



FOOD SAFETY SYSTEM CERTIFICATION 22000

ANNEX 3: CB AUDIT REPORT REQUIREMENTS FOR FSSC 22000-QUALITY V5

INTRODUCTION

This annex details the requirements for FSSC 22000 Quality Audit reports that are in addition or different to what is set out in Annex 2. Therefore, the requirements in Annex 2 applies as part of Annex 3 and is not referenced here to avoid duplication. This includes the level of detail required in the summary sections.

Audit checklists for ISO 22000:2018, the relevant PRP standard and the additional FSSC 22000 requirements are an inclusive part of the report and are to be issued with this report to the organization if they are separate documents.

The requirements for ISO 9001:2015 are incorporated into the ISO 22000:2018 checklist where there is synergy. Where a clause only applies to ISO 22000, this is indicated in brackets for the relevant clause requirement. Elements that relate only to ISO 9001:2015 are added as an additional checklist section.

All information in the report template shall be uploaded into the Portal along with attachments in PDF (original audit report, checklists, audit plan, audit program). Where nonconformity reports are separate to the audit report these shall be zipped with the audit report to facilitate uploading into the Portal.

This template is designed for food manufacturing audits and the ISO/TS 22002-1:2009 PRP is used here. For other PRP's the CB shall replace this PRP content with the relevant PRP based on the scope of the audit.

STAGE 1 AUDIT REPORT

1 ORGANIZATION DETAILS

1.1 ORGANIZATION PROFILE

Registered legal name	Name of organization to be certified
Legal or official company registration number	Applicable reference to legal registration (such a business registration number)
Location/Address	Full address (or other unique identification of site location (i.e. GPS, GLN etc. where a postal address is not available)
Contact person	Name & function
General description of audited organization	<p>Brief history of company for example how long in business, purpose built/prior use, main markets (local/international)</p> <p>Overview of products produced, main processes, number of processing lines, organizational structure including relationship with HO or off-site activities where relevant; Level of complexity and risk regarding food safety</p> <p>**No marketing jargon**</p>
Overview of seasonal activities	<p>Describe when various seasonal activities are conducted per scope. For example:</p> <ul style="list-style-type: none"> • Processing of stone fruit September - October • Processing of vegetables March - October <p>Indicate "None" if not applicable</p>

1.2 HEAD OFFICE (WHERE APPLICABLE)

Registered legal name	Name of Head office to be included in the certification
Location/Address	Full address (or other unique identification of site location (i.e. GPS, GLN etc. where a postal address is not available)
Date and duration of head office audit	
Number of sites	Number of sites included under the head office functions
Description of Head office functions	<p>Describe which functions are conducted at Head Office that are common to the certified sites. For example: procurement, human resources, etc.</p> <p>Indicate if head office is a separate audit or whether the head office representative is present at the site audit(s).</p>

1.3 OFF-SITE ACTIVITIES (WHERE APPLICABLE)

Site name	Name of off-site facility
Location/Address	Full address (or other unique identification of site location (i.e. GPS, GLN etc. where a postal address is not available)
Date and duration of off-site activity audit/s	
Activities at location	Describe any activities that are conducted at off-site location, where they are under the same legal entity and same FSMS (refer Part 3, section 5.2.2). For example: a) Off-site storage b) Off-site manufacturing c) Cross-docking

1.4 MULTI-SITES (WHERE APPLICABLE)

Registered legal name of the Group	Name of the group to be certified.
Legal or official company registration number	Applicable reference to legal registration (such a business registration number).
Location/Address	Full address (or other unique identification of site location (i.e. GPS, GLN etc. where a postal address is not available).
Date and duration of Central Functions audit	
Overview of Central Functions	Also refer to FSSC Additional Requirement 2.5.14 for report content requirements.
Number of sites in the group	Number of sites included in the group certification.
List of sites included, with addresses, date/s of audit and activity (scope)	Can be an addendum to the report.

2 AUDIT DETAILS

CB Name and office location (if different from main CB)	CB and office name if local office.
Audit language	Language audit conducted in – if translator is used provide detail.
Audit objectives	Reference ISO/TS 22003: 2013 – 9.2.3.1.2
Audit criteria	Normative documents i.e. ISO 22000: 2018, ISO 9001: 2015, the specific PRP standard/s and the FSSC additional requirements (Version 5.1);

	Defined processes and documentation of the management system of the organization; Legal and regulatory requirements and customer requirements.
Audit Delivery	*ICT Audit Approach / On-site Note: include the extent of the remote audit i.e. full remote audit or partly remote audit.
Audit dates and locations (where applicable)	Start and end date DD/MM/YYYY Add dates per off-site activity/separate locations audited where relevant.
Audit Duration Stage 1	In days for example 1.5 days

2.1 AUDIT SCOPE

Food chain sub-category	Food chain sub-categories supporting the scope statement (multiple food chain categories may be applicable, see ISO/TS 22003, Table A.1) and relevant ISO 9001: 2015 code.
Scope statement	Scope statement as per Annex I requirements. Where exclusions are applicable, the exclusion has to be included in the scope statement.
Exclusions (when appropriate and detailed)	Describe the exclusions from the scope (exclusions may not have an (negative) influence on the certified end products.
Verification of the scope statement	Confirm that the scope statement is an accurate reflection of the organization's activities.

