

Transition document

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Transition from a HACCP certification to a FSSC 22000 certification

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Transition document

Transition from a HACCP certification to a FSSC 22000 certification

1 Introduction

The board of the SCV Foundation has decided to phase out the HACCP certification program. Over the past few years, the number of HACCP certificates has decreased dramatically, and that downward trend has only accelerated recently. In order to prepare for the moment when the number of certificates no longer justifies the continuation of the course program, the board of SCV and the CCvD have decided to phase out the certification program over the next few years.

The board has made this decision with the knowledge that there are fortunately enough alternatives for the HACCP program in the market for all HACCP certificate holders. The three-year phase-out period will give HACCP certificate holders enough time to transition to another Food Safety Management System certification.

The HACCP program shall be phased out over a period of three years, starting on January 1, 2018 and ending on January 1, 2021. HACCP certificates issued after January 1, 2018 expire on January 1, 2021. Starting January 1, 2020, no new certificates shall be issued. All HACCP certificates expire on January 1, 2021.

Certification Bodies (CB) are asked to inform their clients of the phase-out of the HACCP programme, its consequences and possible alternatives in a timely manner.

FSSC 22000

One of the alternatives is Food Safety System Certification 22000 (FSSC 22000) which is also part of the SCV Foundation. This document details the requirements for the transition of an existing valid HACCP certification to a FSSC 22000 certification. The main difference between the HACCP program and FSSC 22000 certification is that FSSC 22000 is not limited to the HACCP system of the certified organization but covers the full Food Safety Management System of the certified organization.

FSSC 22000 Global Markets Program

Another alternative is the FSSC 22000 Global Markets program.

The FSSC 22000 Global Markets Program is also a food safety conformity assessment program. The Program is based on the GFSI Global Markets Program. The current scope of the Program involves manufacturers of ingredients, food products and pet food for cats and dogs.

The Program is available for any food manufacturing organization in the food supply chain that can have an impact on the safety of food products, especially for organizations with less developed food safety systems and small and/or low risk suppliers.

2 General requirements for a transition to FSSC 22000

2.1 Transition from HACCP to FSSC 22000

The transition audit is a certification audit.

When transferring an existing valid HACCP certification to FSSC 22000, a full stage 1 and 2 audit will not be required for the transition. The transition audit shall meet the requirements for a stage 2 audit in accordance with ISO 17021-1:2015. The purpose of the transition (certification) audit is to evaluate the implementation of FSSC 22000 requirements, including effectiveness, of the food safety management system. The transition audit shall be performed on-site at the client's premises.

2.2 Audit report

The audit report shall clearly specify that the audit is a transition audit. The auditor shall also confirm the validity of the existing HACCP certificate.

The audit shall include ISO 22000, the applicable technical specification for sector PRP's and the additional FSSC requirements.

2.3 Audit time calculation.

The audit time for the HACCP transition audit shall be calculated in accordance with FSSC 22000 Annex 2, Audit Time Calculation.

2.4 Certificate

The newly issued certificate is a FSSC 22000 certificate.

The scope shown on the certificate covers the full process. It is not allowed to exclude part of the process within the FSSC 22000 scope of certification.

The date of issuing on the certificate is the date of issuing the FSSC certificate. The original date of issuing of the HACCP certificate is not shown on the FSSC 22000 certificate.

2.5 Validity of the certificate

The transition audit will result in a FSSC 22000 certificate with the validity of 3 years.

3 Food Chain Category

The HACCP scope of certification is supported by a Food Chain Category in accordance with ISO 22003:2013.

There is a slight mismatch between the scope of certification of HACCP and FSSC 22000. Not all HACCP scopes are supported by FSSC 22000.

Table 1 shows the cross-references between HACCP and FSSC 22000 and the linked Prerequisite Programs (PRP).

