

# HAZARD-ANALYSIS WORKSHEET

Firm Name:		Product Description:			
Firm Address:		Method of Storage and Distribution:			
		Intended Use and Consumer:			
(1)	(2)	(3)	(4)	(5)	(6)
Ingredient/processing step	Identify potential hazards introduced, controlled or enhanced at this step (1)	Are any potential food-safety hazards significant? (Yes/No)	Justify your decisions for column 3.	What preventative measures can be applied to prevent the significant hazards?	Is this step a critical control point? (Yes/No)
	Biological				
	Chemical				
	Physical				
	Biological				
	Chemical				
	Physical				
	Biological				
	Chemical				
	Physical				
	Biological				
	Chemical				
	Physical				

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	Biological  Chemical  Physical				
	Biological  Chemical  Physical				
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	Biological  Chemical  Physical				
	Biological  Chemical  Physical				