2.2 AUDIT PLAN

Deviation from audit plan:	Describe deviations to the audit plan and their reasons where applicable
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2.3 AUDIT TEAM

Name	Function	Audit delivery method	Date(s)	Time
Auditor name	Includes lead auditor, auditor, translators, Technical Expert, witnessor, trainees, observers	i.e. remote/onsite	DD/MM/YYYY	08h00-17h00

Note: The table shall be completed per audit date and per audit team member in the case of an audit team and reflect the actual audit time. Where this differs from the audit plan, the justification shall be recorded under deviation from audit plan – 2.2

3 AUDIT RESULTS

3.1 OVERVIEW OF CLIENTS' PREPAREDNESS FOR STAGE 2

Management system documentation including the ability to meet statutory, regulatory and customer requirements	Overview of client's MS, level of documentation established and applicable legislative and customer requirements, including level of implementation
Client's site-specific conditions (environment; equipment and processes)	Summary description of site environment and any external risks Short list of principle processes and key equipment used
Organizational planning and control Status with regard to: <ol style="list-style-type: none"> Key performance Processes Objectives Operation of management system 	ISO 22000 clauses 4, 5, 6, 7 Status with regard to key performance, processes, objectives and operation of management system
Operational planning and control including an overview of PRPs, HACCP system and level of controls established	ISO 22000 clause 8 Provide an overview of the HACCP system, by including a summary of: <ul style="list-style-type: none"> Significant food safety hazards identified and their type Methodologies used to conduct the hazard assessment and the selection and categorization of control measures (OPRP and CCP) Overview of OPRP and CCP including their critical control limits, monitoring systems and corrective actions for breach of critical limits Validation process implementation and results Verification activities implementation status General description of level of implementation of hazard control plan
Internal Audit	ISO 22000 clause 9 Confirm if a full internal audit has been conducted with dates, general overview of procedure/system, outcomes, effectiveness etc.
Management Review	ISO 22000 clause 9 Confirm if a Management Review has been conducted, indicate date of review, and effectiveness including the input and output requirements

Review for Stage 2 Preparedness	
Allocation of resources	Confirm if audit duration is appropriate or whether additional time is required
Planning needs	Detail any particular planning required for Stage 2 (i.e. certain activities take place during afternoons/evening)

3.2 AREAS OF CONCERN

Number (#)	Requirement reference (standard)	Clause	Finding details
1	Example: ISO22000: 2018	Example 7.1.6	Detail issue with relation to requirement and provide objective evidence

3.3 AUDIT CONCLUSION

<input type="checkbox"/>	Stage 1 audit to be repeated
<input type="checkbox"/>	Proceed to Stage 2 audit

STAGE 2 AUDIT REPORT

1 ORGANIZATION DETAILS

1.1 ORGANIZATION PROFILE

Registered legal name	Name of organization to be certified
Legal or official company registration number	Applicable reference to legal registration (such a business registration number)
Location/Address	Full address (or other unique identification of site location (i.e. GPS, GLN etc. where a postal address is not available)
Contact person	Name and function
General description of audited organization	<p>Brief history of company for example how long in business, purpose built/prior use, main markets (local/international)</p> <p>Overview of products produced, main processes, number of processing lines, organizational structure including relationship with HO or off-site activities where relevant; Level of complexity and risk regarding food safety</p> <p>**No marketing jargon**</p>
Significant changes since the previous audit	Identify any key changes to the organization since the previous audit
Seasonal activities	<p>Indicate whether the site has seasonal activities included in the scope, what they are and relevant production timings or example:</p> <ul style="list-style-type: none"> • Processing of stone fruit September - October • Processing of vegetables March - October

1.2 HEAD OFFICE (WHERE APPLICABLE)

Registered legal name	Name of Head office to be included in the certification
Location/Address	Full address (or other unique identification of site location (i.e. GPS, GLN etc. where a postal address is not available)
Date and duration of head office audit	
Number of sites	Number of sites included under the head office functions
Overview of Head office functions	Describe which functions are conducted at Head Office that are common to the certified sites. For example: procurement, human resources, etc.