Table 1

Cross-references between HACCP and FSSC 22000 Food Chain Categories

HACCP Food Chain Category	Cluster	Supported by FSSC 22000	PRP-Standard
A	Farming of animals	Yes	ISO/TS 22002-3:2011
B	Farming of plants	No	-
C	Food manufacturing	Yes	ISO/TS 22002-1:2009
D	Feed manufacturing	Yes	ISO/TS 22002-6:2016
E	Catering	Yes	ISO/TS 22002-2:2013

F	Distribution	Limited to FI – Wholesale/Retail	BSI/PAS 221:2013
G	Transport and Storage services	Yes	NEN/NTA 8059:2016
K	Biochemical	Limited to food and feed <ul style="list-style-type: none"> • Additives • Vitamins • Minerals • Bio-cultures • Flavourings • Enzymes • Processing aids 	ISO/TS 22002-1:2009

Table 1 shows that Food Chain Categories B (Farming of Plants) and FII (Food Broking and trading) are not supported by FSSC 22000. Organizations with a scope of certification supported by one of these two Food Chain Categories have to transition to another certification scheme e.g. Global Gap for food chain category B.

4 Certification cycle

The FSSC 22000 certification scheme works with a three-year certification cycle in accordance with ISO 17021-1:2015. Surveillance audits shall be conducted at least once a calendar year for all food chain categories. A re-certification audit shall be conducted in the third year prior to the expiration of the certificate.

5 FSSC 22000 scheme requirements

5.1 Cross-reference between HACCP and FSSC 22000

Table 2 (See Annex 1) shows the result of the GAP analysis between the HACCP certification requirements and the FSSC 22000 requirements for a certified organisation. Based on table 2, a HACCP certified organisation can determine which action have to be taken to make a transition to FSSC 22000 possible.

The backbone of table 2 is the yellow column that shows the ISO 22000 requirements contained in FSSC 22000.

5.2 Prerequisite program

These technical specifications are used in addition to ISO 22000 to provide an agreed interpretation.

FSSC 22000 provides a certification Scheme for sectors where such a technical specification for sector PRPs has been integrated as described in the scope.

FSSC 22000 uses prerequisite programs (PRP) defined by ISO and BSI/PAS. Each PRP-standard is linked to a specific food chain category.

The FSSC 22000 PRP-standard requirements are more detailed than the HACCP-PRP requirements contained in 5.4 of the requirements for a HACCP based FSMS.

Table 3
FSSC 22000 PRP standards

Table 3 shows the PRP-standards used by FSSC 22000.

Cluster	Food chain category	PRP-Standard
Farming of animals	A	ISO/TS 22002-3:2011
Food manufacturing	C	ISO/TS 22002-1:2009
Feed manufacturing	D	ISO/TS 22002-6:2016
Catering	E	ISO/TS 22002-2:2013
Distribution	FI	BSI/PAS 221:2013
Transport and Storage services	G	NEN/NTA 8059:2016
Biochemical Limited to food and feed <ul style="list-style-type: none"> • Additives • Vitamins • Minerals • Bio-cultures • Flavourings • Enzymes • Processing aids 	K	ISO/TS 22002-1:2009

5.3 Additional FSSC 22000 requirements

To meet the needs of the key stakeholders and to ensure an adequate control of food safety, specific additional FSSC requirements for the food safety management system are included.

These may be elaborations of the clauses in ISO 22000:2005 and technical specifications for sector PRPs or additional requirements as outlined below.

1. The additional Scheme requirements are: 1) Management of services,
2. Product labelling,
3. Food defense,
4. Food fraud prevention,
5. Logo use,
6. Management of allergens (for categories C, I and K only),
7. Environmental monitoring (for categories C, I and K only),
8. Formulation of products (for category DII only),
9. Management of natural resources (for category A only).

6 FSSC 22000 Global Markets Program

The FSSC 22000 Global Markets Program is also a food safety conformity assessment program. This program fits the needs of food manufacturers and their customers to achieve a conforming food safety system based on minimum food safety requirements. The Program is based on the GFSI Global Markets Program.

The FSSC 22000 Global Markets Program follows a 3 step-approach however also allows organizations to maintain at a Foundation Conformity level, by providing a full

conformity assessment scheme meeting the minimum food safety requirements in accordance with the CODEX HACCP principles & General Principles of Food Hygiene and the basic level of the GFSI Global Markets Program.

The current scope of the Program involves manufacturers of ingredients, food products and pet food for cats and dogs.

The Program is available for any food manufacturing organization in the food supply chain that can have an impact on the safety of food products, especially for organizations with less developed food safety systems and small and/or low risk suppliers.

6.1 Food Chain Category

The HACCP scope of certification is supported by a Food Chain Category in accordance with ISO 22003:2013.

Not all HACCP scopes are supported by FSSC 22000 Global Markets Program. Table 4 shows the cross-references between HACCP and FSSC 22000 Global Markets Program.

