(1) Ingredient / Processing Step	(2) Identify potential food safety hazards introduced, controlled or enhanced at this step		(3) Do any potential food safety hazards require a preventative control.		(4) Justify your decision for Column 3	(5) What preventative control measure(s) can be applied to significantly minimize or prevent the food safety hazard? *Process including CCPs, allergen, sanitation, supply-chain, other preventative control*	(6) Is the preventative control applied at this step?	
			Yes	No			Yes	No
Receiving packaging - jars and lids	B	None						
	C	None						
	P	None						
Receiving packaging - labels	B	None						
	C	Undeclared allergen (peanut)	X		Product contains peanut as an ingredient	*Allergen control* – Label review upon receipt for correct allergen information	X	
	P	None						
Receiving non-peanut ingredients – salt, sugar, oil	B	None						
	C	None						
	P	None						
Receiving raw peanuts	B	Non-sporeforming pathogens such as Salmonella	X		Raw peanuts have a history of contamination with vegetative pathogens from the environment of harvesting	*Process control* – Subsequent roasting destroys *Salmonella*		X
	C	Aflatoxin	X		Aflatoxin may be present due to growth of Aspergillus flavus	*Supply-chain control* – Verification of supplier Certificate of Analysis	X	

					during growth, harvesting or storage			
		Unapproved pesticide		X	Unapproved pesticides may be present in imported peanuts but are less likely in domestically sourced peanuts. Domestic peanuts are used.			
	P	Foreign material e.g., wood, metal, plastic, stones		X	Grinding and milling would reduce the size to a non-hazardous nature. Supplier controls these to prevent adulteration and potential equipment damage.			
Packaging Storage	B	None						
	C	None						
	P	None						
Non-peanut ingredient storage	B	None						
	C	None						
	P	None						
Raw peanut storage	B	None						
	C	Aflatoxin		X	The dry conditions and short storage time prevents production of aflatoxin			
	P	None						

Raw peanut cleaning	B	Environmental pathogens such as *Salmonella*	X		Raw peanuts may contain Salmonella that can contaminate the environment	*Sanitation control* – Implement hygienic zoning to contain potential *Salmonella* in this pre-roast area	X	
	C	None						
	P	Foreign material e.g., wood, metal, plastic, stones		X	If any foreign material is in the product, it will either be ground to a non-hazardous size or will damage equipment to the extent that it will prevent processing. Either way, foreign material will not pose a hazard in a final product.			
Roasting	B	Non-sporeforming pathogens such as Salmonella	X		Non-sporeforming pathogens may be present in the raw peanuts	*Process control* – Roasting step destroys Salmonella by thermal treatment	X	
	C	None						
	P	Foreign material – metal		X	Data from subsequent metal detection demonstrates that metal fragments originating from the roasting rarely occur due in part to			

					preventive maintenance			

Cooling	B	Environmental pathogens such as *Salmonella*	X		Salmonella harbored in the environment could contaminate exposed product	*Sanitation control* – Zoning and dry cleaning procedures	X	
	C	None						
	P	None						
Grinding	B	Environmental pathogens such as *Salmonella*	X		Salmonella harbored in the environment could contaminate exposed product	*Sanitation control* – Zoning and dry cleaning procedures	X	
	C	None						
	P	Foreign material – metal	X		Metal fragments could be generated during the grinding process	*Process control* – Metal detection at a later step		X
Mixing all ingredients	B	Environmental pathogens such as *Salmonella*	X		Salmonella harbored in the environment could contaminate exposed product	*Sanitation control* – Zoning and dry cleaning procedures	X	
	C	None						
	P	Foreign material – metal	X		Metal fragments could be generated during the mixing process. Preventive maintenance reduces this occurrence	*Process control* – Metal detection at a later step		X