1.3 OFF-SITE ACTIVITIES (WHERE APPLICABLE)

Site name	Name of off-site facility
Location(s)/Address	Full address (or other unique identification of site location (i.e. GPS, GLN etc. where a postal address is not available)

Date and duration of off-site audit/s	
Activities at location/s	Describe activities that are conducted at an off-site location, where they are under the same legal entity and same FSMS (refer Part 3, section 5.2.2). For example: <ul style="list-style-type: none"> a) Off-site storage b) Off-site manufacturing c) Cross-docking

1.4 MULTI-SITES (WHERE APPLICABLE)

Registered legal name of the Group	Name of the group to be certified
Legal or official company registration number	Applicable reference to legal registration (such a business registration number)
Location/Address	Full address (or other unique identification of site location (i.e. GPS, GLN etc. where a postal address is not available)
Date and duration of Central Functions audit	
Overview of Central Functions	Also refer to FSSC Additional Requirement 2.5.14 for report content requirements
Number of sites in the group	Number of sites included in the group certification
List of sites included, with addresses, date/s of audit and activity (scope)	Can be an addendum to the report

2 AUDIT DETAILS

CB Name and office location (if different from main CB)	CB and office name if local office
Audit language	Language audit conducted in – if translator is used provide detail
Audit objectives	Reference ISO17021-1 – 9.3.1.2
Audit criteria	Normative documents i.e. ISO 22000: 2018, ISO 9001: 2015, the specific PRP standard/s and the FSSC additional requirements (Version 5.1); Defined processes and documentation of the management system of the organization; Legal and regulatory requirements and customer requirements
Audit type	Stage 2, surveillance, transition, recertification
Announced/Unannounced	

Audit complexity	Standalone FSSC 22000 audits Combined/Integrated with another standard Provide details:
Audit delivery	ICT Audit approach/Full On-site/Full remote audit Detail the extent of ICT use as applicable
Audit dates	Audit start date; end date
Audit Duration	i.e. 1.5 days
Deviation from audit duration	Provide justification where audit duration differs from calculated duration
Addendums included as part of the audit	Indicate Addendum and audit duration if applicable

2.1 AUDIT SCOPE

Food chain sub-category	Food chain sub-categories supporting the scope statement (multiple food chain categories may be applicable, see ISO/TS 22003, Table A.1) and the relevant ISO 9001 code.
Scope statement	Scope statement as per Annex I requirements. Where exclusions are applicable, the exclusion shall be included in the scope statement
Exclusions (when appropriate) including justification)	Describe the exclusions from the scope (exclusions may not have an (negative) influence on the certified end products).
Verification of the scope	Confirm that the scope statement is an accurate reflection of the organization's activities and indicate any changes since the previous audit

2.2 AUDIT PROGRAM AND PLAN

Deviation from audit program	Describe issues impacting the audit program and their reasons. If none, state "None"
Deviation from audit plan	Describe deviations to the audit plan and their reasons where applicable

2.3 AUDIT TEAM

Name	Function	Audit delivery	Date(s)	Time
Auditor name	Includes lead auditor, auditor, translators, TE, witnessor, trainees, observers	i.e. remote/onsite	DD/MM/YYYY	08h00-17h00

Note: The table shall be completed per audit date and per audit team member in the case of an audit team and reflect the actual audit time. Where this differs from the audit plan, the justification shall be recorded under deviation from audit plan section – 2.2

2.4 PREVIOUS AUDIT

2.4.1 AUDIT DETAILS PREVIOUS AUDIT

Audit type	Stage 1, Stage 2, Surveillance, Recertification
Announced / Unannounced	
Audit date/s	DD/MM/YYYY
CB conducting previous audit if different to current CB	In case of a transfer, indicate the name of the previous CB
Actions taken on NCs raised at previous audit	Provide comment on the organization's ability to determine the root causes of any previously identified nonconformities, as appropriate, and on the effectiveness of the actions it has taken to correct such situations and prevent their recurrence. It should also comment on the sufficiency of the organization's formal processes for corrective action.

3 AUDIT RESULTS

3.1 EXECUTIVE SUMMARY

Audit summary	<p>High level summary – aimed at senior management of organization to understand how the FSMS is performing and what actions they need to take to address any shortfalls.</p> <p>Provide a statement on the conformity and the effectiveness of the management system together with a summary of the evidence relating to:</p> <ul style="list-style-type: none"> • The capability of the management system to meet applicable requirements, food safety & quality objectives and expected outcomes; • Progress the organization has made against its objectives since the last audit (however, for an initial certification, this section may need to acknowledge that the organization had not yet developed sufficient history of such achievement for auditing purposes); • Significant issues that senior management need to be aware of (major/critical findings; trends in recalls etc.); • The internal audit and management review process; • Detail outcome of previous audit results; • For recertification audit – indicate how the FSMS has evolved over the three-year cycle. <p>Structure of executive summary should follow the order of the main report.</p>
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Confirmation that audit objectives have been fulfilled	Positive statement do not leave blank. If an objective was not met, indicate why. Also provide detail on progress made.
Unresolved issues	Record any unresolved issues (for example disagreement on findings, finding ratings etc.) resulting from the audit.

