Comparison of ISO 9001 and ISO 22000
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The following table serves as a guide to help the reader to understand the differences between the two standards. One major difference between the two standards is that ISO 22000 does not permit exclusions of any element. The word "equivalent" is used when there are differences between the wording of the standard and the intent is identical. Some of the elements are in different locations in both standards. In addition, food safety requirements are both a customer and a regulatory issue. ISO 22000 has numerous references requiring the organization to meet all food safety statutory, regulatory and customer requirements. Readers should always consult the actual standards when making any comparisons.

Comparison of ISO 9001 and ISO 22000				
9001		22000		Notes
4.1	General requirements	4.1	General requirements	Equivalent
4.2	Documentation requirements	4.2	Document requirements	Similar but not equivalent. ISO 22000 is more prescriptive on the types of documents needed to manage the food safety management system (FSMS). These requirements are in alignment with the current practice of HACCP.
4.2.1	General	4.2.1	General	22000 does not require the development of a FSMS manual.
4.2.2	Quality manual			A food safety manual is not required by ISO 22000
4.2.3	Control of documents	4.2.2	Control of documents	Identical requirements
4.2.4	Control of records	4.2.3	Control of records	Identical requirements
5.1	Management commitment	5.1	Management commitment	ISO 22000 element 5.2 addresses a food safety policy
5.2	Customer focus			Equivalent ISO 22000 element 5.1(b) addresses customer requirements
5.3	Quality policy	5.2	Food Safety policy	ISO 22000 requires that the food safety policy be supported by measurable objectives rather that being used as a framework for establishing objectives. The food safety policy must state a commitment to meeting regulatory and statutory requirements. In addition, the policy must make a commitment to both external and internal communications.
5.4	Planning	5.3	Quality management system planning	See below

Comparison of ISO 9001 and ISO 22000 (continued)				
9001		22000		Notes
5.4.1	Quality objectives			Equivalent – Addressed in ISO 22000 element 5.3
5.4.2	Quality management system planning	5.3	Food safety management system planning	Identical requirements
5.5	Responsibilities authority and communications	5.4	Responsibility and authority	See below
5.5.1	Responsibility and authority	5.4	Responsibility and authority	ISO 22000 has added requirements - personnel with responsibilities to report food safety problems report must do this function to identified individuals. In addition, designated individuals shall have responsibility and authority to initiate and record actions.
5.5.2	Management representative	5.5	Food safety team leader	ISO 22000 requires the food safety team leader to manage the work of the food safety team and ensure that the team members have relevant education and training. There is no requirement for the team leader to promote customer requirements through the organization.
		5.6.1	External communications	ISO 9001 element 7.2.3 is a similar requirement in that it addresses customer communications. ISO 22000 requires that issues concerning food safety are communicated throughout the food chain. In addition, ISO 22000 requires that statutory, regulatory, and customer food safety requirements are available. The requirement also defines responsibilities and authorizes for external communication
5.5.3	Internal communication	5.6.2	Internal communications	22000 has further defined the communication needs to ensure the effectiveness of the FSMS. The standard has requirements that internal communication shall be used for updating the FSMS and relevant information generated during this process be included in management review
		5.7	Emergency preparedness	There are no specific parallel requirements in ISO 9001. ISO 22000 requires a system to manage situations and accidents that impact food safety
5.6	Management review	5.8	Management review	There are slight differences between the two standards. ISO 22000 require that an analysis of verification activities be conducted. In addition, ISO 22000 has a requirement for review of emergency situations, accidents, and withdrawals. The output of ISO 22000 includes a review of the food safety policy and related objectives

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	9001		22000	Notes
6	Resource management	6	Resource management	ISO 22000 is based on Codex HACCP or the world's definition for HACCP. Codex HACCP uses the term prerequisite programs. Prerequisite programs are any activity that is needed for the food safety system that is not part of the five preliminary steps of HACCP or the seven principles of HACCP. This parts of HACCP are covered in ISO 22000 elements 4.2. 7.3, 7.4, 7.6, 7.7, and 7.8). The prerequisite programs create the environment so that the organization can produce safe food.
6.1	Provision of resources	6.1	Provision of resources	Equivalent
6.2.1	General	6.2.1	General	ISO 22000 has record requirements for external experts used to develop the food safety management system
6.2.2	Competence awareness and training	6.2.2	Competence awareness and training	ISO 22000 has two additional requirement. Individuals responsible monitoring, corrections and corrective actions are trained and understanding of the food safety communications by individuals that can impact food safety
6.3	Infrastructure	6.3	Infrastructure	The specific requirements for infrastructure is detailed in ISO 22000 element 7.2. These requirements are presented in more detail.
7 and 8	Product realization Measurement analysis and improvement	7 and 8	Planning and realization of safe products Validation, verification and improvement of the food safety management system	There are major differences between ISO 22000 and ISO 9001 in elements 7 and 8. ISO 22000 is a very specific process that is based on the twelve steps of Codex HACCP (Table 1). In the planning stage, ISO 22000 requires hazard analysis to be conducted on all hazards likely to occur in the food product. Hazard analysis has the same root origins as Failure Mode and Effect Analysis (FMEA). No exclusions of elements are permitted by ISO 22000. ISO 9001 defines a generic quality management system. There is no specific requirement for a risk analysis to be conducted during the planning stage. Under certain specified conditions, exclusions are permitted in element 7. Both standards achieve product realization by validating, verifying and monitoring processes.
7.5.3	Identification and traceability	7.9	Traceability system	Equivalent – ISO 22000 has specific requirements to identify materials form immediate suppliers and the initial distribution of end product.

Comparison of ISO 9001 and ISO 22000 (continued)				
9001		**22000**		**Notes**
7.5.4	Customer property			Not addressed in ISO 22000.
7.5.5	Preservation of product			Not specifically addressed in ISO 22000. The food safety control measures are activities that can be taken to eliminate or prevent a food safety hazard or reduce it to an acceptable level. They are identified in element7.4.3
7.6	Control of monitoring and measuring devices	8.3	Control of monitoring and measuring	Equivalent
8.2.1	Customer satisfaction			Not addressed in ISO 22000
8.2.2	Internal audit	8.4.1	Internal audit	Equivalent
8.3	Control of nonconforming product	7.10.3	Handling of potentially unsafe product	ISO 9001 element 8.3 is equivalent to ISO 22000 element 7.10.3.1. In addition, ISO 22000 has added requirements for evaluation of potentially unsafe products prior to release and the withdrawal of unsafe product from the marketplace.
8.3	Control of nonconforming product	7.10.1	Corrections	Similar but not equivalent – a food safety hazard must be eliminated or reduced to an acceptable level before the product can be released. Concessions cannot be made if the product is potentially unsafe.
8.4	Analysis of data	8.4.2 and 8.4.3	Evaluation of individual verification results Analysis of results of verification activities	Equivalent
8.5.1	Continual improvement	8.5.1	Continual improvement	ISO 22000 specifies how continual improvement is to be done.
8.5.2	Corrective action	7.10.2	Corrective actions	Equivalent – in addition ISO 22000 specifies the review of trends in monitoring results.
8.5.3	Preventative action	8.5.2	Updating the food safety management system	Similar but not equivalent - HACCP by its inherent design is a system to prevent food safety hazards. However, the ISO 22000 recognizes that new food hazards emerge and new technologies to control hazards are developed. Therefore, ISO 22000 uses a systems approach to prevent new hazards from occurring in the organizations process.

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