

Hazard Analysis Worksheet

<p>List the Operational Step Examples: Receiving, Storage, Preparation, Cooking, Cooling, Holding, Serving</p>	<p>Identify potential food safety hazards that are introduced, enhanced or controlled at this step: Examples: Biological, Chemical and/or Physical hazard</p>	<p>Are hazards listed severe and reasonably likely to occur? (Yes/No)</p>	<p>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.</p>	<p>If column 3 is YES, is this step a Critical Control Point? A critical control point means <i>a point or procedure in a specific food system where loss of control may result in an unacceptable health risk.</i> If No, identify the operational step in column 1 which is a CCP step. (Example: receiving may not be a CCP, but the cooking step is a CCP.)</p>
	<p>Biological:</p> <hr/> <p>Chemical:</p> <hr/> <p>Physical:</p>			
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