# Annex C: Surveillance Plan

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| **Surveillance Plan ISO 9001:2015 and ISO 22000:2018** | | | | | |
| **1**: Initial Audit  **2:** Surveillance 1 Audit  **3**: Surveillance 2 Audit  **4**: Recertification Audit | | **Plan** | | | |
| **1**  **(202X)** | **2**  **(202X)** | **3**  **(202X)** | **4**  **(202X)** |
| **ISO 9001:2015 and ISO 22000:2018 Clauses** | | | | | |
| **4 Context of the organization** | | | | | |
| **4.1** | Understanding the organization and its context |  |  |  |  |
| **4.2** | Understanding the needs and expectations of interested parties |  |  |  |  |
| **4.3** | Determining the scope of the quality management system |  |  |  |  |
| Determining the scope of the food safety management system |
| **4.4** | Quality management and its processes |  |  |  |  |
| Food safety management system |
| **5 Leadership** | | | | | |
| **5.1** | Leadership and commitment |  |  |  |  |
| **5.2** | Policy |  |  |  |  |
| **5.3** | Organizational roles, responsibilities and authorities |  |  |  |  |
| **6 Planning** | | | | | |
| **6.1** | Actions to address risks and opportunities |  |  |  |  |
| **6.2** | Quality objectives and planning to achieve them |  |  |  |  |
| Objectives of the food safety management system and planning to achieve them |
| **6.3** | Planning of changes |  |  |  |  |
| **7 Support** | | | | | |
| **7.1** | Resources |  |  |  |  |
| **7.2** | Competence |  |  |  |  |
| **7.3** | Awareness |  |  |  |  |
| **7.4** | Communication |  |  |  |  |
| **7.5** | Documented information |  |  |  |  |
| **8 Operation** | | | | | |
| **8.1** | Operational planning and control |  |  |  |  |
| **8.2** | Information security risk assessment |  |  |  |  |
| Prerequisite programmes (PRPs) |
| **8.3** | Design and development of products and services |  |  |  |  |
| Traceability system |
| **8.4** | Control of externally provided processes, products and services |  |  |  |  |
| Emergency preparedness and response |
| **8.5** | Production and service provision |  |  |  |  |
| Hazard control |
| **8.6** | Release of products and services |  |  |  |  |
| Updating the information specifying the PRPs and the hazard control plan |
| **8.7** | Control of nonconforming outputs |  |  |  |  |
| Control of monitoring and measuring |
| **8.8** | Verification related to PRPs and the hazard control plan |  |  |  |  |
| **8.9** | Control of product and process nonconformities |  |  |  |  |
| **9 Performance Evaluation** | | | | | |
| **9.1** | Monitoring, measurement, analysis and evaluation |  |  |  |  |
| **9.2** | Internal audit |  |  |  |  |
| **9.3** | Management review |  |  |  |  |
| **10 Improvement** | | | | | |
| **10.1** | General |  |  |  |  |
| Nonconformity and corrective action |
| **10.2** | Nonconformity and corrective action |  |  |  |  |
| Continual improvement |
| **10.3** | Continual improvement |  |  |  |  |
| Update of the food safety management system |
| **11. Additionasl requirements** | | | | | |
|  | Use of Logo |  |  |  |  |
|  | List of documents included in the audited MS |  |  |  |  |
| **Notes and comments:** | |  | | | |

*For completed visits, mark “X” in the box for each clause/process covered.*

*For planned visits, mark “O” in the box for each clause/process to be covered.*