

ISO 22000 2018 FOOD SAFETY AUDIT TOOL

9. ASSESS HOW WELL YOU CONFORM TO ISO'S EVALUATION REQUIREMENTS

9.1 MONITOR, MEASURE, ANALYZE, AND EVALUATE YOUR FSMS

9.1.1 PLAN HOW TO MONITOR, MEASURE, ANALYZE, AND EVALUATE

1	Do you plan how you're going to monitor, measure, analyze, and evaluate your FSMS?	Y	N	X	
2	Do you plan how you're going to monitor FSMS performance and effectiveness?	Y	N	X	
3	Do you figure out what needs to be monitored and do you select your methods?	Y	N	X	
4	Do you determine your organization's FSMS monitoring requirements?	Y	N	X	
5	Do you select monitoring methods that can produce valid results?	Y	N	X	
6	Do you establish when monitoring should be done and who should do it?	Y	N	X	
7	Do you plan how you're going to measure FSMS performance and effectiveness?	Y	N	X	
8	Do you figure out what needs to be measured and do you select your methods?	Y	N	X	
9	Do you determine your organization's FSMS measurement requirements?	Y	N	X	
10	Do you select measurement methods that can produce valid results?	Y	N	X	
11	Do you establish when measuring should be done and who should do it?	Y	N	X	
12	Do you plan how you're going to analyze FSMS performance and effectiveness?	Y	N	X	
13	Do you select analytical methods that are capable of producing valid results?	Y	N	X	
14	Do you decide when monitoring and measurement results should be analyzed?	Y	N	X	
15	Do you plan how you're going to evaluate FSMS performance and effectiveness?	Y	N	X	
16	Do you select evaluation methods that are capable of producing valid results?	Y	N	X	
17	Do you decide when monitoring and measurement results should be evaluated?	Y	N	X	
18	Do you monitor, measure, analyze, and evaluate FSMS performance and effectiveness?	Y	N	X	
19	Do you monitor the performance and effectiveness of your organization's FSMS?	Y	N	X	

ORGANIZATION:

YOUR LOCATION:

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JULY 2019

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20	Do you record monitoring results and do you retain and control these records?	Y	N	X	
21	Do you measure the performance and effectiveness of your organization's FSMS?	Y	N	X	
22	Do you record measurement results and retain and control these records?	Y	N	X	
23	Do you analyze the performance and effectiveness of your organization's FSMS?	Y	N	X	
24	Do you record analytical results and do you retain and control these records?	Y	N	X	
25	Do you evaluate the performance and effectiveness of your organization's FSMS?	Y	N	X	
26	Do you record evaluation results and do you retain and control these records?	Y	N	X	

9.1.2 ANALYZE AND EVALUATE THE PERFORMANCE OF YOUR SYSTEM

27	Do you analyze and evaluate appropriate FSMS data and information?	Y	N	X	
28	Do you analyze and evaluate your organization's FSMS monitoring results?	Y	N	X	
29	Do you analyze and evaluate your organization's FSMS measurement results?	Y	N	X	
30	Do you analyze and evaluate your organization's FSMS verification results?	Y	N	X	
31	Do you analyze and evaluate prerequisite programme verification results?	Y	N	X	
32	Do you analyze and evaluate your hazard control plan verification results?	Y	N	X	
33	Do you analyze and evaluate your organization's FSMS audit results?	Y	N	X	
34	Do you analyze and evaluate your organization's internal audit results?	Y	N	X	
35	Do you analyze and evaluate your organization's external audit results?	Y	N	X	
36	Do you examine the results of your analytical and evaluation activities?	Y	N	X	
37	Do you confirm that your organization's FSMS is performing as planned?	Y	N	X	
38	Do you confirm that the FSMS meets your organization's requirements?	Y	N	X	
39	Do you determine whether FSMS needs to be updated or improved?	Y	N	X	

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40	Do you verify that corrections were made and corrective actions were taken?	Y	N	X	
41	Do you verify the effectiveness of your corrections and corrective actions?	Y	N	X	
42	Do you study your organization's food safety patterns, trends, and cycles?	Y	N	X	
43	Do you look for evidence that points to a higher incidence of unsafe products?	Y	N	X	
44	Do you look for evidence that points to a higher incidence of process failures?	Y	N	X	
45	Do you identify activities and important areas that need to be audited?	Y	N	X	
46	Do you use analytical and evaluation results to help plan internal audits?	Y	N	X	
47	Do you document the results of analytical and evaluation activities?	Y	N	X	
48	Do you retain the results of analytical and evaluation activities?	Y	N	X	
49	Do you report the results of your activities to top management?	Y	N	X	
50	Do you use these results as input for management reviews?	Y	N	X	
51	Do you use these results to help update and improve your FSMS?	Y	N	X	

