Integrated Audit Criteria for: HACCP System:Codex CXC 1-1969 (2020); ISO 22000:2018

eQual® assurance

Audit Criteria		General Principles of Food Hygiene: Codex CXC 1-1969 (2020) (CX20)		ISO 22000:2018 (CC18)
		Chapter One: GHP	*Chapter Two:* HACCP	
3.1 General		N/A*	N/A*	1 Scope; 2 Normative references; 3 Terms and definitions
3.2 Context	**3.2.1 Organizational context**	N/A*	N/A*	4.1 Understanding the organization and its context
	3.2.2 Needs and expectations of interested parties	N/A*	N/A*	4.2 Understanding the needs and expectations of interested parties
	3.2.3 Management system	N/A*	N/A*	4.3 Determining the scope of the food safety management system 4.4 Food safety management system
3.3 Leadership	**3.3.1 Leadership and commitment**	N/A*	N/A*	5.1 Leadership and commitment
	3.3.2 Policy	N/A*	N/A*	5.2 Policy
	3.3.3 Roles, responsibilities and authorities	Section 4: Training and Competence	Step 1: Assemble HACCP Team and Identify Scope	5.3 Organizational roles, responsibilities and authorities
3.4 Planning	**3.4.1 Risks and opportunities**	N/A*	N/A*	6.1 Actions to address risks and opportunities
	3.4.2 Objectives and related planning	N/A*	N/A*	6.2 Objectives of the food safety management system and planning to achieve them 6.3 Planning of changes
3.5 Support	**3.5.1 Resources**	Section 3: Establishment – Design of Facilities and Equipment	N/A*	7.1 Resources
	3.5.2 Competence	Section 4: Training and Competence	N/A*	7.2 Competence
	3.5.3 Awareness	Section 4: Training and Competence	N/A*	7.3 Awareness
	3.5.4 Communication	Section 8: Product Information and Consumer Awareness	N/A*	7.4 Communication
	3.5.5 Documented information	N/A*	Step 12: Establish Documentation and Record Keeping	7.5 Documented information
3.6 Operation	**3.6.1 Operational planning and control**	Section 1: Introduction and Control of Food Hazards Section 2: Primary Production Section 3: Establishment - Design of Facilities and Equipment Section 5: Establishment Maintenance, Cleaning and Disinfection, and Pest Control Section 6: Personal Hygiene Section 7: Control of Operation Section 8: Product Information and Consumer Awareness Section 9: Transportation	Step 2: Describe product Step 3: Identify intended use and users Step 4: Construct flow diagram Step 5: On-site confirmation of flow diagram Step 6: List all potential hazards that are likely to occur and associated with each step, conduct a hazard analysis to identify the significant hazards, and consider any measures to control identified hazards Step 7: Determine the Critical Control Points Step 8: Establish validated critical limits for each CCP Step 9: Establish a Monitoring System for Each CCP	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
	3.6.2 Emergency preparedness and response	Section 7: Control of Operation	N/A*	8.4 Emergency preparedness and response
3.7 Performance	**3.7.1 Measurement, analysis and evaluation**	Section 5: Establishment Maintenance, Cleaning and Disinfection, and Pest Control Section 7: Control of Operation	Step 9: Establish a Monitoring System for Each CCP Step 11: Validation of the HACCP Plan and Verification Procedures	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
	3.7.2 Internal audit	N/A*	Step 11: Validation of the HACCP Plan and Verification Procedures	9.2 Internal audit
	3.7.3 Management review	N/A*	N/A*	9.3 Management review
3.8 Improvement	**3.8.1 Nonconformity and corrective action**	Section 7: Control of Operation	Step 10: Establish corrective actions	8.9 Control of product and process nonconformities 10.1 Nonconformity and corrective action
	3.8.2 Continual improvement	N/A*	N/A*	10.2 Continual improvement 10.3 Update of the food safety management system

* Some Audit Criteria do not have direct corresponding Certification 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 the Certification Criteria.