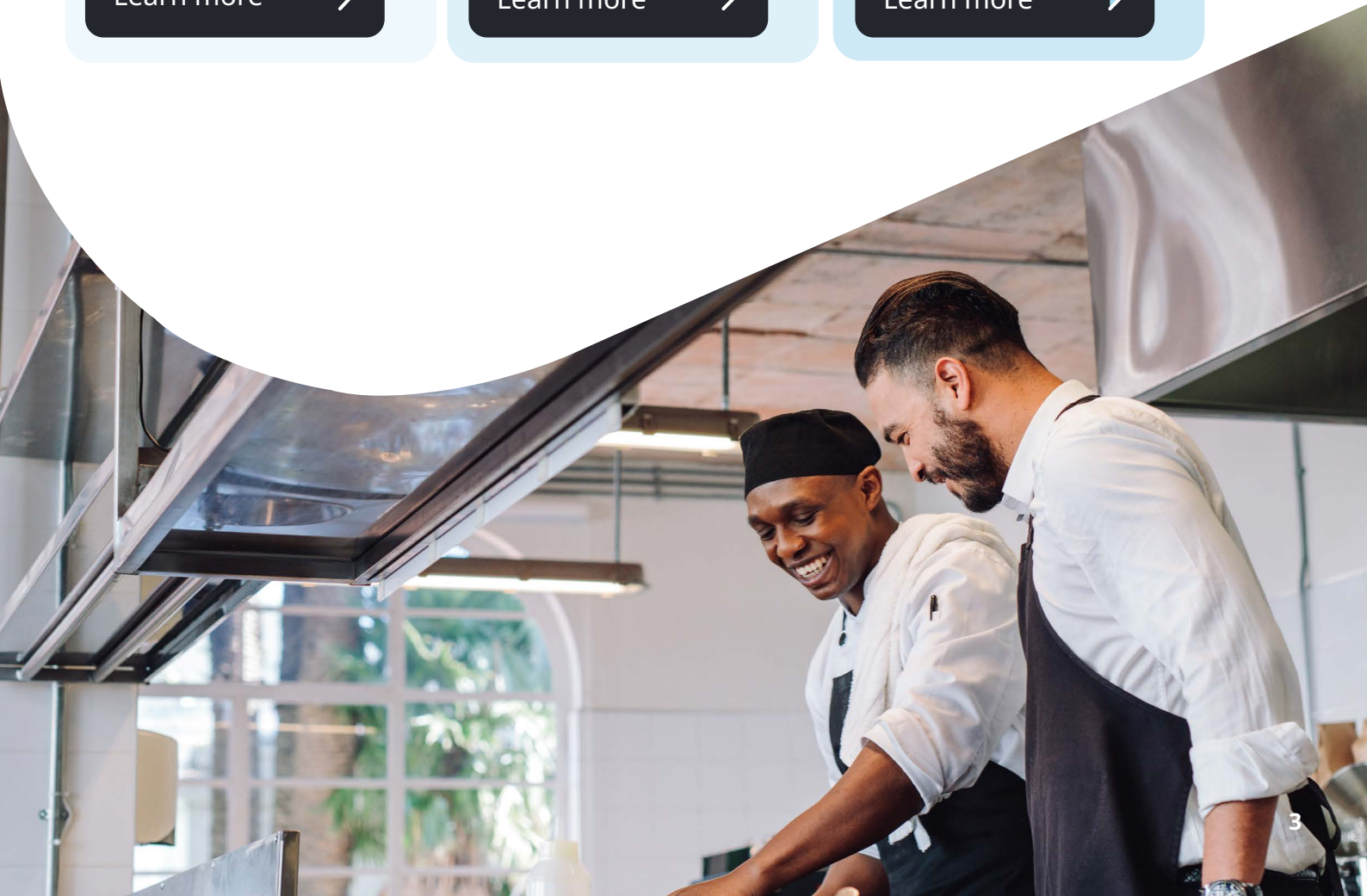
[Learn more >](#)

### Mature stage

#### 43-61 Points:

You're ready for certification to the latest requirements, demonstrating your commitment to consistently providing safe food and compliant products. Ongoing staff training will help ensure a smooth transition.

