

RISK ASSESSMENT PACK

Rework

The quantity, type and condition of rework you allow, the point it re-enters the process, and the allergen and traceability controls that keep it safe. ISO 22002-1:2025 clause 17 requires all three to be specified.

What you get

- **The risk assessment workbook (Excel)**

Fully editable, with drop-down lists, automatic inherent and residual risk scoring, colour coded risk bands, a populated worked example you can adapt, and a built in action tracker.

- **The governing procedure (Word)**

The SOP the risk assessment sits under, written to the same standard, ready to adopt with your company name and approver.

- **A step by step completion guide (Word)**

Purpose and clauses, what to gather first, the scoring method worked through with a real example, the register column by column, verification and review, and the mistakes auditors find most often.

- **A read me first sheet (Word)**

What is in the pack, who it is for, what you must edit before use, and how to get help.

Standards this pack supports

ISO 22000:2018 cl. 8.2.4 h) and 8.3 b), ISO 22002-1:2025 cl. 17 with cl. 12.3, FSSC 22000 V7 cl. 2.5.6



The actual risk register in this pack, shown at reduced size.

Once off payment. No subscription.

Editable Word and Excel. Instant download.

R690 | USD 34

Inside the step by step guide

Every pack includes a written guide that walks a quality manager through the scoring method, the register column by column, residual risk, verification and review, and the mistakes auditors find most often on this subject. This is one page of it.

LOGO	[COMPANY NAME] Food Safety Management System	Doc No: RA13	Page 1 of 6
Subject: Rework - How to Complete This Risk Assessment			
Compiled by: ASC Food Safety	Approved by: [YOUR APPROVER]	Date: 01 Sep 2026	Rev no: 01

HOW TO COMPLETE THIS RISK ASSESSMENT

1. PURPOSE

This guide explains how to complete the RA13 Rework Risk Assessment supplied with it. It assesses the risks created when product is held back and re-used in a later batch: allergen carry over, loss of traceability, microbiological growth during holding, foreign material from packaging, and shelf life impact.

The pack contains four files: the risk assessment workbook, the governing procedure, this guide, and a Read Me First file. Together they give you the assessment, the method behind it and the procedure that the controls in the register refer to.

Completed and kept up to date, the risk assessment provides evidence against: ISO 22002-1:2025 clause 17.1 to 17.3 (general, storage, identification and traceability, rework usage) with clause 12.3, allergen control; ISO 22000:2018 clause 8.2, in particular clause 8.2.4 h) measures for the prevention of cross contamination, and clause 8.3 b), which requires the traceability system to relate the reworking of materials and products to the end product; FSSC 22000 Version 7.0 clause 2.5.6 Management of allergens.

This is a prerequisite programme risk assessment. It is not a hazard analysis. It decides how much control the prerequisite programme needs and shows that the decision was made on evidence. Its output is an input to your hazard analysis under ISO 22000:2018 clause 8.5.2 and to management review under clause 9.3.

2. BEFORE YOU START

Do not start in the workbook. Collect the following first, because every score you enter has to be defensible from it:

- a list of every rework stream, where it is generated and the typical volume of each
- the like into like rule in use and the allergen profile of each stream
- the maximum inclusion rate for each product group and the validation that supports it
- the maximum hold time and the storage temperature for each stream, and where rework is stored
- the labelling and traceability records that link a source batch to a destination batch, and the last mass balance or traceability test that included rework
- the shelf life assessment for products containing rework, and the packaging removal and screening arrangements

The assessment is led by the QA Manager or Food Safety Team Leader with the Production Manager, who generates and re-uses the rework, the Hygiene Manager, who owns the storage and the containers, and the Warehouse and Logistics Manager where rework is held outside the production area. The person who owns the allergen programme must take part: rework is the most common cause of an allergen recall in manufacturing.

Inside the accompanying procedure

The pack also carries the governing procedure the risk assessment sits under, written to the same house standard and ready to adopt with your company name and approver. This is its first page.

RA13 Rework

Risk Assessment Pack - Read Me First

Document set: RA13 | **Revision:** 01 | **Date:** 01 Sep 2026 | **Compiled by:** ASC Food Safety Consultants

1. What is in this pack

File	What it is
RA13 Rework Risk Assessment.xlsx	The risk assessment workbook: a How to Use sheet, the risk register with formula driven inherent and residual scores, the 5 x 5 matrix and live heat maps, and an action tracker.
RA13 Rework Procedure.docx	The governing procedure. It is the document the controls in the register refer to, and it is written so that it can be adopted as your own site procedure.
RA13 Rework - How to Complete This Risk Assessment.docx	A working guide: the scoring method, a worked example taken from the register in this pack, a column by column walk through, and the mistakes auditors find most often on this subject.
RA13 Rework - Read Me First.docx	This file.

The pack is self contained. Nothing in it refers to a document you have to buy separately. Where the procedure or the register mentions another document, it is named generically, for example "your master cleaning schedule", so that you can read it as the equivalent document in your own management system.

2. Who this pack is for

Food manufacturers, packers, processors and storage and distribution sites working to FSSC 22000 Version 7.0, ISO 22000:2018 and ISO 22002-1:2025 or ISO 22002-100:2025, BRCGS Issue 9, IFS Food Version 8 and SQF Edition 9, and any site that has to show a certification body, a customer or a second party auditor that this prerequisite programme is risk based.

It is written for a competent quality or technical manager. You do not need to be a specialist in rework, but you do need access to your own site information: the guide lists exactly what to collect before you start.

3. What this pack covers

The risk assessment in this pack assesses the risks created when product is held back and re-used in a later batch: allergen carry over, loss of traceability, microbiological growth during holding, foreign material from packaging, and shelf life impact.

Completed and maintained, it provides evidence against:

- ISO 22002-1:2025 clause 17.1 to 17.3 (general, storage, identification and traceability, rework usage) with clause 12.3, allergen control.