SUBJECT Hazard Analysis Worksheet PLANT NAME ADDRESS		ISSUE DATE		PRODUCT	
		SUPERSEDES		PAGE	
(1) Ingredient/Processing Step	(2) Identify potential food safety hazards introduced, controlled or enhanced at this step.	(3) Are any <u>potential</u> food-safety hazards reasonably likely to occur?	(4) Justify your decision for column 3	(5) What control measure(s) can be applied to prevent, reduce, or eliminate the food safety hazards?	(6) Is this step a critical Control point? (Yes/No)
	Biological	☐ YES ☐ NO			☐ YES
	Physical	☐ YES ☐ NO			□ NO
	Chemical	☐ YES ☐ NO			
	Biological	☐ YES ☐ NO			☐ YES
	Physical	☐ YES ☐ NO			□ NO
	Chemical	☐ YES ☐ NO			
Instructions and Example	² Biological Vegetative Pathogens	Yes	Likely to occur based on historical data	Pasteurization	⁵ No
Raw Milk Receiving	³ Physical None	(Leave Blank)	(Leave Blank)	(Leave Blank)	
	⁴ Chemical Animal drug residues	No	Appendix N Testing in PP #5 Protection from Adulteration	(Leave Blank)	
Approved By:	Date:				
	(Signature)				

¹ Do not carry the hazard through subsequent steps.

² If a firm identifies a potential hazard in column 2 and yes is noted in column 3, justification is required in column 4 (This justification normally includes the scientific, regulatory, or historical reasons for the decision) and a control measure is required in column 5.

³ If a firm does not identify a potential hazard in column 2, then columns 3, 4 and 5 will be blank.

⁴ If a firm identifies a potential hazard in column 2 and No is noted in column 3, justification is required in column 4. This justification normally includes Prerequisite Programs or procedures that manage the hazard to ensure that control at this step is not necessary. Column 5 will be left blank.

⁵ Column 6 will be answered yes only if the step in column 1 is a critical control point. The control measure is applied at that step.