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ISO 22000 Clause	ISO 9001 Clause	Company Quality Manual Reference	Policy / Procedure Title
4. Quality Management System (ISO 9001) 4. Food Safety Quality Management System (ISO 22000)			
4.1 General Requirements	4.1 General Requirements	QM001	Quality and Food Safety Management System
4.2 Documentation	4.2 Documentation	QM002	QMS Manual Summary
4.2.2 Document Control	4.2.3 Internal Document Control	QM003	Document Control
4.2.2 Document Control	4.2.4 External Document Control	QM004	Customer, Statutory and Regulatory Conformance
4.2.3 Record Control	4.5 Quality System Records	QM005	Record Control
5. Management Responsibility			
5.1 Management Commitment	5.1 Management Commitment	QM006	Management Commitment
	5.2 Customer Focus	QM007	Quality and Food Safety Policy/Objectives

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5.2 Food Safety Policy			
	5.3 Quality Policy		
5.3 FSQMS Planning		QM001	Quality Management System
	5.4 Planning		
5.4 Responsibility & Authority			
	5.5 Responsibility & Authority		
5.5 Food Safety Team Leader		QM008	Responsibility, Authority and Communication
	5.5 Internal Communication		
5.6 Communication			
5.6.1 External Communication			
5.6.2 Internal Communication			
	5.6 Management Review	QM009	Management Review
5.7 Contingency preparedness and		QM025 QM027	Control of Non conforming Product Crisis Management

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response		QM028	Product Recall
5.8 Management Review		QM009	Management Review
6. Resource Management			
6.1 Provision of Resources	6.1 Resources	QM010	Resources and Training
6.2 Human Resources	6.2 Human Resources & Training		
6.2.2 Competence, Awareness and Training			
6.3 Infrastructure	6.3 Infrastructure	QM011	Infrastructure and Work Environment
6.4 Work Environment	6.4 Work Environment		
7. Product Realisation (ISO 9001) **7. Planning and Realisation of Safe Products (ISO 22000)**			
7.1 General Planning and Realisation of Safe Products	7.1 Planning Product Realisation	QM012	Planning Product Realization and Contract Review
		QM020	HACCP System

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	7.2 Customer Related Processes	QM012	Planning Product Realization and Contract Review
7.2 Prerequisite Programmes		QM011	Infrastructure and Work Environment
		QM015	Prerequisite programmes
	7.2.3 Customer Communication	QM008 QM012	Responsibility, Authority and Communication Planning Product Realization and Contract Review
	7.3 Design and Development	QM013	Design and Development
7.3 Preliminary steps to enable Hazard analysis		QM020	HACCP System
	7.4 Purchasing, Orders and Verification of Purchased Materials	QM014	Purchasing, Orders and Verification of Purchased Materials
7.4 Hazard Analysis		QM020	HACCP System
7.5 Operational Control			
7.5 Establishing the Operational PRPs		QM020	HACCP System
	7.5.1 Control of	QM018	Control of Production and Validation of Processes

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	Production		
	7.5.2 Validation of Processes		
	7.5.3 Identification and Traceability	QM016	Identification and Traceability
	7.5.4 Customer Property	QM017	Protection of Customer Property

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7.5 Establishing the Operational Pre-requisites		PRP 001 PRP 002 PRP 003 PRP 004 PRP 005 PRP 006 PRP 007 PRP 008 PRP 009 PRP 010 PRP 011 PRP 012 PRP 013 PRP 014 PRP 015 PRP 016 PRP 017 PRP 018 PRP 019 PRP 020 PRP 021	Management of Hygiene and Housekeeping Management of Pest Control Control of Visitors and Contractors Management of Cleaning Despatch and Distribution Maintenance Waste Management Hygiene Policy Glass Policy Ingredients Foreign Body Control Policy Metal Detection Nut Handling Procedure Control of Knives Control of Brittle Materials Glass & Brittle Material Breakage Procedure Types of Allergen Storage Allergen Control Procedures Food Defence System Control of First Aid Dressings HACCP Prerequisites
	7.6 Calibration	QM019	Calibration
7.6 Establishing the HACCP plan		QM020	HACCP System

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7.7 Updating of preliminary information and documents specifying the PRP(s) and HACCP plan		QM020	HACCP System
7.8 Verification Planning		QM021	Verification, Validation and Improvement
7.9 Traceability System		QM016	Identification and Traceability
7.10.1 Corrections		QM025 QM026	Control of Non Conforming Product Corrective Action and Preventive Action
7.10.2 Corrective Actions			
7.10.3 Handling of Potentially unsafe products		QM025	Control of Non Conforming Product
7.10.4 Withdrawals		QM025 QM027 QM028	Control of Non-Conforming Product Crisis Management Product Recall
8. Measurement, Analysis and Improvement (ISO 9001) 8. Validation, Verification and Improvement of the FSQMS (ISO 22000)			
8.1 General	8.1 General	CQM020	Hazard Analysis and Critical Control Points

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8.2 Validation of Control Measure Combinations		QM021 QM027	Verification, Validation and Improvement Calibration
	8.2 Monitoring and Measurement	QM021 QM019	Verification, Validation and Improvement Calibration
	8.2.1 Customer Satisfaction	QM022	Customer Satisfaction
	8.2.2 Internal Audit	QM023	Internal Audit
	8.2.3 Monitoring and Measuring QMS Processes	QM021	Verification, Validation and Improvement
	8.2.4 Monitor and Measure Product	QM021	Verification, Validation and Improvement
8.3 Control of Monitoring and Measuring		QM019	Calibration
8.4 FSQMS Verification		QM021	Verification, Validation and Improvement
	8.3 Control of Non-Conforming Product	QM025 QM027 QM028	Control of Non-Conforming Product Crisis Management Product Recall
8.4.1 Internal audits		QM023	Internal Audit
8.4.2 Evaluation of Individual		QM021	Verification, Validation and Improvement

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Verification results			
8.4.3 Analysis of results of Verification activities		QM021	Verification, Validation and Improvement
	8.4 Analysis of Data	QM021	Verification, Validation and Improvement
8.5 Improvement		QM021	Verification, Validation and Improvement
8.5.1 Continual Improvement		QM021	Verification, Validation and Improvement
8.5.2 FSQMS updating		QM021	Verification, Validation and Improvement
	8.5 Corrective Action, Preventive Action and Improvement	QM021 QM026 QM027 QM028	Verification, Validation and Improvement Corrective Action and Preventive Action Crisis Management Product Recall

Revision Number	Summary of Changes made from previous revision	Requested By:	Authorised By:
2	Update to meet the requirements of ISO 22000:2005	Quality Manager	Site Director

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