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4. Context

- 4.1 Understand your organization and its unique context.
- 4.2 Clarify the needs and expectations of interested parties.
- 4.3 Define the scope of your food safety management system.
- 4.4 Establish and maintain a food safety management system.

5. Leadership

- 5.1 Provide leadership by accepting responsibility for safety.
- 5.2 Provide leadership by establishing food safety policy.
 - 5.2.1 Provide leadership by developing a food safety policy.
 - 5.2.2 Provide leadership by communicating food safety policy.
- 5.3 Provide leadership by assigning organizational roles.
 - 5.3.1 Provide leadership by allocating responsibilities.
 - 5.3.2 Provide leadership by supporting safety teams.
 - 5.3.3 Provide leadership by encouraging feedback.

6. Planning

- 6.1 Define actions to manage your FSMS risks and opportunities.
 - 6.1.1 Determine risks and opportunities when planning your FSMS.
 - 6.1.2 Plan how you're going to address FSMS risks and opportunities.
 - 6.1.3 Consider requirements and impacts when selecting FSMS actions.
- 6.2 Formulate FSMS objectives and develop plans to achieve them.
 - 6.2.1 Establish FSMS objectives at relevant functions and levels.
 - 6.2.2 Plan how to achieve your organization's FSMS objectives.
- 6.3 Control how FSMS changes are planned and implemented.

7. Support

- 7.1 Support your FSMS by providing the necessary resources.
 - 7.1.1 Supply internal and external resources for your FSMS.
 - 7.1.2 Verify the competence of your organization's FSMS people.
 - 7.1.3 Provide the infrastructure needed to support your FSMS.
 - 7.1.4 Establish a suitable work environment for your FSMS.
 - 7.1.5 Consider how external FSMS elements are used.
 - 7.1.6 Control the use of external FSMS elements.
- 7.2 Support your FSMS by ensuring that people are competent.
- 7.3 Support your FSMS by making people aware of their duties.
- 7.4 Support your FSMS by controlling relevant communications.
 - 7.4.1 Support your FSMS by establishing communication systems.
 - 7.4.2 Support your FSMS by facilitating external communication.
 - 7.4.3 Support your FSMS by encouraging internal communication.
- 7.5 Support your FSMS by managing documented information.
 - 7.5.1 Support your FSMS by including necessary documents and records.
 - 7.5.2 Support your FSMS by managing the use of documents and records.
 - 7.5.3 Support your FSMS by controlling relevant documents and records.
 - 7.5.3.1 Control your organization's FSMS documents and records.
 - 7.5.3.2 Control how FSMS documents and records are controlled.

8. Operations

- 8.1 Establish processes needed to realize safe products.
- 8.2 Establish suitable prerequisite programmes (PRPs).
 - 8.2.1 Make sure that prerequisite programmes are developed.
 - 8.2.2 Make sure that prerequisite programmes are implemented.
 - 8.2.3 Make sure that prerequisite programmes are acceptable.
 - 8.2.4 Make sure that prerequisite programmes are suitable.
- 8.3 Establish an effective product traceability system.
- 8.4 Establish emergency management arrangements.
 - 8.4.1 Formulate emergency response procedures.
 - 8.4.2 Respond to emergency situations and incidents.
- 8.5 Establish measures to control food safety hazards.
 - 8.5.1 Get ready to do a food safety hazard analysis.
 - 8.5.1.1 Consider the context of hazard analysis.
 - 8.5.1.2 Consider raw materials and ingredients.
 - 8.5.1.3 Consider end product characteristics.
 - 8.5.1.4 Consider end use of end products.
 - 8.5.1.5 Consider process flow diagrams.
 - 8.5.1.5.1 Prepare product and process flow diagrams.
 - 8.5.1.5.2 Confirm the accuracy of process flow diagrams.
 - 8.5.1.5.3 Describe processes and process environment.
 - 8.5.2 Perform your organization's hazard analysis.
 - 8.5.2.1 Assign responsibility for hazards and controls.
 - 8.5.2.2.1 Identify your food safety hazards.
 - 8.5.2.2.2 Consider your hazard environment.
 - 8.5.2.2.3 Define acceptable levels for hazards.
 - 8.5.2.3 Assess your organization's food safety hazards.
 - 8.5.2.4 Select measures to control your safety hazards.
 - 8.5.2.4.1 Select and categorize each control measure.
 - 8.5.2.4.2 Consider how each control can be supported.
 - 8.5.3 Validate food safety control measures.
 - 8.5.4 Establish your hazard control plan.
 - 8.5.4.1 Document your hazard control plan.
 - 8.5.4.2 Create critical limits and action criteria.
 - 8.5.4.3 Develop monitoring systems for controls.
 - 8.5.4.4 Specify corrections and corrective actions.
 - 8.5.4.5 Implement your hazard control plan.
- 8.6 Establish up-to-date information if plan changes.
- 8.7 Establish control of your monitoring and measuring.
- 8.8 Establish and maintain food safety verification activities.
 - 8.8.1 Plan and perform food safety verification activities.
 - 8.8.2 Analyze results of food safety verification activities.
- 8.9 Establish control of product and process nonconformities.
 - 8.9.1 Evaluate data derived from OPRP and CCP monitoring.
 - 8.9.2 Make corrections whenever products or processes fail.
 - 8.9.2.1 Control products when nonconformities occur.
 - 8.9.2.2 Handle products as potentially unsafe if CCPs fail.
 - 8.9.2.3 Evaluate what happened whenever your OPRPs fail.
 - 8.9.2.4 Document corrections made on your nonconformities.
 - 8.9.3 Document how corrective actions should be taken.
 - 8.9.4 Control all food products that are potentially unsafe.
 - 8.9.4.1 Prevent release or regain control of all unsafe products.
 - 8.9.4.2 Evaluate lots of products affected by nonconformities.
 - 8.9.4.3 Control the disposition of all nonconformity products.
 - 8.9.5 Withdraw, recall, and secure all unsafe food products.

9. Evaluation

- 9.1 Monitor, measure, analyze, and evaluate your FSMS.
 - 9.1.1 Plan how to monitor, measure, analyze, and evaluate.
 - 9.1.2 Analyze and evaluate the performance of your system.
- 9.2 Use internal audits to examine conformance and performance.
 - 9.2.1 Conduct internal audits of your FSMS at planned intervals.
 - 9.2.2 Establish and maintain an internal FSMS audit programme.
- 9.3 Carry out management reviews and document your results.
 - 9.3.1 Review suitability, adequacy, and effectiveness of your system.
 - 9.3.2 Plan and perform management reviews at planned intervals.
 - 9.3.3 Create management review outputs and document results.

10. Improvement

- 10.1 Control nonconformities and take appropriate corrective action.
 - 10.1.1 Make corrections and take action when nonconformities occur.
 - 10.1.2 Document all nonconformities and the actions that are taken.
- 10.2 Enhance the suitability, adequacy, and effectiveness of your FSMS.
- 10.3 Evaluate and update the FSMS and document your activities.

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