Table 4
Cross-references between HACCP and FSSC 22000 Global Markets Program
Food Chain Categories

HACCP Food Chain Category	Cluster	Supported by FSSC 22000 Global Markets program
A	Farming of animals	No
B	Farming of plants	No
C	Food manufacturing	Yes
D	Feed manufacturing	Limited to production for pet food for dogs and cats
E	Catering	No
F	Distribution	No
G	Transport and Storage services	No
K	Biochemical	Limited to food and feed <ul style="list-style-type: none"> • Additives • Vitamins • Minerals • Bio-cultures • Flavourings • Enzymes • Processing aids

7 Transition to FSSC 22000 Global Markets program

The FSSC 22000 Global Markets Program meets the minimum food safety requirements in accordance with the CODEX HACCP principles & General Principles of Food Hygiene and the basic level of the GFSI Global Markets Program. HACCP certified organizations meet these requirements and can be easily transition to the FSSC 22000 Global Markets Program.

For more information see <http://www.fssc22000.com/documents/global-markets-program.xml?lang=en>

ANNEX 1. Table 2; Cross reference table between HACCP and FSSC 22000

The backbone of the cross-reference table is the yellow column that shows the ISO 22000 requirements contained in FSSC 22000.

HACCP clause	FSSC 22000 clause	FSSC 22000 requirement	Remark
Clause 5.1, Scope of the HACCP system	ISO 22000, Section 4, Food safety management System Clause 4.1, General requirements	Summary: The organization shall establish, document, implement and maintain an effective food safety management system and update it when necessary in accordance with the requirements of ISO 22000 and general requirements for the scope of certification	The ISO 22000, clause 4.1 is more detailed than the HACCP clause 5.1. The ISO 22000 requirement is not limited to the HACCP system but covers the full Food Safety Management System of the certified organization.
Section 5.12, Documentation and records	ISO 22000, Section 4, Food safety management System Clause 4.2, Documentation requirements		
Clause 5.12.1, Documents and document control	ISO 22000, Section 4, Food safety management System Clause 4.2.1, General	The food safety management system documentation shall include a) documented statements of a food safety policy and related objectives, b) documented procedures and records required by this International Standard, and c) documents needed by the organization to ensure the effective development, implementation and updating of the food safety management system.	The ISO 22000, clause 4.2.1 is more detailed than the HACCP section 5.12.1. The ISO 22000 requirement is not limited to the HACCP system but covers all procedures and records related to the full Food Safety Management System of the certified organization.
Clause 5.12.1, Documents and document control	ISO 22000, Section 4, Food safety management System Clause 4.2.2, Control of documents	Summary: Documents required by the food safety management system shall be controlled. Records are a special type of document and shall be controlled according to the requirements given in 4.2.3. The controls shall ensure that all proposed changes are reviewed prior to implementation to determine their effects on food safety and their impact on the food safety management system.	The ISO 22000, clause 4.2.2 is more detailed than the HACCP section 5.12.1. The ISO 22000 requirement is not limited to the HACCP system but covers all procedures and records related to the full Food Safety Management System of the certified organization.
Clause 5.12.2, Records	ISO 22000, Section 4, Food safety management System	Records shall be established and maintained to provide evidence of conformity to requirements and evidence of the effective operation of the food safety management system. Records shall remain legible, readily	The ISO 22000, clause 4.2.3 is more detailed than the HACCP section 5.12.2. The ISO 22000 requirement is not limited to the HACCP system but covers all procedures and records related to the full Food Safety

