

Hazard Analysis	PRODUCT:	PAGE X of Y	
PLANT NAME		ISSUE DATE	mm/dd/yy
ADDRESS		SUPERSEDES	mm/dd/yy

(1) Ingredient or processing 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						