

Hazard Analysis Worksheet

(1) (per Product Flow) Ingredient/ Processing step.	(2) Identify <u>potential</u> food safety hazards introduced, controlled or enhanced at this step.	(3) Are any <u>potential</u> food-safety hazards reasonably likely to occur? (Yes/No)	(4) Justify your decision for column 3	(5) What control measure(s) can be applied to prevent, reduce, or eliminate the food safety hazards?	(6) Is this step a critical control point? (Yes/No)
	Biological Physical Chemical				
	Biological Physical Chemical				
	Biological Physical Chemical				
	Biological Physical Chemical				

Firm Name: _____ Product Description: _____

Firm Address: _____

Method of Storage and Distribution: _____

Signature: _____ Intended Use and Consumer: _____

Date: _____

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(1) (per Product Flow) Ingredient/ Processing step.	(2) Identify <u>potential</u> food safety hazards Introduced, controlled or enhanced at this step.	(3) Are any <u>potential</u> food-safety hazards reasonably likely to occur? (Yes/No)	(4) Justify your decision for column 3	(5) What control measure(s) can be applied to prevent, reduce, or eliminate the food safety hazards?	(6) Is this step a critical control point? (Yes/No)
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