HACCP clause	FSSC 22000 clause	FSSC 22000 requirement	Remark
	Clause 4.2.3, Control of records	identifiable and retrievable. A documented procedure shall be established to define the controls needed for the identification, storage, protection, retrieval, retention time and disposition of records.	Management System of the certified organization.
Clause 5.1, Management responsibility	ISO 22000, Section 5, Management responsibility. Clause 5.1, Management commitment	Summary: Top management shall provide evidence of its commitment to the development and implementation of the food safety management system and to continually improving its effectiveness	The ISO 22000, clause 5.1 is more detailed than the HACCP section 5.1.
Clause 5.1.1, Policy	ISO 22000, Section 5, Management responsibility. Clause 5.2, Food safety policy	Summary: Top management shall define, document and communicate its food safety policy.	The ISO 22000, clause 5.2 is more detailed than the HACCP section 5.1.1. It is also linked to the management review and communication.
	ISO 22000, Section 5, Management responsibility. Clause 5.3, Food safety management system planning	Top management shall ensure that a) planning of the food safety management system is carried out to meet requirements given in 4.1 as well as the objectives of the organization that support food safety, and b) the integrity of the food safety management system is maintained when changes to the food safety management system are planned and implemented.	This requirement is not contained in HACCP requirements. It new for organizations transitioning to FSSC 22000.
Clause 5.1.3, Tasks, responsibilities and authorities	ISO 22000, Section 5, Management responsibility. Clause 5.4, Responsibility and authority	Top management shall ensure that responsibilities and authorities are defined and communicated within the organization to ensure the effective operation and maintenance of the food safety management system. All personnel shall have responsibility to report problems with the food safety management system to identified person(s). Designated personnel shall have defined responsibility and authority to initiate and record actions.	
	ISO 22000, Section 5, Management responsibility. Clause 5.5, Food safety team leader	Summary: Top management shall appoint a food safety team leader who, irrespective of other responsibilities, shall have the responsibility and authority	This requirement is not contained in HACCP requirements. It new for organizations transitioning to FSSC 22000.
	ISO 22000, Section 5, Management responsibility.		This section is not contained in HACCP requirements. It new for organizations transitioning to FSSC 22000.

HACCP clause	FSSC 22000 clause	FSSC 22000 requirement	Remark
	Clause 5.6, Communication		
	ISO 22000, Section 5, Management responsibility. Clause 5.6, 5.6.1; External communication	Summary: To ensure that sufficient information on issues concerning food safety is available throughout the food chain, the organization shall establish, implement and maintain effective arrangements for communicating	This requirement is not contained in HACCP requirements. It new for organizations transitioning to FSSC 22000.
	ISO 22000, Section 5, Management responsibility. Clause 5.6, 5.6.2; Internal communication	Summary: The organization shall establish, implement and maintain effective arrangements for communicating with personnel on issues having an impact on food safety. In order to maintain the effectiveness of the food safety management system, the organization shall ensure that the food safety team is informed in a timely manner of changes,	This requirement is not contained in HACCP requirements. It new for organizations transitioning to FSSC 22000.
	ISO 22000, Section 5, Management responsibility. Clause 5.7, emergency preparedness and response	Top management shall establish, implement and maintain procedures to manage potential emergency situations and accidents that can impact food safety and which are relevant to the role of the organization in the food chain.	This section is not contained in HACCP requirements. It new for organizations transitioning to FSSC 22000.
	ISO 22000, Section 5, Management responsibility. Clause 5.8, Management review		
Clause 5.1.6 Management review	ISO 22000, Section 5, Management responsibility. Clause 5.8, 5.8.1; General	Top management shall review the organization's food safety management system at planned intervals to ensure its continuing suitability, adequacy and effectiveness. This review shall include assessing opportunities for improvement and the need for change to the food safety management system, including the food safety policy. Records of management reviews shall be maintained.	The ISO 22000, clause 5.8.1 is more detailed than the HACCP clause 5.1.6. The ISO 22000 requirement is not limited to the HACCP system but covers the full Food Safety Management System of the certified organization.
	ISO 22000, Section 5, Management responsibility. Clause 5.8, 5.8.2; Review input		This section is not contained in HACCP requirements. It new for organizations transitioning to FSSC 22000. Details the management review.

