

Audit Criteria		ISO 9001:2015 (CQ15)	ISO 22000:2018 (CC18)	HACCP System: Codex CXC 1-1969 (2022) (CX22)
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, responsibilities and authorities	4. Use 5. General principles
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	18. General guidelines for the application of the HACCP System
	3.5.2 Competence	7.2 Competence	7.2 Competence	10. Training and competence
	3.5.3 Awareness	7.3 Awareness	7.3 Awareness	16. Introduction to HACCP
	3.5.4 Communication	7.4 Communication	7.4 Communication	14. Product information and consumer awareness
	3.5.5 Documented information	7.5 Documented information	7.5 Documented information	19. Application
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	Good Hygiene Practices (GHPs) 7. Introduction and control of food hazards 8. Primary production 9. Establishment - Design of facilities and equipment 11. Establishment maintenance, cleaning and disinfection, and pest control 12. Personal hygiene 13. Control of operation 15. Transportation HACCP System and guidelines for its application 19. Application
	3.6.2 Emergency preparedness and response	6.3 Planning of changes 8.7 Control of nonconforming outputs	8.4 Emergency preparedness and response	13. Control of operation
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	19. Application
	3.7.2 Internal audit	9.2 Internal audit	9.2 Internal audit	19. Application
	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	19. Application
	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.