

STEP 7 Provide a Written Hazard Analysis and HACCP Plan

A hazard analysis is the process used to determine the food safety hazards reasonably likely to occur in the production process and identifies the preventive measures that the establishment can apply to control those hazards. Whenever a hazard analysis identifies that one or more food safety hazards are reasonably likely to occur, a written HACCP plan shall be developed.

Note: You may utilize an outside consultant who is not employed by the establishment. Questions about the use of consultants may be answered by an FSIS representative.. Workshops are being conducted around the country and a self-study guide and video can be provided by USDA Outreach Program. Each State is also assigned a HACCP Coordinator to assist plants with the development of HACCP Programs.

See – CFR Parts [304.3\(b\) and \(c\)](#) and [417](#)

See Attachment 2 – Additional FSIS Contacts for Assistance