[Learn more >](#)



# Your ISO 22002-1 and ISO 22002-100 readiness self-assessment checklist

## Clause 4: Construction and layout of buildings

|   | Yes                      | No                       |
|---|--------------------------|--------------------------|
| <b>1</b> Have the boundaries of site/facilities identified and all areas within the site/facilities maintained appropriate to the operation to prevent contamination?                           | <input type="checkbox"/> | <input type="checkbox"/> |
| <b>2</b> Has potential sources of contamination and nature of contamination from the local environments considered and site/facilities are located away from external sources of contamination? | <input type="checkbox"/> | <input type="checkbox"/> |
| <b>3</b> Are effective measures taken to protect the products and/or mitigate against contamination from the environment and the effectiveness is reviewed periodically?                        | <input type="checkbox"/> | <input type="checkbox"/> |
| <b>4</b> Are site, buildings and their facilities designed, adapted and maintained for the purpose of the operation and to prevent/minimize food safety hazards?                                | <input type="checkbox"/> | <input type="checkbox"/> |
| <b>5</b> Are drainage systems designed, constructed, located and maintained to avoid materials/products contamination, with sufficient capacity to remove flow loads?                           | <input type="checkbox"/> | <input type="checkbox"/> |

## Clause 5: Design and layout of facilities and workspaces

|  |                          |                          |
|--|--------------------------|--------------------------|
| <b>1</b> Are facilities and workspaces designed, constructed and maintained to minimize contamination, cross-contamination and facilitate appropriate hygienic conditions?                 | <input type="checkbox"/> | <input type="checkbox"/> |
| <b>2</b> Are materials used for the construction of facilities and workspaces suitable for the production and able to withstand cleaning required?   | <input type="checkbox"/> | <input type="checkbox"/> |
| <b>3</b> Does location of equipment facilitate good hygiene practices and monitoring and permit access for operation, cleaning and maintenance?  | <input type="checkbox"/> | <input type="checkbox"/> |
| <b>4</b> Are the requirements for storage area defined, controlled and monitored, with separate and secure storage areas for cleaning materials, chemicals and other hazardous substances? | <input type="checkbox"/> | <input type="checkbox"/> |

# Your ISO 22002-1 and ISO 22002-100 readiness self-assessment checklist

## Clause 6: Utilities

|  | Yes                      | No                       |
|--|--------------------------|--------------------------|
| <b>1</b> Are the provision and distribution layout for utilities designed and arranged; the quality of utilities and required control and monitoring; maintenance and service activities established to minimize product contamination?      | <input type="checkbox"/> | <input type="checkbox"/> |
| <b>2</b> Is the quality and quantity of supply of water, including ice and steam suitable, quality and microbiological criteria established and monitored and have separate supply system for water not fit for use in food or food contact? | <input type="checkbox"/> | <input type="checkbox"/> |
| <b>3</b> Are the ventilation systems suitable and sufficient, with proper flow direction, accessible for cleaning, filter changing and maintenance?  | <input type="checkbox"/> | <input type="checkbox"/> |
| <b>4</b> Are requirements for air used in direct food contact or food contact surfaces established and monitored?  | <input type="checkbox"/> | <input type="checkbox"/> |
| <b>5</b> Are compressed air and other gas systems appropriate for the operation and maintained to prevent contamination of products, with specifications for microbiological, chemical and physical quality established and monitored?       | <input type="checkbox"/> | <input type="checkbox"/> |
| <b>6</b> Is adequate and suitable lighting provided, supporting the detection of defects or contamination of products and examination of facilities and equipment for cleanliness?   | <input type="checkbox"/> | <input type="checkbox"/> |
| <b>7</b> Are boiler chemicals approved food additives, meet relevant additive specifications, safe for use in water intended for human consumption and stored in separate, secure area?  | <input type="checkbox"/> | <input type="checkbox"/> |