3.2 SUMMARY OF AUDIT FINDINGS

# Critical nonconformities	
# Major nonconformities	
# Minor nonconformities	

3.3 NONCONFORMITIES

CRITICAL NONCONFORMITIES

#	Requirement Reference (std., clause)	NC statement (incl. objective evidence)	Root Cause Analysis (determine why it arose)	Corrective Action Plan (action to prevent repeat; person responsible, due date for completion)	Correction (to address the immediate issue)	Acceptance of correction, CAP and evidence (auditor and date)
1	For example: ISO 22000:2018 §7.1	Provide a clear statement of the deviation to the requirement Provide detailed objective evidence Indicate potential or actual impact on food safety	Completed by client	Completed by client	Completed by client	Auditor name and date of acceptance of Root cause analysis, CAP and correction
2						
Date of suspension: DD/MM/YYYY						
Follow-up Audit						
Date of follow-up audit: DD/MM/YYYY						
Objective Evidence reviewed to close out the NC: Provide detail of evidence reviewed to address and close out the NC						
Result of Follow-up audit:				Lift suspension and reinstate certificate/withdraw certificate		

MAJOR NONCONFORMITIES

#	Requirement Reference (std., clause)	NC statement (incl objective evidence)	Root Cause Analysis (determine why it arose)	Corrective Action Plan (action to prevent repeat; person responsible; due date for completion)	Correction (to address the immediate issue)	Objective Evidence Reviewed (to close out the NC)	Acceptance of correction, CAP and evidence (auditor and date)
1	For example: ISO 22000:2018 §7.1	Provide a clear statement of the deviation to the requirement Provide detailed objective evidence Indicate potential or actual impact on food safety	Completed by client	Completed by client	Completed by client	Indicate evidence reviewed to close the NC i.e. document name and number	Auditor name and date of acceptance of Root cause analysis, CAP, correction and objective evidence
2							
3							
4							
Onsite close out:		Yes/No	Follow-up onsite audit date (where applicable)		DD/MM/YYYY		

MINOR NONCONFORMITIES

#	Requirement Reference (std., clause)	NC statement (incl objective evidence)	Root Cause Analysis (determine why it arose)	Corrective Action Plan (action to prevent repeat; person responsible; due date for completion)	Correction (to address the immediate issue)	Objective Evidence Reviewed (relating to the correction)	Acceptance of correction and CAP (auditor and date)
1	For example: ISO 22000:2018 §7.1	Provide a clear statement of the deviation to the requirement Provide detailed objective evidence	Completed by client	Completed by client	Completed by client	Indicate evidence reviewed for the correction i.e. document name and number	Auditor name and date of acceptance of Root cause analysis, CAP, correction and objective evidence
2							
3							
4							

Note: Corrective action reports for minor, major and/or critical nonconformities may be included in the audit report, or as a separate document.

3.4 AUDIT RECOMMENDATION

Initial certification granted	Yes <input type="checkbox"/>	No <input type="checkbox"/>	Not applicable <input type="checkbox"/>
Continued certification	Yes <input type="checkbox"/>	No <input type="checkbox"/>	Not applicable <input type="checkbox"/>
Re-certification	Yes <input type="checkbox"/>	No <input type="checkbox"/>	Not applicable <input type="checkbox"/>

3.5 AUDIT DURATION

<i>On-site audit time calculation – refer Table B.1 in ISO/TS22003: 2013 and V5 Part 4, clause 4.3</i>				
D	H	MS	FTE	FSSC additional
1.5	0.5	0.25	1.0	0.5
Audit duration calculation (man days)	Example: Initial audit $T_s + T_{fssc} = 3.75$ man days Surveillance audit = 1.5 man days Recertification audit = 3 days			
Audit time reduction	Justify any reductions given to T_s			
Audit duration ISO 9001				
Combined FSMS and QMS time (refer IAF MD11)				
Existing Management system certification in place	Yes/No – if yes specify			
Number of HACCP studies (linked to product groups)	Indicate the number of HACCP studies – linked to the product group			
Number of employees (FTEs)	FTE = total number of employees including seasonal workers + office workers; where shifts with similar activities apply, then FTE = number of employees on main shift including seasonal workers and office workers			
Number of shifts				
Description of activities per shift if different from main shift	Where activities are different across shifts, provide short overview of activities per shift			
Employees per main shift (FTE)				

Note: The audit duration calculation may be uploaded in the FSSC portal as a separate document as long as all information required is captured

4 CHECKLISTS

Note: It is not required to reflect the sub-sub clauses (e.g. 7.5.3.1; 8.5.1.5.1) in the ISO 22000 checklist section of the audit report, but should a nonconformance be identified, this needs to be reflected to this level and included in the report. The portal checklist contains all the clauses to the lowest level.

