

Audit Criteria		ISO 22000:2005 (CC05)	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 Food safety management system	4.1 Understanding the organization and its context	N/A*
	3.2.2 Needs and expectations of interested parties	4 Food safety management system	4.2 Understanding the needs and expectations of interested parties	N/A*
	3.2.3 Management system	4 Food safety management system	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 Management commitment	5.1 Leadership and commitment	N/A*
	3.3.2 Policy	5.2 Food safety policy	5.2 Policy	N/A*
	3.3.3 Roles, responsibilities and authorities	5.4 Responsibility and authority 5.5 Food safety team leader	5.3 Organizational roles, responsibilities and authorities	Step 1 - Assemble HACCP team
3.4 Planning	3.4.1 Risks and opportunities	5.3 Food safety management system planning	6.1 Actions to address risks and opportunities	N/A*
	3.4.2 Objectives and related planning	5.3 Food safety management system planning	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	6.1 Provision of resources 6.3 Infrastructure 6.4 Work environment	7.1 Resources	N/A*
	3.5.2 Competence	6.2 Human resources	7.2 Competence	N/A*
	3.5.3 Awareness	6.2 Human resources	7.3 Awareness	N/A*
	3.5.4 Communication	5.6 Communication	7.4 Communication	N/A*
	3.5.5 Documented information	4.2 Documentation requirements	7.5 Documented information	Step 12 - Establish documentation and record keeping
3.6 Operation	3.6.1 Operational planning and control	7.1 (Planning and realisation of safe products) General 7.2 Prerequisite programmes (PRPs) 7.3 Preliminary steps to enable hazard analysis 7.4 Hazard analysis 7.5 Establishing the operational prerequisite programmes (PRPs) 7.6 Establishing the HACCP plan 7.7 Updating of preliminary information and documents specifying the PRPs and the HACCP plan 7.9 Traceability system	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	5.7 Emergency preparedness and response	8.4 Emergency preparedness and response	N/A*
3.7 Performance	3.7.1 Measurement, analysis and evaluation	7.8 Verification planning 8.1 (Validation, verification and improvement of the food safety management system) General 8.2 Validation of control measure combinations 8.3 Control of monitoring and measuring	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	8.4 Food safety management system verification	9.2 Internal audit	N/A*
	3.7.3 Management review	5.8 Management review	9.3 Management review	N/A*
3.8 Improvement	3.8.1 Nonconformity and corrective action	7.10 Control of nonconformity	8.9 Control of product and process nonconformities 10.1 Nonconformity and corrective action	Step 10 - Establish corrective actions
	3.8.2 Continual improvement	8.5 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.