

Contents

	Page
Foreword	v
Introduction	vi
1 Scope	1
2 Normative references	1
3 Terms and definitions	1
4 Context of the organization	9
4.1 Understanding the organization and its context.....	9
4.2 Understanding the needs and expectations of interested parties.....	9
4.3 Determining the scope of the food safety management system.....	9
4.4 Food safety management system.....	10
5 Leadership	10
5.1 Leadership and commitment.....	10
5.2 Policy.....	10
5.2.1 Establishing the food safety policy.....	10
5.2.2 Communicating the food safety policy.....	10
5.3 Organizational roles, responsibilities and authorities.....	11
6 Planning	11
6.1 Actions to address risks and opportunities.....	11
6.2 Objectives of the food safety management system and planning to achieve them.....	12
6.3 Planning of changes.....	12
7 Support	13
7.1 Resources.....	13
7.1.1 General.....	13
7.1.2 People.....	13
7.1.3 Infrastructure.....	13
7.1.4 Work environment.....	13
7.1.5 Externally developed elements of the food safety management system.....	14
7.1.6 Control of externally provided processes, products or services.....	14
7.2 Competence.....	14
7.3 Awareness.....	14
7.4 Communication.....	15
7.4.1 General.....	15
7.4.2 External communication.....	15
7.4.3 Internal communication.....	15
7.5 Documented information.....	16
7.5.1 General.....	16
7.5.2 Creating and updating.....	16
7.5.3 Control of documented information.....	17
8 Operation	17
8.1 Operational planning and control.....	17
8.2 Prerequisite programmes (PRPs).....	17
8.3 Traceability system.....	18
8.4 Emergency preparedness and response.....	19
8.4.1 General.....	19
8.4.2 Handling of emergencies and incidents.....	19
8.5 Hazard control.....	19
8.5.1 Preliminary steps to enable hazard analysis.....	19
8.5.2 Hazard analysis.....	21
8.5.3 Validation of control measure(s) and combinations of control measures.....	23
8.5.4 Hazard control plan (HACCP/OPRP plan).....	24
8.6 Updating the information specifying the PRPs and the hazard control plan.....	25

8.7	Control of monitoring and measuring.....	25
8.8	Verification related to PRPs and the hazard control plan.....	26
	8.8.1 Verification.....	26
	8.8.2 Analysis of results of verification activities.....	26
8.9	Control of product and process nonconformities.....	27
	8.9.1 General.....	27
	8.9.2 Corrections.....	27
	8.9.3 Corrective actions.....	27
	8.9.4 Handling of potentially unsafe products.....	28
	8.9.5 Withdrawal/recall.....	29
9	Performance evaluation.....	29
	9.1 Monitoring, measurement, analysis and evaluation.....	29
	9.1.1 General.....	29
	9.1.2 Analysis and evaluation.....	29
	9.2 Internal audit.....	30
	9.3 Management review.....	31
	9.3.1 General.....	31
	9.3.2 Management review input.....	31
	9.3.3 Management review output.....	31
10	Improvement.....	32
	10.1 Nonconformity and corrective action.....	32
	10.2 Continual improvement.....	32
	10.3 Update of the food safety management system.....	32
	Annex A (informative) Cross references between the CODEX HACCP and this document.....	33
	Annex B (informative) Cross references between this document and ISO 22000:2005.....	34
	Bibliography.....	37