# Your ISO 22002-1 and ISO 22002-100 readiness self-assessment checklist

## Clause 7: Pest control

|  | Yes                      | No                       |
|--|--------------------------|--------------------------|
| <b>1</b> Is effective pest control programme established, implemented, maintained and documented, chemicals used documented and have been approved by regulatory authorities, applied according to production instructions and do not pose a contamination risk to the products?             | <input type="checkbox"/> | <input type="checkbox"/> |
| <b>2</b> Are there effective measures to prevent entrance of pest to the facility and items stored at outside space protected from pest damage/contamination?  | <input type="checkbox"/> | <input type="checkbox"/> |
| <b>3</b> Are pest control measures and practices designed, managed and implemented to minimize availability of food and water to pests, potential harbourage controlled or removed and handling method of infested materials prevent contamination of other materials, products or facility? | <input type="checkbox"/> | <input type="checkbox"/> |
| <b>4</b> Are site, facility and surrounding areas inspected, with appropriate pest monitoring programmes, monitoring reports reviewed and analysed, and corrective action taken, if necessary?   | <input type="checkbox"/> | <input type="checkbox"/> |
| <b>5</b> Are pest control measures put into practice at the site/ facilities when pests are observed, ensure products are protected against contamination and applied without compromising food safety or suitability of the products?   | <input type="checkbox"/> | <input type="checkbox"/> |
| <b>6</b> Are potentially affected products and areas isolated, eradication activities to be taken immediately, verification of effectiveness, cause of infestation identified and corrective action taken to prevent recurrence?   | <input type="checkbox"/> | <input type="checkbox"/> |

# Your ISO 22002-1 and ISO 22002-100 readiness self-assessment checklist

## Clause 8: Waste, Food Loss and Waste (FLW) management and recycling

Yes

No

1

Is waste management programme that prevents product contamination in place, with separate, designated storage area for waste and FLW?

2

Are systems for recycling and/or reuse of materials designed to prevent contamination of end product, with appropriate inspection and cleaning before reuse and traceability maintained?

3

Are there adequate number of waste containers, emptied at appropriate frequencies and kept in clean condition?

## Clause 9: Equipment suitability and maintenance

1

Are equipment and utensils hygienically designed, facilitate cleaning, disinfection and maintenance and surface for equipment and product contact suitable for products/ cleaning system and prevent contamination or cross-contamination of products?

2

Is equipment required for food safety designed and capable of controlling identified food safety hazards, monitor and the selected parameters and condition verified?

3

Do maintenance programme specify the maintenance of all equipment relevant to food safety, replacement of temporary repairs by permanent repair and procedure for releasing maintained equipment for return to production?

# Your ISO 22002-1 and ISO 22002-100 readiness self-assessment checklist

## Clause 10: Management of purchased materials

|  | Yes                      | No                       |
|--|--------------------------|--------------------------|
| <b>1</b> Is the purchasing of materials which impact food safety controlled, ensuring suppliers used have capability to meet the specified requirements and conformance of incoming materials to purchase requirements verified? | <input type="checkbox"/> | <input type="checkbox"/> |
| <b>2</b> Is the process for selection, approval and monitoring of suppliers defined and justified by hazard assessment, including potential risk to the final product?   | <input type="checkbox"/> | <input type="checkbox"/> |
| <b>3</b> Are delivery vehicles checked prior to and during unloading, incoming materials verified for conformity with specified requirements prior acceptance or use?  | <input type="checkbox"/> | <input type="checkbox"/> |
| <b>4</b> Are discharge of bulk materials done only after approval and verification of the materials to be received, and access points of the receiving lines identified, capped and locked?                                      | <input type="checkbox"/> | <input type="checkbox"/> |

## Clause 11: Storage, including warehousing, and transport

|   |                          |                          |
|---|--------------------------|--------------------------|
| <b>1</b> Are materials and products stored to allow inspection, pest control activities and protected from contamination, with proper control of the conditions and stock rotation programmes, and segregated/separate areas for cleaning products, chemicals and nonconforming materials/products? | <input type="checkbox"/> | <input type="checkbox"/> |
| <b>2</b> Are logistics units inspected prior to dispatch to ensure it does not negatively impact on the products/materials and loading practices designed to maintain integrity of materials/products?  | <input type="checkbox"/> | <input type="checkbox"/> |
| <b>3</b> Are vehicles, conveyances and containers protected against damage and contamination to products and with correct transportation conditions?  | <input type="checkbox"/> | <input type="checkbox"/> |
| <b>4</b> Are inspection and cleaning done if the same vehicles, conveyances and containers are used for different products?   | <input type="checkbox"/> | <input type="checkbox"/> |
| <b>5</b> Are vehicle load history and cleaning interventions maintained if bulk containers are used for transportation of materials/products, when there is a food safety hazard?   | <input type="checkbox"/> | <input type="checkbox"/> |