HACCP clause	FSSC 22000 clause	FSSC 22000 requirement	Remark
	ISO 22000, Section 5, Management responsibility. Clause 5.8, 5.8.2; Review output		This section is not contained in HACCP requirements. It new for organizations transitioning to FSSC 22000. Details the management review.
	ISO 22000, Section 6, Resource management.		
Clause 5.1.5	ISO 22000, Section 6, Resource management. Clause 6.1, Provision and resources	The organization shall provide adequate resources for the establishment, implementation, maintenance and updating of the food safety management system.	The ISO 22000, clause 6.1 is more detailed than the HACCP clause 5.1.5. The ISO 22000 requirement is not limited to the HACCP system but covers the full Food Safety Management System of the certified organization.
	ISO 22000, Section 6, Resource management. Clause 6.2, Human resources		
	ISO 22000, Section 6, Resource management. Clause 6.2, 6.2.1; General	The food safety team and the other personnel carrying out activities having an impact on food safety shall be competent and shall have appropriate education, training, skills and experience. Where the assistance of external experts is required for the development, implementation, operation or assessment of the food safety management system, records of agreement or contracts defining the responsibility and authority of external experts shall be available.	This section is not contained in HACCP requirements. It new for organizations transitioning to FSSC 22000.
	ISO 22000, Section 6, Resource management. Clause 6.2, 6.2.2; Competence and awareness training	Summary: The organization shall identify competencies, provide training and evaluate its effectiveness.	This section is not contained in HACCP requirements. It new for organizations transitioning to FSSC 22000.
	ISO 22000, Section 6, Resource management. Clause 6.3, Infrastructure	The organization shall provide the resources for the establishment and maintenance of the infrastructure needed to implement the requirements of this International Standard.	This section is not contained in HACCP requirements. It new for organizations transitioning to FSSC 22000.
	ISO 22000, Section 6, Resource management.	The organization shall provide the resources for the establishment, management and maintenance of the work environment needed	This section is not contained in HACCP requirements. It new for organizations transitioning to FSSC 22000.

HACCP clause	FSSC 22000 clause	FSSC 22000 requirement	Remark
	Clause 6.4, Work environment	to implement the requirements of this International Standard.	
	ISO 22000, Section 7, Planning and realization of safe products		
	ISO 22000, Section 7, Resource management. Clause 7.1, General	The organization shall plan and develop the processes needed for the realization of safe products. The organization shall implement, operate and ensure the effectiveness of the planned activities and any changes to those activities. This includes PRP(s) as well as operational PRP(s) and/or the HACCP plan.	This section is not contained in HACCP requirements. It new for organizations transitioning to FSSC 22000.
Clause 5.4, prerequisite program	ISO 22000, Section 7, Resource management. Clause 7.2, Prerequisite programmes		The ISO 22000, clause 7.2 is more detailed than the HACCP clause 5.4. FSSC 22000 also mandatory prescribes the use of specific PRP standards.
	ISO 22000, Section 7, Resource management. Clause 7.3, Preliminary steps to enable hazard analyses		
Clause 5.2, Product information	ISO 22000, Section 7, Resource management. Clause 7.3, 7.3.1: General	All relevant information needed to conduct the hazard analysis shall be collected, maintained, updated and documented. Records shall be maintained.	
Clause 5.1.4, HACCP team	ISO 22000, Section 7, Resource management. Clause 7.3, 7.3.2: Food Safety Team	A food safety team shall be appointed. The food safety team shall have a combination of multi-disciplinary knowledge and experience in developing and implementing the food safety management system. This includes, but need not be limited to, the organization's products, processes, equipment and food safety hazards within the scope of the food safety management system. Records shall be maintained that demonstrate that the food safety team has the required knowledge and experience	The ISO 22000, clause 7.3.2 is more detailed than the HACCP clause 5.1.4.
Clause 5.2, Product information	ISO 22000, Section 7, Resource management.		The ISO 22000, clause 7.3.3 is more detailed than the HACCP clause 5.2.

HACCP clause	FSSC 22000 clause	FSSC 22000 requirement	Remark
	Clause 7.3, 7.3.3: Product characteristics		
Clause 5.2.2, Intended use	ISO 22000, Section 7, Resource management. Clause 7.3.4, Intended use	Summary: The intended use, the reasonably expected handling of the end product, and any unintended but reasonably expected mishandling and misuse of the end product shall be considered and shall be described in documents to the extent needed to conduct the hazard analysis (see 7.4). Groups of users and, where appropriate, groups of consumers shall be identified for each product, and consumer groups known to be especially vulnerable to specific food safety hazards shall be considered. The descriptions shall be kept up-to-date	The ISO 22000, clause 7.3.4 is more detailed than the HACCP clause 5.2.2.
Clause 5.3, Process information	ISO 22000, Section 7, Resource management. Clause 7.3.5, Flow diagrams, process steps and control measures		
Clause 5.3.1, Flow diagrams	ISO 22000, Section 7, Resource management. Clause 7.3.5, 7.3.5.2; Flow diagrams	Flow diagrams shall be prepared for the products or process categories covered by the food safety management system. Flow diagrams shall provide a basis for evaluating the possible occurrence, increase or introduction of food safety hazards. Flow diagrams shall be clear, accurate and sufficiently detailed.	
	ISO 22000, Section 7, Resource management. Clause 7.3.5, 7.3.5.1; Description of process steps and control measures	The existing control measures, process parameters and/or the rigorousness with which they are applied, or procedures that may influence food safety, shall be described to the extent needed to conduct the hazard analysis (see 7.4). External requirements (e.g. from regulatory authorities or customers) that may impact the choice and the rigorousness of the control measures shall also be described.	This section is not contained in HACCP requirements. It new for organizations transitioning to FSSC 22000.
	ISO 22000, Section 7, Resource management. Clause 7.4, Hazard analysis		

