QM002 Food Safety Manual Summary

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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 Management System (ISO 22000)			
4.1 General Requirements	4.1 General Requirements	FSM001	Food Safety Management System
4.2 Documentation	4.2 Documentation	FSM002	FS Manual Summary
4.2.2 Document Control	4.2.3 Internal Document Control	FSM003	Document Control
4.2.2 Document Control	4.2.4 External Document Control	FSM004	Customer, Statutory and Regulatory Conformance
4.2.3 Record Control	4.5 Quality System Records	FSM005	Record Control
5. Management Responsibility			
5.1 Management Commitment	5.1 Management Commitment	FSM006	Management Commitment
	5.2 Customer Focus	FSM007	Quality and Food Safety Policy/Objectives

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5.2 Food Safety Policy			
	5.3 Quality Policy		
5.3 FSQMS Planning		FSM001	Food Safety Management System
	5.4 Planning		
5.4 Responsibility & Authority		FSM008	Responsibility, Authority and Communication
	5.5 Responsibility & Authority		
5.5 Food Safety Team Leader			
	5.5 Internal Communication		
5.6 Communication			
5.6.1 External Communication			
5.6.2 Internal Communication			
	5.6 Management Review	FSM009	Management Review
5.7 Contingency preparedness and		FSM010 FSM011	Control of Non conforming Product Crisis Management

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response		FSM012	Product Recall
5.8 Management Review		FSM009	Management Review
6. Resource Management			
6.1 Provision of Resources	6.1 Resources	FSM013	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	FSM014	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	FSM015	Planning Product Realization and Contract Review
		FSM016	Hazard Analysis and Critical Control Point System

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	7.2 Customer Related Processes	FSM015	Planning Product Realization and Contract Review
7.2 Prerequisite Programmes		FSM014	Infrastructure and Work Environment
			Prerequisite Programmes Manual
	7.2.3 Customer Communication	FSM008 FSM016	Responsibility, Authority and Communication Planning Product Realization and Contract Review
	7.3 Design and Development	FSM017	Design and Development
7.3 Preliminary steps to enable Hazard analysis		FSM016	Hazard Analysis and Critical Control Point System
	7.4 Purchasing, Orders and Verification of Purchased Materials	FSM018	Purchasing, Orders and Verification of Purchased Materials
7.4 Hazard Analysis		FSM016	Hazard Analysis and Critical Control Point System
7.5 Operational Control			
7.5 Establishing the Operational PRPs		FSM016	Hazard Analysis and Critical Control Point System
	7.5.1 Control of	FSM019	Control of Operations and Validation of Processes

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	Production		
	7.5.2 Validation of Processes		
	7.5.3 Identification and Traceability	FSM020	Identification and Traceability
	7.5.4 Customer Property	FSM021	Protection of Customer Property
7.5 Establishing the Operational Pre-requisites			Prerequisite Programmes Manual
	7.6 Calibration	FSM022	Validation and Verification
7.6 Establishing the HACCP plan		FSM016	Hazard Analysis and Critical Control Point System
7.7 Updating of preliminary information and documents specifying the PRP(s) and HACCP plan		FSM016	Hazard Analysis and Critical Control Point System
7.8 Verification Planning		FSM022	Validation and Verification
7.9 Traceability System		FSM020	Identification and Traceability

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7.10.1 Corrections		FSM010	Control of Non Conforming Product
7.10.2 Corrective Actions		FSM023	Corrective Action
7.10.3 Handling of Potentially unsafe products		FSM010	Control of Non Conforming Product
7.10.4 Withdrawals		FSM010 FSM011 FSM012	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	FSM016	Hazard Analysis and Critical Control Point System
8.2 Validation of Control Measure Combinations		FSM022	Validation and Verification
	8.2 Monitoring and Measurement	FSM022	Validation and Verification
	8.2.1 Customer Satisfaction	FSM024	Customer Satisfaction
	8.2.2 Internal Audit	FSM025	Internal Audits
	8.2.3 Monitoring and Measuring	FSM022	Validation and Verification

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	QMS Processes		
	8.2.4 Monitor and Measure Product	FSM022	Validation and Verification
8.3 Control of Monitoring and Measuring		FSM022	Validation and Verification
8.4 FSQMS Verification		FSM022	Validation and Verification
	8.3 Control of Non-Conforming Product	FSM010 FSM011 FSM012	Control of Non-Conforming Product Crisis Management Product Recall
8.4.1 Internal audits		FSM025	Internal Audit
8.4.2 Evaluation of Individual Verification results		FSM022	Validation and Verification
8.4.3 Analysis of results of Verification activities		FSM022	Validation and Verification
	8.4 Analysis of Data	FSM022	Validation and Verification
8.5 Improvement		FSM026	Updating and Improvement
8.5.1 Continual Improvement		FSM026	Updating and Improvement

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8.5.2 FSQMS updating		FSM026	Updating and Improvement
	8.5 Corrective Action, Preventive Action and Improvement	FSM023 FSM026 FSM011 FSM012	Corrective Action Updating and Improvement 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	Food Service Manager	Managing Director

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