

Audit Criteria		ISO 9001:2015 (Q)	ISO 14001:2015 (E)	ISO 22000:2005 (C)
3.1 General		1 Scope 2 Normative references 3 Terms and definitions	1 Scope 2 Normative references 3 Terms and definitions	1 Scope 2 Normative references 3 Terms and definitions
3.2 Context	3.2.1 Organizational context	4.1 Understanding the organization and its context	4.1 Understanding the organization and its context	4 Food safety management system
	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	4 Food safety management system
	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 environmental management system 4.4 Environmental management system	4 Food safety management system
3.3 Leadership	3.3.1 Leadership and commitment	5.1 Leadership and commitment	5.1 Leadership and commitment	5.1 Management commitment
	3.3.2 Policy	5.2 Policy	5.2 Environmental policy	5.2 Food safety policy
	3.3.3 Roles, responsibilities and authorities	5.3 Organizational roles, responsibilities and authorities	5.3 Organizational roles, responsibilities and authorities	5.4 Responsibility and authority 5.5 Food safety team leader
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	5.3 Food safety management system planning
	3.4.2 Objectives and related planning	6.2 Quality objectives and planning to achieve them 6.3 Planning of changes	6.2 Environmental objectives and planning to achieve them	5.3 Food safety management system planning
3.5 Support	3.5.1 Resources	7.1 Resources	7.1 Resources	6.1 Provision of resources 6.3 Infrastructure 6.4 Work environment
	3.5.2 Competence	7.2 Competence	7.2 Competence	6.2 Human resources
	3.5.3 Awareness	7.3 Awareness	7.3 Awareness	6.2 Human resources
	3.5.4 Communication	7.4 Communication	7.4 Communication	5.6 Communication
	3.5.5 Documented information	7.5 Documented information	7.5 Documented information	4.2 Documentation requirements
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	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
	3.6.2 Emergency preparedness and response	8.7 Control of nonconforming outputs	8.2 Emergency preparedness and response	5.7 Emergency preparedness and response
3.7 Performance	3.7.1 Measurement, analysis and evaluation	9.1 Monitoring, measurement, analysis and evaluation	9.1 Monitoring, 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
	3.7.2 Internal audit	9.2 Internal audit	9.2 Internal audit	8.4 Food safety management system verification
	3.7.3 Management review	9.3 Management review	9.3 Management review	5.8 Management review
3.8 Improvement	3.8.1 Nonconformity and corrective action	10.1 (Improvement) General 10.2 Nonconformity and corrective action	10.1 (Improvement) General 10.2 Nonconformity and corrective action	7.10 Control of nonconformity
	3.8.2 Continual improvement	10.1 (Improvement) General 10.3 Continual improvement	10.1 (Improvement) General 10.3 Continual improvement	8.5 Improvement