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	Are any	Justify your decisions	What preventative measures	Is this step
	introduced, controlled or	potential	for column 3.	can be applied to prevent the	a critical
	enhanced at this step (1)	food-safety		significant hazards?	control
		hazards significant?			point? (Yes/No)
		(Yes/No)			(1es/10)
	Biological	(103/100)			
	Chemical				
	Physical				
	Filysical				
	Biological				
	<u></u>				
	Chemical				
	Physical				
	Biological				
	Chemical				
	Chemical				
	Physical				
	-				
	Biological				
	Chemical				
	Physical				

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HAZARD-ANALYSIS WORKSHEET (continued)

(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				
	Biological				
	Chemical				
	Physical				
	Biological				
	Chemical				
	Physical				