## A non-certified comparison of ISO14001 with various food safety standards\*

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| **ISO14001:2015** | **IFS Food V6:2014** | **ISO22000:2005** | **BRC Food Issue7:2015** |
| **5 Leadership** | 1 Senior Management responsibility  | 5 Management responsibility  | 1 Senior management commitment  |
| **6 Planning**  | 2.2 Food Safety Management  | 7 Planning and realization of safe products  | 2 The Food Safety Plan  |
| **7 Support**  |  |  |  |
| 7.1 – 7.3 Resources, Competences and awareness | 3 Resource management  | 6 Resource management  | 1.1 Senior management commitment2.1 The HACCP food safety team7.1 Training |
| 7.4 Communication  | 1.1 corporate policy 1.3 customer focus  | 5.6 Communication  | 3.12 Customer focus and communication  |
| 7.5 Documentation  | 2.1 Quality Management  | 4.2 Document requirements | 3 Food safety and quality management system  |
| **8 Operation**  | 4 Planning and production processes  | 7.5 Establishing the operational prerequisite programmes  | 4 Site standards  |
| 8.2 Emergency preparedness and responds  | 5.9 Management of incidents, product withdrawal, product recall | 5.7 Emergency preparedness and responds  | 3.11 Management of incidents, product withdrawal and recall  |
| **9 Performance evaluation**  | 5 Measurement, analyses and improvement  | 8 Validation  | 6 Process control  |
| 9.2 Internal audits  | 5.1 Internal audits  | 8.4.1 Internal audit  | 3.4 Internal audits  |
| 9.3 Management review  | 1.4 Management review  | 5.8 Management review | 1.1.3 Management review |
| **10 Improvement**  | 5.10 /11 Management of non-conformances and corrective actions  | 7.10 Control of nonconformity8.5 Improvement  | 3.7 Corrective and preventive actions 1.1 Management commitment and improvement |

\*Please notice this is a non-certified overview and comparison of standards, FoodEfficiency takes no responsibility for different interpretations by certifying bodies.