HACCP clause	FSSC 22000 clause	FSSC 22000 requirement	Remark
Clause 5.5, Hazard analysis	ISO 22000, Section 7, Resource management. Clause 7.4, 7.4.1; General	The food safety team shall conduct a hazard analysis to determine which hazards need to be controlled, the degree of control required to ensure food safety, and which combination of control measures is required.	This section is not contained in HACCP requirements. It new for organizations transitioning to FSSC 22000.
Clause 5.5.1, Hazard identification	ISO 22000, Section 7, Resource management. Clause 7.4, 7.4.2; Hazard identification and determination of acceptable levels		The ISO 22000, clause 7.4.2 is more detailed than the HACCP clause 5.5.1.
Clause 5.5.2, HACCP – Hazard analyses	ISO 22000, Section 7, Resource management. Clause 7.4, 7.4.3; Hazard assessment	A hazard assessment shall be conducted to determine, for each food safety hazard identified (see 7.4.2), whether its elimination or reduction to acceptable levels is essential to the production of a safe food, and whether its control is needed to enable the defined acceptable levels to be met. Each food safety hazard shall be evaluated according to the possible severity of adverse health effects and the likelihood of their occurrence. The methodology used shall be described, and the results of the food safety hazard assessment shall be recorded.	The ISO 22000, clause 7.4.3 is more detailed than the HACCP clause 5.5.2.
Clause 5.6, Specific control measures	ISO 22000, Section 7, Resource management. Clause 7.4, 7.4.4; Selection and assessment of control measures	Summary: Based on the hazard assessment of 7.4.3, an appropriate combination of control measures shall be selected which is capable of preventing, eliminating or reducing these food safety hazards to defined acceptable levels. In this selection, each of the control measures as described in 7.3.5.2 shall be reviewed with respect to its effectiveness against the identified food safety hazards. The control measures selected shall be categorized as to whether they need to be managed through operational PRP(s) or by the HACCP plan.	The ISO 22000, clause 7.4.4 is more detailed than the HACCP clause 5.6.
	ISO 22000, Section 7, Resource management.	Summary: The operational PRPs shall be documented.	This section is not contained in HACCP requirements. It new for organizations transitioning to FSSC 22000.

HACCP clause	FSSC 22000 clause	FSSC 22000 requirement	Remark
	Clause 7.5, Establishing the operational prerequisite programs		
	ISO 22000, Section 7, Resource management. Clause 7.6, Establishing the HACCP plan		
	ISO 22000, Section 7, Resource management. Clause 7.6, 7.6.1; HACCP plan	Summary: The HACCP plan shall be documented and shall include information for each identified critical control point (CCP).	This section is not contained in HACCP requirements. It new for organizations transitioning to FSSC 22000.
	ISO 22000, Section 7, Resource management. Clause 7.6, 7.6.2; Identification of critical control points	For each hazard that is to be controlled by the HACCP plan, CCP(s) shall be identified for the control measures identified.	This section is not contained in HACCP requirements. It new for organizations transitioning to FSSC 22000.
Clause 5.7, Parameters and critical limits	ISO 22000, Section 7, Resource management. Clause 7.6, 7.6.3; Determination of critical limits for critical control points	Critical limits shall be determined for the monitoring established for each CCP. Critical limits shall be established to ensure that the identified acceptable level of the food safety hazard in the end product (see 7.4.2) is not exceeded. Critical limits shall be measurable. The rationale for the chosen critical limits shall be documented. Critical limits based on subjective data (such as visual inspection of product, process, handling, etc.) shall be supported by instructions or specifications and/or education and training.	The ISO 22000, clause 7.6.3 is more detailed than the HACCP clause 5.7.
Clause 5.8.1	ISO 22000, Section 7, Resource management. Clause 7.6, 7.6.4; System for monitoring critical control points	Summary: A monitoring system shall be established for each CCP to demonstrate that the CCP is in control. The system shall include all scheduled measurements or observations relative to the critical limit(s). The monitoring system shall consist of relevant procedures, instructions and records	The ISO 22000, clause 7.6.4 is more detailed than the HACCP clause 5.8.1.