4.1 ISO 22000:2018 & ISO 9001:2015

ISO 22000:2018 & ISO 9001: 2015		Conform		Grade	If No – detail NC	NC #
Clause	Requirement	Yes	No	Minor/Major/ Critical		
4	Context of the organization					
4.1	Understanding the organization and its context	<input type="checkbox"/>	<input type="checkbox"/>			
4.2	Understanding the needs and expectations of interested parties	<input type="checkbox"/>	<input type="checkbox"/>			
4.3	Determining the scope of the food safety/ quality management system	<input type="checkbox"/>	<input type="checkbox"/>			
4.4	Food safety/quality management system and its processes	<input type="checkbox"/>	<input type="checkbox"/>			
Summary:						
ISO 22000:2018 & ISO 9001: 2015		Conform		Grade	If No – detail NC	NC #
Clause	Requirement	Yes	No	Minor/Major/ Critical		
5	Leadership					
5.1	Leadership and commitment	<input type="checkbox"/>	<input type="checkbox"/>			
5.2	Policy	<input type="checkbox"/>	<input type="checkbox"/>			
5.2.1	Establishing the food safety & quality policy	<input type="checkbox"/>	<input type="checkbox"/>			
5.2.2	Communicating the food safety & quality policy	<input type="checkbox"/>	<input type="checkbox"/>			
5.3	Organizational roles, responsibilities and authorities	<input type="checkbox"/>	<input type="checkbox"/>			
5.3.1	Top management shall ensure that responsibilities and authorities for relevant roles are assigned, communicated and understood within the organization ((ISO22000: 2018)	<input type="checkbox"/>	<input type="checkbox"/>			

5.3.2	The food safety team leader shall be responsible for: a) - d) (ISO22000: 2018)	<input type="checkbox"/>	<input type="checkbox"/>			
5.3.3	All persons shall have responsibility to report problem(s) with regards to the FSMS to identified person(s) (ISO22000: 2018)	<input type="checkbox"/>	<input type="checkbox"/>			
Summary:						
ISO 22000:2018 & ISO 9001: 2015		Conform		Grade	If No – detail NC	NC #
Clause	Requirement	Yes	No	Minor/Major/ Critical		
6	Planning					
6.1	Actions to address risks and opportunities	<input type="checkbox"/>	<input type="checkbox"/>			
6.1.1	When planning for the QMS & FSMS, the organization shall consider the issues referred to in 4.1 and the requirements in 4.2 and 4.3 and determine the risks and opportunities that need to be addressed to: a) - d)	<input type="checkbox"/>	<input type="checkbox"/>			
6.1.2	The organization shall plan: a) - b)	<input type="checkbox"/>	<input type="checkbox"/>			
6.1.3	The actions taken by the organization to address risks and opportunities shall be proportionate to: a) - c) (ISO22000: 2018)	<input type="checkbox"/>	<input type="checkbox"/>			
6.2	Objectives of the food safety/quality management system and planning to achieve them	<input type="checkbox"/>	<input type="checkbox"/>			
6.2.1	The organization shall establish objectives for the QMS & FSMS at relevant functions and levels. The objectives of the FSMS shall: a) - f); the quality objectives shall: a) - g)	<input type="checkbox"/>	<input type="checkbox"/>			
6.2.2	When planning how to achieve its objectives for the FSMS/quality objectives, the	<input type="checkbox"/>	<input type="checkbox"/>			

	organization shall determine: a) - e)					
6.3	Planning of changes	<input type="checkbox"/>	<input type="checkbox"/>			
Summary:						
ISO 22000:2018 & ISO 9001: 2015		Conform		Grade	If No – detail NC	NC #
Clause	Requirement	Yes	No	Minor/Major/ Critical		
7	Support					
7.1	Resources	<input type="checkbox"/>	<input type="checkbox"/>			
7.1.1	General	<input type="checkbox"/>	<input type="checkbox"/>			
7.1.2	People	<input type="checkbox"/>	<input type="checkbox"/>			
7.1.3	Infrastructure	<input type="checkbox"/>	<input type="checkbox"/>			
7.1.4	Work environment	<input type="checkbox"/>	<input type="checkbox"/>			
7.1.5	Externally developed elements of the FSMS (ISO22000: 2018)	<input type="checkbox"/>	<input type="checkbox"/>			
7.1.6	Control of externally provided processes, products or services (ISO22000: 2018)	<input type="checkbox"/>	<input type="checkbox"/>			
7.2	Competence	<input type="checkbox"/>	<input type="checkbox"/>			
7.3	Awareness	<input type="checkbox"/>	<input type="checkbox"/>			
7.4	Communication	<input type="checkbox"/>	<input type="checkbox"/>			
7.4.1	General	<input type="checkbox"/>	<input type="checkbox"/>			
7.4.2	External communication	<input type="checkbox"/>	<input type="checkbox"/>			
7.4.3	Internal communication	<input type="checkbox"/>	<input type="checkbox"/>			
7.5	Documented information	<input type="checkbox"/>	<input type="checkbox"/>			
7.5.1	General	<input type="checkbox"/>	<input type="checkbox"/>			
7.5.2	Creating and updating	<input type="checkbox"/>	<input type="checkbox"/>			
7.5.3	Control of documented information	<input type="checkbox"/>	<input type="checkbox"/>			
7.5.3.1	Documented information required by the FSMS/QMS and by this document shall be controlled to ensure: a) - b);	<input type="checkbox"/>	<input type="checkbox"/>			
7.5.3.2	For the control of documented information, the organization shall address the following activities as applicable: a) - d)	<input type="checkbox"/>	<input type="checkbox"/>			
Summary:						