# Your ISO 22002-1 and ISO 22002-100 readiness self-assessment checklist

## Clause 12: Measures for prevention of contamination

|  | Yes                      | No                       |
|--|--------------------------|--------------------------|
| <b>1</b> Is there system for detection, prevention, control or minimize contamination and cross-contamination of allergens, physical, chemical or biological agents to acceptable level?                                     | <input type="checkbox"/> | <input type="checkbox"/> |
| <b>2</b> Are areas with potential microbiological cross-contamination identified and segregation (zoning) plan implemented?  | <input type="checkbox"/> | <input type="checkbox"/> |
| <b>3</b> Are products protected from unintended allergen cross-contact, with proper control in using rework containing allergen(s) and training in allergen awareness and manufacturing practices provided to food handlers? | <input type="checkbox"/> | <input type="checkbox"/> |
| <b>4</b> Is there proper allergen declaration and assessment on the requirement for allergen labelling due to potential manufacturing cross-contact?   | <input type="checkbox"/> | <input type="checkbox"/> |
| <b>5</b> Are there measures for prevention, control or detection of potential physical contamination and is there control on brittle materials used including inspection and breakage handling?                              | <input type="checkbox"/> | <input type="checkbox"/> |
| <b>6</b> Are there measures for prevention of contamination of foods or food contact materials by chemicals, corrections and corrective actions to be taken if a potential chemical contamination occurs?                    | <input type="checkbox"/> | <input type="checkbox"/> |

## Clause 13: Cleaning and disinfection

|  |                          |                          |
|--|--------------------------|--------------------------|
| <b>1</b> Organization maintains degree of hygiene required to minimize the likelihood of product contamination with established and documented cleaning and/or disinfection programmes, which includes post-clean and/or pre-start-up inspections, as appropriate. | <input type="checkbox"/> | <input type="checkbox"/> |
| <b>2</b> Are cleaning agents and tools fit for purpose and used and stored according to manufacturer's instruction?  | <input type="checkbox"/> | <input type="checkbox"/> |
| <b>3</b> Are cleaning in place (CIP) systems separated from active product lines with parameters defined and monitored?  | <input type="checkbox"/> | <input type="checkbox"/> |

# Your ISO 22002-1 and ISO 22002-100 readiness self-assessment checklist

## Clause 14: Personal hygiene and employee facilities

|   | Yes                      | No                       |
|---|--------------------------|--------------------------|
| <b>1</b> Has organization established, documented, communicated on the practices for personal hygiene, cleanliness and behaviour appropriate to the activities being carried out and personnel are aware of the food safety hazards associated with their activities?   | <input type="checkbox"/> | <input type="checkbox"/> |
| <b>2</b> Are there appropriate hygiene facilities and are they maintained?  | <input type="checkbox"/> | <input type="checkbox"/> |
| <b>3</b> Are staff canteens and designated areas for food storage and consumption situated and maintained in hygienic conditions and minimizing potential cross-contamination?  | <input type="checkbox"/> | <input type="checkbox"/> |
| <b>4</b> Do personnel working/entering areas where products and/or materials are handled, transported or stored wear suitable clothing, lockers for work clothing in clean condition and clothing for product protection or hygiene purposes worn correctly and not used for any other purpose?   | <input type="checkbox"/> | <input type="checkbox"/> |
| <b>5</b> Does organization ensure that the health of personnel does not have an adverse effect on the product; with documented procedures to handle illness and injuries, incorporating statutory and regulatory requirements for the health status of personnel; reporting of illness and injuries and management takes appropriate action to protect food safety? | <input type="checkbox"/> | <input type="checkbox"/> |
| <b>6</b> Do personnel maintain appropriate degree of personal cleanliness for the area they are working in and observe proper handwashing and/or disinfecting their hands, including those wearing gloves for hygiene purpose?  | <input type="checkbox"/> | <input type="checkbox"/> |
| <b>7</b> Has organization document and implement required personnel behaviour and measures are taken to ensure protection to avoid contamination if it is not feasible to remove any personal item?   | <input type="checkbox"/> | <input type="checkbox"/> |

# Your ISO 22002-1 and ISO 22002-100 readiness self-assessment checklist

Yes

No

8

Do visitors, external providers and contractors follow the documented requirements of the organization for personal hygiene, guided through the hygiene requirements and encouraged to report any type of illness/injury that has cross-contamination issues prior to access to product processing or handling areas?