HACCP clause	FSSC 22000 clause	FSSC 22000 requirement	Remark
Clause 5.9.1, Corrective actions	ISO 22000, Section 7, Resource management. Clause 7.6, 7.6.5; Actions when monitoring results exceed critical limits	Planned corrections and corrective actions to be taken when critical limits are exceeded shall be specified in the HACCP plan. The actions shall ensure that the cause of nonconformity is identified, that the parameter(s) controlled at the CCP is (are) brought back under control, and that recurrence is prevented (see 7.10.2). Documented procedures shall be established and maintained for the appropriate handling of potentially unsafe products to ensure that they are not released until they have been evaluated (see 7.10.3).	The ISO 22000, clause 7.6.5 is more detailed than the HACCP clause 5.9.1.
	ISO 22000, Section 7, Resource management. Clause 7.7, Updating of preliminary information and documents specifying the PRPs and the HACCP plan	Summary: Following the establishment of operational PRP(s) (see 7.5) and/or the HACCP plan (see 7.6), the organization shall update the information, if necessary	This section is not contained in HACCP requirements. It new for organizations transitioning to FSSC 22000.
	ISO 22000, Section 7, Resource management. Clause 7.8, Verification planning	Summary: Verification planning shall define the purpose, methods, frequencies and responsibilities for the verification activities. The output of this planning shall be in a form suitable for the organization's method of operations. Verification results shall be recorded and shall be communicated to the food safety team. Verification results shall be provided to enable the analysis of the results of the verification activities (see 8.4.3). If system verification is based on testing of end product samples, and where such test samples show nonconformity with the acceptable level of the food safety hazard (see 7.4.2), the affected lots of product shall be handled as potentially unsafe in accordance with 7.10.3.	This section is not contained in HACCP requirements. It new for organizations transitioning to FSSC 22000.
Clause 5.9.3, Tracking & tracing	ISO 22000, Section 7, Resource management. Clause 7.9, Traceability system	The organization shall establish and apply a traceability system that enables the identification of product lots and their relation to batches of raw materials, processing and delivery records.	The ISO 22000, clause 7.9 is more detailed than the HACCP clause 5.9.3.

HACCP clause	FSSC 22000 clause	FSSC 22000 requirement	Remark
		<p>The traceability system shall be able to identify incoming material from the immediate suppliers and the initial distribution route of the end product.</p> <p>Traceability records shall be maintained for a defined period for system assessment to enable the handling of potentially unsafe products and in the event of product withdrawal. Records shall be in accordance with statutory and regulatory requirements and customer requirements and may, for example, be based on the end product lot identification.</p>	
	ISO 22000, Section 7, Resource management. Clause 7.10, Control of non-conformity		
	ISO 22000, Section 7, Resource management. Clause 7.10, 7.10.1; Corrections	<p>Summary:</p> <p>The organization shall ensure that when critical limits for CCP(s) are exceeded (see 7.6.5), or there is a loss of control of operational PRP(s), the products affected are identified and controlled with regard to their use and release.</p>	This section is not contained in HACCP requirements. It new for organizations transitioning to FSSC 22000.
Clause 5.9.1, corrective actions	ISO 22000, Section 7, Resource management. Clause 7.10, 7.10.2; Corrective actions	<p>Data derived from the monitoring of operational PRPs and CCPs shall be evaluated by designated person(s) with sufficient knowledge (see 6.2) and authority (see 5.4) to initiate corrective actions. Corrective actions shall be initiated when critical limits are exceeded (see 7.6.5) or when there is a lack of conformity with operational PRP(s).</p> <p>The organization shall establish and maintain documented procedures that specify appropriate actions to identify and eliminate the cause of detected nonconformities, to prevent recurrence, and to bring the process or system back into control after nonconformity is encountered.</p>	The ISO 22000, clause 7.10.1 is more detailed than the HACCP clause 5.9.1.
	ISO 22000, Section 7, Resource management.		This section is not contained in HACCP requirements. It new for organizations transitioning to FSSC 22000.