ISO 22000:2018 & ISO 9001: 2015		Conform		Grade	If No – detail NC	NC #
Clause	Requirement	Yes	No	Minor/Major/ Critical		
8	Operation					
8.1	Operational planning and control	<input type="checkbox"/>	<input type="checkbox"/>			
8.2	Prerequisite programs (PRPs) - (ISO22000: 2018)	<input type="checkbox"/>	<input type="checkbox"/>			
8.2.1	The organization shall establish, implement, maintain and update PRPs to facilitate the prevention and/or reduction of contaminants (incl food safety hazards) in the products, product processing and work environment	<input type="checkbox"/>	<input type="checkbox"/>			
8.2.2	The PRPs shall be: a) - d)	<input type="checkbox"/>	<input type="checkbox"/>			
8.2.3	When selecting and/or establishing PRPs, the organization shall ensure that applicable statutory, regulatory and mutually agreed customer requirements are identified. The organization should consider: a) - b)	<input type="checkbox"/>	<input type="checkbox"/>			
8.2.4	When establishing PRPs the organization shall consider: a) - l)	<input type="checkbox"/>	<input type="checkbox"/>			
8.3	Traceability system (ISO22000: 2018)	<input type="checkbox"/>	<input type="checkbox"/>			
8.4	Emergency preparedness and response (ISO22000: 2018)	<input type="checkbox"/>	<input type="checkbox"/>			
8.4.1	General	<input type="checkbox"/>	<input type="checkbox"/>			
8.4.2	Handling of emergencies and incidents	<input type="checkbox"/>	<input type="checkbox"/>			
8.5	Hazard control (ISO22000: 2018)	<input type="checkbox"/>	<input type="checkbox"/>			
8.5.1	Preliminary steps to enable hazard analysis	<input type="checkbox"/>	<input type="checkbox"/>			
8.5.1.1	General	<input type="checkbox"/>	<input type="checkbox"/>			

8.5.1.2	Characteristics of raw materials, ingredients and product contact materials	<input type="checkbox"/>	<input type="checkbox"/>			
8.5.1.3	Characteristics of end products	<input type="checkbox"/>	<input type="checkbox"/>			
8.5.1.4	Intended use	<input type="checkbox"/>	<input type="checkbox"/>			
8.5.1.5	Flow diagrams and description of processes	<input type="checkbox"/>	<input type="checkbox"/>			
8.5.1.5.1	Preparation of the flow diagrams	<input type="checkbox"/>	<input type="checkbox"/>			
8.5.1.5.2	On-site confirmation of the flow diagrams	<input type="checkbox"/>	<input type="checkbox"/>			
8.5.1.5.3	Description of processes and process environment	<input type="checkbox"/>	<input type="checkbox"/>			
8.5.2	Hazard analysis	<input type="checkbox"/>	<input type="checkbox"/>			
8.5.2.1	General	<input type="checkbox"/>	<input type="checkbox"/>			
8.5.2.2	Hazard identification and determination of acceptable levels	<input type="checkbox"/>	<input type="checkbox"/>			
8.5.2.2.1	The organization shall identify and document all food safety hazards that are reasonably expected to occur in relation to the type of product, type of process and process environment. The identification shall be based on: a) -e)	<input type="checkbox"/>	<input type="checkbox"/>			
8.5.2.2.2	The organization shall identify step(s) (e.g. receiving raw materials, processing, distribution and delivery) at which each food safety hazard can be present, be introduced, increase or persist. When identifying hazards, the organization shall consider: a) - c)	<input type="checkbox"/>	<input type="checkbox"/>			
8.5.2.2.3	The organization shall determine the acceptable level in the end product of each food safety hazard identified, whenever possible. When determining acceptable levels, the organization shall: a) - c)	<input type="checkbox"/>	<input type="checkbox"/>			

