نقشه راهنمای تغییرات بندهای الزامات استاندارد ISO 22000:2005 به ISO 22000:2018

ISO 22000:2005			ISO 22000:2018
Introduction			Introduction
Scope	1	1	Scope
Normative references	2	2	Normative references
Terms and definitions	3	3	Terms and definitions
		4	Context of the organization
		4.1	Understanding the organization and its context
Food safety management system	4		
General requirements	4.1	4.3	Documented information
		4.4	Food safety management system
Documentation requirements	4.2	7.5	Determining the scope of the food safety management system
		7.5.1	General
		7.5.2	Creating and updating
		7.5.3	Control of documented information
Management responsibility	5	5	Leadership
Management commitment	5.1	5.1	Leadership and commitment
Food safety policy	5.2	5.2	Policy
		5.2.1	Establishing the food safety policy
		5.2.2	Communicating the food safety policy
Food safety management system planning	5.3	6.2	Objectives of the food safety management system and planning to achieve them
		6.3	Planning of changes
Responsibility and authority	5.4	5.3	Organizational roles, responsibilities and authorities
Food safety team leader	5.5		
Communication	5.6	7.4	Communication (title only)
		7.4.1	General
		7.4.2	External communication
		7.4.3	Internal communication
Emergency preparedness and response	5.7	8.4	Emergency preparedness and response
		8.4.1	General
		8.4.2	Handling of emergencies and response
Management review	5.8	9.3	Management review
		9.3.1	General
		9.3.2	Management review input
		9.3.3	Management review output

ISO 22000:2005			ISO 22000:2018
Resource management	6	7.1	Resources
Provision of resource	6.1	7.1.1	General
Human resources	6.2	7.1	Resources
		7.1.1	General
		7.1.2	People
		7.3	Awareness
Infrastructure	6.3	7.1	Resources
		7.1.3	Infrastructure
Work environment	6.4	7.1.4	Work environment
Planning and realization of safe products	7		
General	7.1	8.1	Operational planning and control
Prerequisite programmes (PRPs)	7.2	8.2	Prerequisite programmes (PRPs)
Preliminary steps to enable hazard analysis	7.3	8.5.1	Preliminary steps to enable hazards
Hazard analysis	7.4	8.5	Hazard control
		8.5.1	Preliminary steps to enable hazard analysis
		8.5.2	Hazard analysis
Establishing the prerequisite programmes (PRPs)	7.5		
Establishing the HACCP plan	7.6	8.5.4	Hazard control plan (HACCP/OPRP plan)
Updating of preliminary information and documents specifying the PRPs and the HACCP plan	7.7	8.6	Updating the information specifying the PRPs and the hazard control plan
Verification planning	7.8	8.8	Verification related to the PRPs and the hazard control plan
Traceability system	7.9	8.3	Traceability system
Control of nonconformity	7.1	8.9	Control of product and process nonconformities
		8.9.1	General
		8.9.2	Corrections
		8.9.3	Corrective actions
		8.9.4	Handling of potentially unsafe products
		8.9.5	Withdrawal/recall
Validation, verification and improvement of the food safety management system	8	8.8	Verification related to PRPs and the hazard control plan
General	8.1		
Validation of control measure combinations	8.2	8.5.3	Validation of control measure(s) and combination(s) of control measure(s)
Control of monitoring and measuring	8.3	8.7	Control of monitoring and measuring
Food safety management system verification	8.4	9.2	Internal audit
Improvement	8.5	10	Improvement
Continual improvement	8.5.1	10.3	Update of the food safety management system
Updating the food safety management system	8.5.2	10.2	Continual improvement

Infinite Improvement