HACCP clause	FSSC 22000 clause	FSSC 22000 requirement	Remark
	Clause 7.10, 7.10.3; Handling of potentially unsafe products		
Clause 5.9.2, Product recall	ISO 22000, Section 7, Resource management. Clause 7.10, 7.10.4; Withdrawals	Summary: To enable and facilitate the complete and timely withdrawal of lots of end products which have been identified as unsafe.	The ISO 22000, clause 7.10.4 is more detailed than the HACCP clause 5.9.2.
	ISO 22000, Section 7, Validation, verification and improvement of the food safety management system		
Clause 5.10.1, Validation General	ISO 22000, Section 7, Validation, verification and improvement of the food safety management system, clause 8.1, General	The food safety team shall plan and implement the processes needed to validate control measures and/or control measure combinations, and to verify and improve the food safety management system.	The ISO 22000, clause 8.1 is more detailed than the HACCP clause 5.10.1.
Clause 5.10, Validation	ISO 22000, Section 7, Validation, verification and improvement of the food safety management system, clause 8.2, Validation of control measures combinations	Summary: Prior to implementation of control measures to be included in operational PRP(s) and the HACCP plan and after any change therein (see 8.5.2), the organization shall validate.	The ISO 22000, clause 8.2 is more detailed than the HACCP clause 5.10.
Clause 5.10, Validation	ISO 22000, Section 7, Validation, verification and improvement of the food safety management system, clause 8.3, Control of monitoring and measuring	The organization shall provide evidence that the specified monitoring and measuring methods and equipment are adequate to ensure the performance of the monitoring and measuring procedures.	The ISO 22000, clause 8.3 is more detailed than the HACCP clause 5.10.
	ISO 22000, Section 7, Validation, verification and improvement of the food		

HACCP clause	FSSC 22000 clause	FSSC 22000 requirement	Remark
	safety management system, clause 8.4, food safety management system verification		
Clause 5.11.2, Internal audit	ISO 22000, Section 7, Validation, verification and improvement of the food safety management system, clause 8.4, 8.4.1; Internal audit	Summary: The organization shall conduct internal audits at planned intervals.	The ISO 22000, clause 8.4.1 is more detailed than the HACCP clause 5.11.2.
Clause 5.11, Verification	ISO 22000, Section 7, Validation, verification and improvement of the food safety management system, clause 8.4, 8.4.2; Evaluation of individual verification results	Summary: The food safety team shall systematically evaluate the individual results of planned verification (see 7.8). If verification does not demonstrate conformity with the planned arrangements, the organization shall take action to achieve the required conformity.	This section is not contained in HACCP requirements. It new for organizations transitioning to FSSC 22000.
Clause 5.11, Verification	ISO 22000, Section 7, Validation, verification and improvement of the food safety management system, clause 8.4, 8.4.3; Analysis of results of verification activities	Summary: The food safety team shall analyze the results of verification activities, including the results of the internal audits (see 8.4.1) and external audits.	This section is not contained in HACCP requirements. It new for organizations transitioning to FSSC 22000.
	ISO 22000, Section 7, Validation, verification and improvement of the food safety management system, clause 8.5, Improvement		
	ISO 22000, Section 7, Validation, verification and improvement of the food safety management system,	Top management shall ensure that the organization continually improves the effectiveness of the food safety management system through the use of communication (see 5.6), management review (see 5.8), internal audit (see 8.4.1), evaluation of	This section is not contained in HACCP requirements. It new for organizations transitioning to FSSC 22000.

HACCP clause	FSSC 22000 clause	FSSC 22000 requirement	Remark
	clause 8.5, 8.5.1; Continual improvement.	individual verification results (see 8.4.2), analysis of results of verification activities (see 8.4.3), validation of control measure combinations (see 8.2), corrective actions (see 7.10.2) and food safety management system updating (see 8.5.2).	
	ISO 22000, Section 7, Validation, verification and improvement of the food safety management system, clause 8.5, 8.5.2; Updating the food safety management system.	Top management shall ensure that the food safety management system is continually updated. In order to achieve this, the food safety team shall evaluate the food safety management system at planned intervals. The team shall then consider whether it is necessary to review the hazard analysis (see 7.4), the established operational PRP(s) (see 7.5) and the HACCP plan (see 7.6.1)	This section is not contained in HACCP requirements. It new for organizations transitioning to FSSC 22000.