

## Cross References

ISO 22000:2005 and ISO 9001-2000

<b>ISO 22000:2005</b>		<b>ISO 9001-:2000</b>	
Introduction		0 01 02 03 04	Introduction General Process approach Relationship with ISO 9004 Compatibility with other management systems
Scope	1	1 1.1 1.2	Scope General Application
Normative references	2	2	Normative reference
Terms and definitions	3	3	Terms and definitions
Food Safety management system	4	4	Quality management system
General requirements	4.2 4.2.1 4.2.2 4.2.3	4.2 4.2.1 4.2.3 4.2.4	Documentation requirements General Control of Documents Control of records
Management responsibility	5	5	Management responsibility
Management commitment	5.1	5.1	Management commitment
Food Safety policy	5.2	5.3	Quality Policy
Food safety management system planning	5.3	5.4.2	Quality management system planning
Responsibility and authority	5.4	5.5.1	Responsibility and authority
Communication	5.6	5.5	Responsibility, authority and communication
External Communication	5.6.1	7.2.1 7.2.3	Determination of requirements related to the product Customer communication
Internal Communication	5.6.2	5.5.3 7.3.7	Internal communication Control of design and development changes
Emergency preparedness and response	5.7	5.2 8.5.3	Customer focus Preventive action
Management review	5.8	5.6	Management Review
General	5.8.1	5.6.1	General
Review input	5.8.2	5.6.2	Review input
Review output	5.8.3	5.6.3	Review output
Resource Management	6	6	Resource management
Provision of resources	6.1	6.1	Provision of resources
Human resources	6.2	6.2	Human resources
General	6.2.1	6.2.1	General
Competence, awareness and training	6.2.2	6.2.2	Competence, awareness and training
Infrastructure	6.3	6.3	Infrastructure
Work environment	6.4	6.4	Work environment
Planning and realization of safe products	7	7	Product realization
General	7.1	7.1	Planning of product realization
Prerequisite programmes (PRPs)	7.2 7.2.1	6.3 6.4	Infrastructures Work environment

	7.2.2 7.2.3	7.5.1 8.5.3 7.5.5	Control of production and service provision Preventive action Preservation of product
Preliminary steps to enable hazard analysis General Food Safety team Product characteristics Intended use Flow diagrams, process steps and control measures	7.3 7.3.1 7.3.2 7.3.3 7.3.4 7.3.5	7.3 7.4.2 7.2.1 7.2.1	Design and development  Purchasing requirements Determination of requirements related to the product
Hazard analysis General Hazard identification and determination of acceptable levels Hazard assessment Selection and assessment of control measures	7.4 7.4.1 7.4.2 7.4.3 7.4.4	7.3.1	Design and development planning
Establishing the operational prerequisite programmes (PRPs)	7.5	7.3.2	Design and development inputs
Establishing the HACCP Plan HACCP Plan Identification of critical control points(CCP's) Determination of critical limits for critical control points System for the monitoring of critical control points Actions when monitoring results exceed critical limits	7.6 7.6.1 7.6.2 7.6.3 7.6.4 7.6.5	7.3.3 7.5.1  8.2.3 8.3	Design and development outputs Control of production and service provision  Monitoring and measurement of processes Control of nonconforming product
Updating of preliminary information and documents specifying the PRPs and the HACCO plan	7.7	4.2.3	Control of documents
Verification planning	7.8	7.3.5	Design and development verification
Traceability system	7.9	7.5.3	Identification and traceability
Control of nonconformity Corrections Corrective actions Handling of potentially unsafe products	7.10 7.10.1 7.10.2 7.10.3 7.10.4	8.3 8.3 8.5.2 8.3 8.3	Control of nonconforming product Control of nonconforming product Corrective action Control of nonconforming products Control of nonconforming products
Validation, verification and improvement of the food safety management system General	8 8.1	8 8.1	Measurement, analysis and improvement General
Validation of control measure combinations	8.2	8.4 7.3.6 7.5.2	Analysis of data Design and development validation Validation of processes for production and service provision.
Control of monitoring of	8.3	7.6	Control of monitoring and measuring devices

measuring			
Food Safety management system verification	8.4	8.2	Monitoring and measurement
Internal audit	8.4.1	8.2.2	Internal Audit
Evaluation of individual verification results	8.4.2	7.3.4	Design and development review
Analysis of results of verification activities	8.4.3	8.2.3 8.4	Monitoring and measurement of process Analysis of data
Improvement	8.5	8.5	Improvement
Continual improvement	8.5.1	8.5.1	Continual improvement
Updating the food safety management system	8.5.2	7.3.4	Design and development review.

## Cross references between HACCP and ISO 22000:2005

Cross references between the HACCP principles and application steps and clauses of ISO 22000:2005

HACCP Principles	HACCP application steps		ISO 22000:2005	
	Assemble HACCP Team	Step 1	7.3.2	Food Safety team
	Describe product	Step 2	7.3.3 7.3.5.2	Product characteristics Description of process steps and control measures
	Identify intended use	Step 3	7.3.4	Intended use
	Construct flow diagram On-site confirmation of flow diagram	Step 4 Step 5	7.3.5.1	Flow diagrams
<b>Principle 1</b> Conduct a hazard analysis	List all potential hazards Conduct a hazard analysis Consider control measures	Step 6	7.4 7.4.2  7.4.3 7.4.4	Hazard analysis Hazard identification and determination of acceptable levels Hazard assessment Selection and assessment of control measures
<b>Principle 2</b> Determine the critical control points(CCPs)	Determine CCP's	Step 7	7.6.2	Identification of critical control points (CCPs)
<b>Principle 3</b> Establish critical limit(s)	Establish critical limits for each CCP	Step 8	7.6.3	Determination of critical limits for critical control points
<b>Principle 4</b> Establish a system to monitor control of the CCP.	Establish a monitoring system for each CCP	Step 9	7.6.4	System for the monitoring of critical control points
<b>Principle 5</b> Establish the corrective action to be taken when monitoring indicates that a particular CCP is not under control	Establish corrective actions	Step 10	7.6.5	Actions when monitoring results exceed critical limits
<b>Principle 6</b> Establish procedure for verification to confirm that the HACCP system is working effectively	Establish verification procedures	Step 11	7.8	Verification planning
<b>Principle 7</b> Establish documentation concerning all procedures and records appropriate to these principles and their application.	Establish documentation and record keeping	Step 12	4.2 7.7	Documentation requirements Updating of preliminary information and documents specifying the PRPs and the HACCP plan.