9.2 USE INTERNAL AUDITS TO EXAMINE CONFORMANCE AND PERFORMANCE

9.2.1 CONDUCT INTERNAL AUDITS OF YOUR FSMS AT PLANNED INTERVALS

52	Do you conduct internal FSMS audits at planned intervals?	Y	N	X	
53	Do you determine if your organization's FSMS meets requirements?	Y	N	X	
54	Do you determine if your FSMS meets the ISO 22000 2018 requirements?	Y	N	X	
55	Do you determine if your FSMS meets your organization's own requirements?	Y	N	X	
56	Do you examine the effectiveness of your organization's FSMS?	Y	N	X	
57	Do you find out if your organization's FSMS was effectively implemented?	Y	N	X	
58	Do you find out if your organization's FSMS is being effectively maintained?	Y	N	X	

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9. ASSESS HOW WELL YOU CONFORM TO ISO'S EVALUATION REQUIREMENTS

9.2.2 ESTABLISH AND MAINTAIN AN INTERNAL FSMS AUDIT PROGRAMME

59	Did you plan the development of an internal audit program (or programme)?	Y	N	X	
60	Did you develop a program that can find out if the FSMS meets requirements?	Y	N	X	
61	Did you set up a program that can find out if FSMS meets ISO 22000 2018 requirements?	Y	N	X	
62	Did you set up a program that can find out if FSMS meets your organization's requirements?	Y	N	X	
63	Do you make sure that it can find out if FSMS meets the intent of your food safety policy?	Y	N	X	
64	Do you make sure that it can find out if FSMS meets your organization's FSMS objectives?	Y	N	X	
65	Did you develop a program that can find out if the FSMS is actually effective?	Y	N	X	
66	Did you establish an internal audit program for your organization?	Y	N	X	
67	Do you establish internal audit responsibilities?	Y	N	X	
68	Do you establish internal audit methods?	Y	N	X	
69	Do you expect auditors to be objective?	Y	N	X	
70	Do you expect auditors to be impartial?	Y	N	X	
71	Do you establish internal audit planning requirements?	Y	N	X	
72	Do you expect auditors to consider all relevant data?	Y	N	X	
73	Do you expect auditors to consider monitoring results?	Y	N	X	
74	Do you expect auditors to consider measurement results?	Y	N	X	
75	Do you expect auditors to consider previous audit results?	Y	N	X	
76	Do you expect auditors to consider the impact proposed changes could have?	Y	N	X	
77	Do you expect auditors to consider the impact that FSMS changes could have?	Y	N	X	
78	Do you expect auditors to consider the importance of the processes being audited?	Y	N	X	
79	Do you establish internal audit reporting requirements?	Y	N	X	

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80	Do you expect auditors to report results to management?	Y	N	X	
81	Do you establish internal audit work schedules?	Y	N	X	
82	Do you expect audits to be done at planned intervals?	Y	N	X	
83	Do you use your organization's internal audit program?	Y	N	X	
84	Do you define the scope for each internal audit?	Y	N	X	
85	Do you select internal auditors that are competent?	Y	N	X	
86	Do you specify audit criteria for each internal audit?	Y	N	X	
87	Do you perform internal audits at planned intervals?	Y	N	X	
88	Do you report your internal audit activities and results?	Y	N	X	
89	Do you report internal audit results to food safety teams?	Y	N	X	
90	Do you report internal audit results to relevant management?	Y	N	X	
91	Do you take remedial action within specified time frames?	Y	N	X	
92	Do you correct nonconformities within specified time frames?	Y	N	X	
93	Do you take corrective actions within specified time frames?	Y	N	X	
94	Do you verify that remedial actions were actually taken?	Y	N	X	
95	Do you verify that corrections were made in a timely manner?	Y	N	X	
96	Do you verify that corrective actions were taken in a timely manner?	Y	N	X	
97	Do you confirm that remedial actions were promptly reported?	Y	N	X	
98	Do you confirm that all corrections were promptly reported?	Y	N	X	
99	Do you confirm that all corrective actions were promptly reported?	Y	N	X	
100	Do you maintain your organization's internal audit program?	Y	N	X	
101	Do you retain documented information about your audit program?	Y	N	X	

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**If you purchase our Plain English Audit Tool, you'll find that it's
detailed, exhaustive, and easy to understand. We guarantee it.**

Title 56 comes in both MS Word and pdf file formats and is 122 pages long.