Integrated Audit Criteria for ISO 9001:2015, ISO 22000:2018 and Codex HACCP:CAC/RCP 1-1969 (2003)

eQual® assurance

Audit Criteria		ISO 9001:2015 (CQ15)	ISO 22000:2018 (CC18)	Codex HACCP:CAC/RCP 1-1969 (2003) (CX03)
3.1 General		1 Scope 2 Normative references 3 Terms and definitions	1 Scope 2 Normative references 3 Terms and definitions	N/A*
3.2 Context	**3.2.1 Organizational context**	4.1 Understanding the organization and its context	4.1 Understanding the organization and its context	N/A*
	3.2.2 Needs and expectations of interested parties	4.2 Understanding the needs and expectations of interested parties	4.2 Understanding the needs and expectations of interested parties	N/A*
	3.2.3 Management system	4.3 Determining the scope of the quality management system 4.4 Quality management system and its processes	4.3 Determining the scope of the food safety management system 4.4 Food safety management system	N/A*
3.3 Leadership	**3.3.1 Leadership and commitment**	5.1 Leadership and commitment	5.1 Leadership and commitment	N/A*
	3.3.2 Policy	5.2 Policy	5.2 Policy	N/A*
	3.3.3 Roles, responsibilities and authorities	5.3 Organizational roles, responsibilities and authorities	5.3 Organizational roles, esponsibilities and authorities	Step 1 - Assemble HACCP team
3.4 Planning	**3.4.1 Risks and opportunities**	6.1 Actions to address risks and opportunities	6.1 Actions to address risks and opportunities	N/A*
	3.4.2 Objectives and related planning	6.2 Quality objectives and planning to achieve them 6.3 Planning of changes	6.2 Objectives of the food safety management system and planning to achieve them 6.3 Planning of changes	N/A*
3.5 Support	**3.5.1 Resources**	7.1 Resources	7.1 Resources	N/A*
	3.5.2 Competence	7.2 Competence	7.2 Competence	N/A*
	3.5.3 Awareness	7.3 Awareness	7.3 Awareness	N/A*
	3.5.4 Communication	7.4 Communication	7.4 Communication	N/A*
	3.5.5 Documented information	7.5 Documented information	7.5 Documented information	Step 12 - Establish documentation and record keeping
3.6 Operation	**3.6.1 Operational planning and control**	8.1 Operational planning and control 8.2 Requirements for products and services 8.3 Design and development of products and services 8.4 Control of externally provided processes, products and services 8.5 Production and service provision 8.6 Release of products and services	8.1 Operational planning and control 8.2 Prerequisite programmes (PRPs) 8.3 Traceability system 8.5 Hazard control 8.6 Updating the information specifying the PRPs and the hazard control plan	Step 2 – Describe product Step 3 - Identify intended use Step 4 – Construct flow diagram Step 5 - On-site confirmation of flow diagram Step 6 - List all potential hazards; Conduct a hazard analysis; Consider control measures Step 7 - Determine CCPs Step 8 - Establish critical limits for each CCP Step 9 - Establish a monitoring system for each CCP
	3.6.2 Emergency preparedness and response	8.7 Control of nonconforming outputs	8.4 Emergency preparedness and response	N/A*
3.7 Performance	**3.7.1 Measurement, analysis and evaluation**	9.1 Monitoring, measurement, analysis and evaluation	8.7 Control of monitoring and measuring 8.8 Verification related to PRPs and the hazard control plan 9.1 Monitoring, measurement, analysis and evaluation	Step 11 - Establish verification procedures
	3.7.2 Internal audit	9.2 Internal audit	9.2 Internal audit	N/A*
	3.7.3 Management review	9.3 Management review	9.3 Management review	N/A*
3.8 Improvement	**3.8.1 Nonconformity and corrective action**	10.1 (Improvement) General 10.2 Nonconformity and corrective action	8.9 Control of product and process nonconformities 10.1 Nonconformity and corrective action	Step 10 - Establish corrective actions
	3.8.2 Continual improvement	10.1 (Improvement) General 10.3 Continual improvement	10.2 Continual improvement 10.3 Update of the food safety management system	N/A*

* Some Audit Criteria do not have direct corresponding Codex HACCP Criteria (denoted as "N/A"). This does not necessarily imply that such requirements do not exist, but that where and to the extent they do, they have been integrated into other requirements of Codex HACCP.