**Hazard Analysis Worksheet**

|  |  |  |  |  |
| --- | --- | --- | --- | --- |
| List the Operational Step  **Examples:** Receiving, Storage, Preparation, Cooking, Cooling, Holding, Serving | Identify potential food safety hazards that are introduced, enhanced or controlled at this step:  **Examples:** Biological, Chemical and/or Physical hazard | Are hazards listed severe and reasonably likely to occur?  (**Yes/No**) | If **No**, identify the SOP’s or other procedures that will control or reduce the likelihood of the hazard.  If **Yes**, identify the control measure(s) required to prevent, eliminate or reduce the hazard. | If column 3 is YES, is this step a Critical Control Point?  A **critical control point** means a point or procedure in a specific food system where loss of control may result in an unacceptable health risk.  If No, identify the CCP step. |
|  | **Biological:** |  |  |  |
| **Chemical:** |
| **Physical:** |
|  | **Biological:** |  |  |  |
| **Chemical:** |
| **Physical:** |
|  | **Biological:** |  |  |  |
| **Chemical:** |
| **Physical:** |
|  | **Biological:** |  |  |  |
| **Chemical:** |
| **Physical:** |



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