## Clause 15: Product and consumer information

1

Do end products accompany by, or bear adequate information to, enable the next organization in the food chain or the consumer to handle, prepare, display, store and/or use the product safely and correctly?

## Clause 16: Food defence and food fraud

1

Has organization implemented and maintain measures to protect products from intentional acts such as sabotage, terrorism, mislabelling, counterfeiting, tampering, vandalism, theft, etc?

2

Does organization have methodology to evaluate significance of threats, conduct threat assessment, identify and evaluate potential threats, identify and select proportionate mitigation measures covering its processes and products, document the threat assessment, mitigation measures and verification in food defence plan and implement the plan including effective training, communication and periodic review?

3

Does organization have methodology to evaluate significance of vulnerabilities, conduct food fraud vulnerability assessment to identify potential vulnerabilities, identify and select proportionate mitigation measures covering its processes and products, document the vulnerability assessment, mitigation measures and verification in food fraud prevention plan and implement the plan including effective training, communication and periodic review?

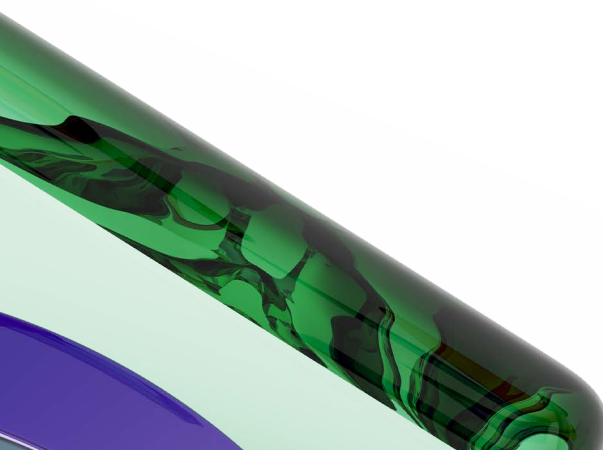
# Your ISO 22002-1 and ISO 22002-100 readiness self-assessment checklist

## Clause 17: Rework

- 1** Is rework stored, handled and used to ensure product safety, integrity and traceability maintained?
- 2** Is stored rework protected from exposure to contamination, segregation requirements documented and met, allow traceability and rework classification/reason for rework designation documented?
- 3** Is acceptable quantity, type and conditions of rework used specified when rework is incorporated into a product as an in-process step, process step, method of addition, necessary pre-processing stages is defined and controls put into place to ensure removal and segregation of packaging materials does not cause contamination of product?

**Your score**

- Scored 0-23 points >
- Scored 24-42 points >
- Scored 43-61 points >





If you scored 0-23 points...

## Elevate your skills and knowledge with courses & qualifications from BSI

Based on your organization's maturity score, we'd recommend exploring our [Understanding the key changes of ISO 22002-1 and ISO 22002-100 training course](#) and other food safety management system training courses for you and your team. Our courses will help you to interpret and understand the ISO 22002-1 and ISO 22002-100 standards requirements and maintain compliance with FSSC 22000 / ISO 22000 requirements.

Wherever you are on your journey, whatever your role, we have a course to help you be more efficient at what you do.

Explore our courses and qualifications





If you scored 24-42 points...

## Elevate your current practices with a BSI Gap Assessment

Based on your organization's maturity score, you may benefit from a gap assessment to align your current practices with the new requirements. An internal gap assessment will let you assess your current practices against the new requirements, pinpointing areas where your existing practices do not meet the latest requirements.

Training courses should be considered to achieve better understanding of the latest requirements, getting ready to adopt the latest PRP requirements.

Explore our training courses and reach out to us to know more.

Visit our website to find out more >



If you scored 43-61 points...

