

Blank Hazard Analysis Worksheet

Firm Name: _____ Firm Location: _____

Product Description: _____

Method of Distribution & Storage: _____

Intended Use & Consumer: _____

(1)	(2)	(3)	(4)	(5)	(6)
Ingredient/ processing step	Identify potential hazard(s) introduced, controlled, or enhanced at this step	Are any potential food safety hazards significant? (Yes/No)	Justify your decision for Column # 3	What preventative measure(s) can be applied for the significant hazards?	Is this step a Critical Control Point? (Yes/No)
	<u>Biological</u>				
	<u>Chemical</u>				
	<u>Physical</u>				
	<u>Biological</u>				
	<u>Chemical</u>				
	<u>Physical</u>				
	<u>Biological</u>				
	<u>Chemical</u>				
	<u>Physical</u>				
	<u>Biological</u>				
	<u>Chemical</u>				
	<u>Physical</u>				

(1) Ingredient/ processing step	(2) Identify potential hazard(s) introduced, controlled, or enhanced at this step	(3) Are any potential food safety hazards significant? (Yes/No)	(4) Justify your decision for Column # 3	(5) What preventative measure(s) can be applied for the significant hazards?	(6) Is this step a Critical Control Point? (Yes/No)
	<u>Biological</u>				
	<u>Chemical</u>				
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	<u>Physical</u>				