8.5.2.3	Hazard assessment	<input type="checkbox"/>	<input type="checkbox"/>			
8.5.2.4	Selection and categorization of control measure(s)	<input type="checkbox"/>	<input type="checkbox"/>			
8.5.2.4.1	Based on the hazard assessment, the organization shall select an appropriate control measure or combination of control measures that will be capable of preventing or reducing the identified significant food safety hazard to defined acceptable levels	<input type="checkbox"/>	<input type="checkbox"/>			
8.5.2.4.2	In addition, for each control measure, the systematic approach shall include an assessment of the feasibility of: a) - c)	<input type="checkbox"/>	<input type="checkbox"/>			
8.5.3	Validation of control measure(s) and combination of control measures	<input type="checkbox"/>	<input type="checkbox"/>			
8.5.4	Hazard control plan (HACCP/OPRP plan)	<input type="checkbox"/>	<input type="checkbox"/>			
8.5.4.1	General	<input type="checkbox"/>	<input type="checkbox"/>			
8.5.4.2	Determination of critical limits and action criteria	<input type="checkbox"/>	<input type="checkbox"/>			
8.5.4.3	Monitoring systems at CCPs and for OPRPs	<input type="checkbox"/>	<input type="checkbox"/>			
8.5.4.4	Actions when critical limits or action criteria are not met	<input type="checkbox"/>	<input type="checkbox"/>			
8.5.4.5	Implementation of the hazard control plan	<input type="checkbox"/>	<input type="checkbox"/>			
8.6	Updating the information specifying the PRPs and the hazard control plan (ISO22000: 2018)	<input type="checkbox"/>	<input type="checkbox"/>			
8.7	Control of monitoring and measuring (ISO22000: 2018)	<input type="checkbox"/>	<input type="checkbox"/>			
8.8	Verification related to PRPs and the hazard control plan (ISO22000: 2018)	<input type="checkbox"/>	<input type="checkbox"/>			
8.8.1	Verification	<input type="checkbox"/>	<input type="checkbox"/>			

8.8.2	Analysis of results of verification activities	<input type="checkbox"/>	<input type="checkbox"/>			
8.9	Control of product and process nonconformities (ISO22000: 2018)	<input type="checkbox"/>	<input type="checkbox"/>			
8.9.1	General	<input type="checkbox"/>	<input type="checkbox"/>			
8.9.2	Corrections	<input type="checkbox"/>	<input type="checkbox"/>			
8.9.2.1	The organization shall ensure that when critical limits at CCPs and/or action criteria for OPRPs are not met, the products affected are identified and controlled with regard to their use and release	<input type="checkbox"/>	<input type="checkbox"/>			
8.9.2.2	When critical limits at CCPs are not met, affected products shall be identified and handled as potentially unsafe products (see 8.9.4)	<input type="checkbox"/>	<input type="checkbox"/>			
8.9.2.3	Where action criteria for an OPRP are not met, the following shall be carried out: a) - c)	<input type="checkbox"/>	<input type="checkbox"/>			
8.9.2.4	Documented information shall be retained to describe corrections made on nonconforming products and processes, including a) - c)	<input type="checkbox"/>	<input type="checkbox"/>			
8.9.3	Corrective actions	<input type="checkbox"/>	<input type="checkbox"/>			
8.9.4	Handling of potentially unsafe products	<input type="checkbox"/>	<input type="checkbox"/>			
8.9.4.1	General	<input type="checkbox"/>	<input type="checkbox"/>			
8.9.4.2	Evaluation for release	<input type="checkbox"/>	<input type="checkbox"/>			
8.9.4.3	Disposition of nonconforming products	<input type="checkbox"/>	<input type="checkbox"/>			
8.9.5	Withdrawal/recall	<input type="checkbox"/>	<input type="checkbox"/>			
Summary:						

ISO 22000:2018 & ISO 9001: 2015		Conform		Grade	If No – detail NC	NC #
Clause	Requirement	Yes	No	Minor/Major/ Critical		
9	Performance evaluation					
9.1	Resources	<input type="checkbox"/>	<input type="checkbox"/>			
9.1.1	General	<input type="checkbox"/>	<input type="checkbox"/>			
9.1.2	Analysis and evaluation (ISO22000: 2018)	<input type="checkbox"/>	<input type="checkbox"/>			
9.2	Internal audit	<input type="checkbox"/>	<input type="checkbox"/>			
9.2.1	The organization shall conduct internal audits at planned intervals to provide information on whether the FSMS/QMS conforms to: a) - b)	<input type="checkbox"/>	<input type="checkbox"/>			
9.2.2	The organization shall a) - g) for FSMS; a) - f) for QMS	<input type="checkbox"/>	<input type="checkbox"/>			
9.3	Control of externally provided processes, products or services	<input type="checkbox"/>	<input type="checkbox"/>			
9.3.1	Competence	<input type="checkbox"/>	<input type="checkbox"/>			
9.3.2	Awareness	<input type="checkbox"/>	<input type="checkbox"/>			
9.3.3	Communication	<input type="checkbox"/>	<input type="checkbox"/>			
Summary:						
ISO 22000:2018 & ISO 9001: 2015		Conform		Grade	If No – detail NC	NC #
Clause	Requirement	Yes	No	Minor/Major/ Critical		
10	Improvement					
10.1	Nonconformity and corrective action	<input type="checkbox"/>	<input type="checkbox"/>			
10.1.1	When a nonconformity occurs, the organization shall: a) - e)	<input type="checkbox"/>	<input type="checkbox"/>			
10.1.2	The organization shall retain documented information as evidence of: a) - b)	<input type="checkbox"/>	<input type="checkbox"/>			
10.2	Continual improvement	<input type="checkbox"/>	<input type="checkbox"/>			
10.3	Update of the food management system	<input type="checkbox"/>	<input type="checkbox"/>			
Summary:						

