

Comparative Matrix ISO 22000:2018 Versus ISO 22000:2005



ISO 22000:2018	ISO 22000:2005
Food Safety Management Systems - Requirements for any organization in the food chain	Food Safety Management Systems - Requirements for any organization in the food chain
1 Scope	1 Scope
2 Normative references	2 Normative references
3 Terms and definitions	3 Terms and definitions
4. Context of the organization (New Title)	New Heading
4.1 Understanding the organization and its context	New
4.2 Understanding the needs and expectations of interested parties	New
4.3 Determining the scope of the FSMS	4.1 + New
4.4 Food Safety Management System	4.1
5. Leadership (New Title)	New Heading
5.1 Leadership & Commitment	5.1, 7.4.3 + new
5.2 Policy	5.2 + new
5.3 Organizational roles, responsibilities & authorities	5.4, 5.5, 7.3.2 + new
6 Planning (New Title)	New Heading
6.1 Actions to address risks and opportunities	new
6.2 Objectives of the FSMS and planning to achieve them	5.3 + new
6.3 Planning of Changes	5.3 + new
7 Support (New Title)	New Heading
7.1 Resources	1, 4.1, 6.2, 6.3, 6.4 + new
7.2 Competence	6.2, 7.3.2 + new
7.3 Awareness	6.2.2.
7.4 Communication	5.6, 6.2.2
7.5 Documented Information	4.2, 5.6.1
8 Operation (New Title)	New Heading
8.1 Operational Planning and Control	New
8.2 Pre-Requisite programs	7.2 + new
8.3 Traceability system	7.9 + new
8.4 Emergency preparedness and response	5.7 + new
8.5 Hazard Control	7.3, 7.4, 7.5, 7.6, 8.2 and new

8.6 Updating the information specifying the PRP and Hazard control plan	7.7
8.7 Control of monitoring and measuring	8.3
8.8 Verification related to PRP and the hazard control plan	7.8, 8.4.2
8.9 Control of product and process nonconformities	7.10
9. Performance Evaluation (new title)	New Heading
9.1 Monitoring, measuring, analysis and evaluation	8.4.2, 8.4.3 + new
9.2 Internal Audits	8.4.1
9.3 Management Review	5.8, 5.2 + new
10. Improvement	New Heading
10.1 Non conformity and corrective action	New
10.2 Continual Improvement	8.1, 8.5.1
10.3 Update of the FSMS	8.5.2