## Evelate your system with certification

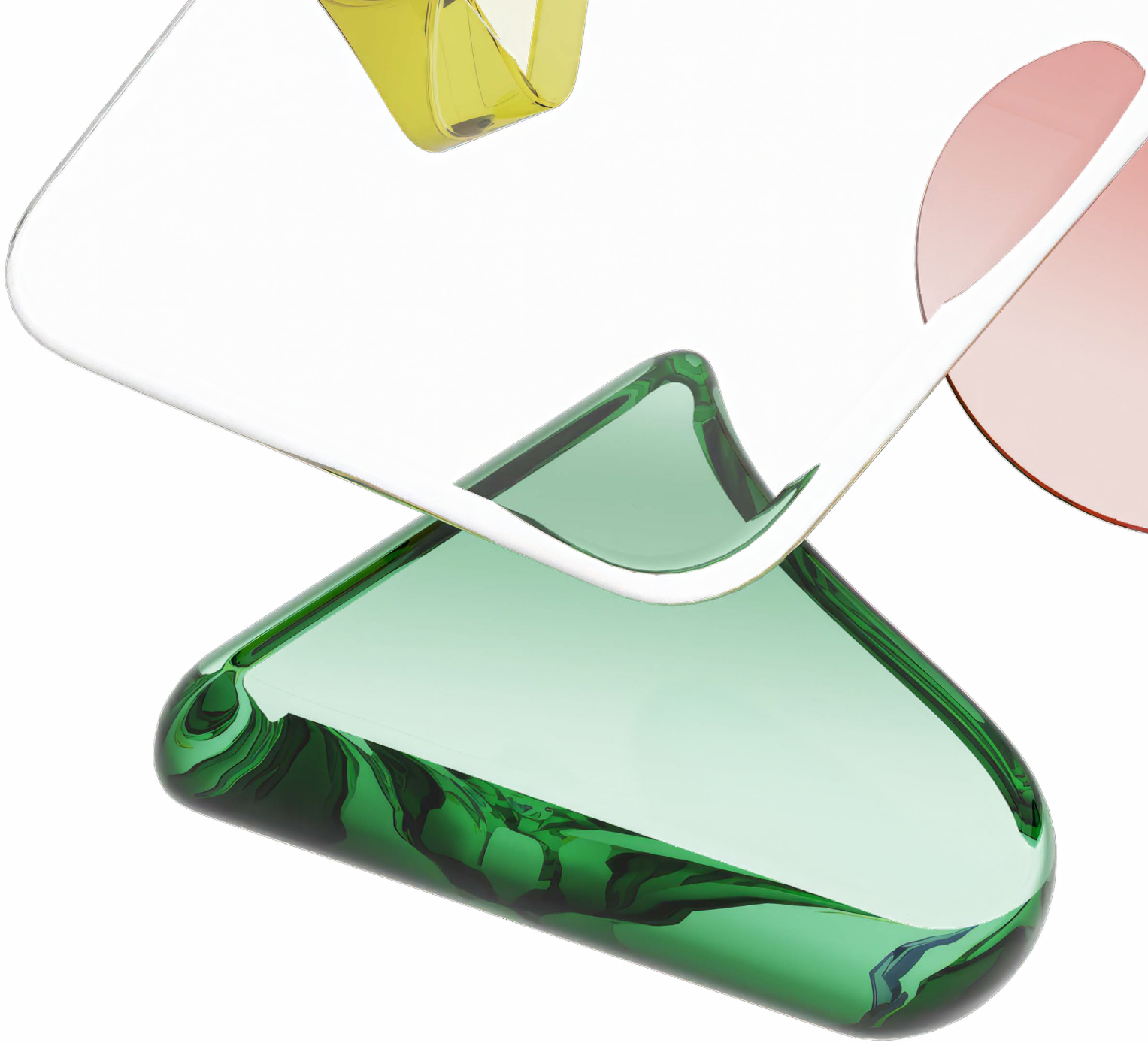
Based on your organization's maturity score, you may be ready to be certified according to the latest PRP requirements. Now is the time to look into internal validation, conduct readiness review and prepare for certification.

Organizations now will have the option to use ISO 22002-1:2025 as the PRP elements for the FSSC 22000 certification.

Once you successfully complete the certification audit, BSI awards you with an accredited and internationally recognized certificate. This acknowledges your organization's commitment and ability to consistently provide safe foods and relevant products and services to meet customers, applicable statutory and regulatory requirements and FSMS requirements.

Reach out to our team to get started





Your partner  
in progress