4.2 ISO 9001: 2015 SPECIFIC CLAUSES

ISO 9001: 2015		Conform		Grade	If No – detail NC	NC #
Clause	Requirement	Yes	No	Minor/Major/ Critical		
7	Support					
7.1.5	Monitoring and measuring resources	<input type="checkbox"/>	<input type="checkbox"/>			
7.1.5.1	General	<input type="checkbox"/>	<input type="checkbox"/>			
7.1.5.2	Measurement traceability	<input type="checkbox"/>	<input type="checkbox"/>			
7.1.6	Organizational knowledge	<input type="checkbox"/>	<input type="checkbox"/>			
Summary:						
ISO 9001: 2015		Conform		Grade	If No – detail NC	NC #
Clause	Requirement	Yes	No	Minor/Major/ Critical		
8	Operation					
8.2	Requirements for products and services	<input type="checkbox"/>	<input type="checkbox"/>			
8.2.1	Customer communication	<input type="checkbox"/>	<input type="checkbox"/>			
8.2.2	Determining the requirements for products and services	<input type="checkbox"/>	<input type="checkbox"/>			
8.2.3	Review the requirements for products and services	<input type="checkbox"/>	<input type="checkbox"/>			
8.2.4	Changes to the requirements for products and services	<input type="checkbox"/>	<input type="checkbox"/>			
8.3	Design and development of products and services	<input type="checkbox"/>	<input type="checkbox"/>			
8.3.1	General	<input type="checkbox"/>	<input type="checkbox"/>			
8.3.2	Design and development planning	<input type="checkbox"/>	<input type="checkbox"/>			
8.3.3	Design and development inputs	<input type="checkbox"/>	<input type="checkbox"/>			
8.3.4	Design and development controls	<input type="checkbox"/>	<input type="checkbox"/>			
8.3.5	Design and development outputs	<input type="checkbox"/>	<input type="checkbox"/>			
8.3.6	Design and development changes	<input type="checkbox"/>	<input type="checkbox"/>			

8.4	Control of externally provided processes, products or services	<input type="checkbox"/>	<input type="checkbox"/>			
8.4.1	General	<input type="checkbox"/>	<input type="checkbox"/>			
8.4.2	Type and extent of control	<input type="checkbox"/>	<input type="checkbox"/>			
8.4.3	Information for external providers	<input type="checkbox"/>	<input type="checkbox"/>			
8.5	Production and service provision	<input type="checkbox"/>	<input type="checkbox"/>			
8.5.1	Control of production and service provision	<input type="checkbox"/>	<input type="checkbox"/>			
8.5.2	Identification and traceability	<input type="checkbox"/>	<input type="checkbox"/>			
8.5.3	Properties belonging to customers or external providers	<input type="checkbox"/>	<input type="checkbox"/>			
8.5.4	Preservation	<input type="checkbox"/>	<input type="checkbox"/>			
8.5.5	Post-delivery activities	<input type="checkbox"/>	<input type="checkbox"/>			
8.5.6	Control of changes	<input type="checkbox"/>	<input type="checkbox"/>			
8.6	Release of products and services	<input type="checkbox"/>	<input type="checkbox"/>			
8.7	Control of nonconforming outputs	<input type="checkbox"/>	<input type="checkbox"/>			

Summary:

ISO 9001: 2015		Conform		Grade	If No – detail NC	NC #
Clause	Requirement	Yes	No	Minor/Major/ Critical		
9	Performance evaluation					
9.1.2	Customer satisfaction	<input type="checkbox"/>	<input type="checkbox"/>			
9.1.3	Analysis and evaluation	<input type="checkbox"/>	<input type="checkbox"/>			

Summary:

4.3 ISO/TS 22002-1:2009 (REFER ANNEX 2 FOR FULL DETAILS)

ISO/TS 22002-1:2009		Conform			Grade	If No – detail NC If N/A – provide justification	NC#
Clause	Requirement	Yes	No	N/A	Minor/major/ critical		
4	Construction and layout of buildings						
4.1	General requirements	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>			
4.2	Environment	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>			
4.3	Locations of establishments	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>			
Summary:							

4.4 FSSC 22000 ADDITIONAL REQUIREMENTS (REFER ANNEX 2 FOR FULL DETAILS)

FSSC 22000 Additional Requirement		Conform			Grade	If No – detail NC If N/A – provide justification	NC#
Clause	Requirement	Yes	No	N/A	Minor/major/ critical		
2.5.1	Management of services and purchased materials	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>			
Summary:							