



Prerequisite Program (PRP) Template for Food Safety Management Systems

Section 1: General Information

- **Organization Name:**
 - **Facility Address:**
 - **PRP Title:**
 - **Prepared By:**
 - **Date:**
 - **Approved By:**
 - **Approval Date:**
 - **Review Date:**
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Section 2: Purpose

The purpose of this Prerequisite Program (PRP) is to establish the foundational conditions and activities necessary to maintain a hygienic environment throughout the food supply chain to support the production of safe food as required by ISO 22000:2018.

Section 3: Scope

This PRP applies to all personnel, processes, facilities, and activities involved in the food production chain within [Organization Name].

Section 4: Responsibilities

- **Top Management:**
 - Ensure the PRP is implemented, maintained, and continuously improved.
 - Allocate necessary resources for effective implementation.
- **Food Safety Team Leader:**
 - Oversee the development and implementation of the PRP.



- Conduct regular reviews and updates.
 - **All Employees:**
 - Comply with PRP requirements.
 - Participate in training sessions.
 - Report any nonconformities.
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Section 5: PRP Elements

5.1 Facilities and Equipment

- **Objective:** Ensure that facilities and equipment are designed, constructed, and maintained to support safe food production.
- **Requirements:**
 - Layout and workspace design to minimize cross-contamination.
 - Regular cleaning and maintenance schedules.
 - Pest control measures.

5.2 Personnel Hygiene and Training

- **Objective:** Ensure personnel maintain high standards of personal hygiene and are adequately trained.
- **Requirements:**
 - Handwashing protocols.
 - Use of protective clothing and equipment.
 - Regular training sessions on hygiene practices and food safety principles.

5.3 Cleaning and Sanitation

- **Objective:** Maintain cleanliness and sanitation in all areas.
- **Requirements:**
 - Detailed cleaning procedures and schedules.
 - Use of approved cleaning agents.
 - Verification of cleaning effectiveness.



5.4 Pest Control

- **Objective:** Prevent pest infestation.
- **Requirements:**
 - Regular inspections and monitoring.
 - Use of traps and baits.
 - Documentation of pest control activities.

5.5 Supplier Control

- **Objective:** Ensure raw materials and ingredients meet safety standards.
- **Requirements:**
 - Approved supplier list.
 - Incoming material inspection procedures.
 - Supplier audits and evaluations.

5.6 Waste Management

- **Objective:** Manage waste to prevent contamination.
- **Requirements:**
 - Proper waste segregation and disposal.
 - Regular removal of waste.
 - Maintenance of waste disposal records.

5.7 Allergen Management

- **Objective:** Prevent allergen cross-contact.
- **Requirements:**
 - Identification and labeling of allergens.
 - Segregation of allergenic ingredients.
 - Cleaning procedures to remove allergens.

Section 6: Monitoring and Verification



- **Monitoring Activities:**
 - Regular inspections and audits.
 - Checklists and records.
 - **Verification Activities:**
 - Review of monitoring results.
 - Internal audits.
 - Management review meetings.
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Section 7: Documentation and Records

- **Required Documentation:**
 - PRP policies and procedures.
 - Training records.
 - Cleaning and maintenance logs.
 - Supplier approval records.
 - Pest control logs.
 - **Records Retention:**
 - Maintain records for a minimum of [X years].
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Section 8: Continual Improvement

- **Objective:** Enhance the effectiveness of the PRP.
 - **Activities:**
 - Regular reviews and updates of PRP.
 - Implementation of corrective actions.
 - Employee feedback and suggestions.
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Section 9: Approval and Review



- **Approved By:**
 - **Signature:**
 - **Date:**
- **Next Review Date:**