

Hazard Analysis

Product: Plant Name: Address:	Page 1 of _____ Issue Date: _____ Supercedes: _____
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(1) Ingredient or manufacturing step	(2) Identify potential food safety hazards introduced, controlled, or enhanced at this step.	(3) Do any potential food safety hazards require a preventive control?		(4) Justify your decision for Column 3	(5) What preventive control measure(s) can be applied to significantly minimize or prevent the food hazard? Process including CCPs, allergen, sanitation, supply-chain, other preventive controls	(6) Is the preventive control applied at this step?	
		Yes	No			Yes	No
	B						
	C						
	P						
	B						
	C						
	P						
	B						
	C						
	P						

