

How To Do A Hazard Analysis (example)

HOW TO DO A Hazard Analysis

E.G. Food Company Example

Hazard Analysis		PRODUCT: <u>Omelet Plain, Cheese and Cheese Biscuit</u>			PAGE: <u>2</u> of <u>3</u>				
PLANT NAME		E.G. Food Company		ISSUE DATE		mm/dd/yy			
ADDRESS		360 Culinary Circle, Mytown, USA		SUPERSEDES		mm/dd/yy			
(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 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 safety hazard? <i>Process including CCPs, Allergen, Sanitation, Supply- chain, other preventive control</i>	(6) Is the preventive control applied at this step?			
		Yes	No			Yes	No		
From flow diagram	<table border="1" style="width: 100%; border-collapse: collapse;"> <tr> <td style="width: 20px; text-align: center;">B</td> <td rowspan="3" style="padding: 5px;">Identify potential hazards that may be introduced or increase at this step</td> </tr> <tr> <td style="width: 20px; text-align: center;">C</td> </tr> <tr> <td style="width: 20px; text-align: center;">P</td> </tr> </table>	B	Identify potential hazards that may be introduced or increase at this step	C	P	Decide if the hazards are significant	Provide a reason for "yes" or "no" in column 3 when a potential hazard is identified. Optional to justify "None" in column 2.	For each significant hazard ("Yes" in column 2), identify preventive controls (process, food allergen, sanitation, supplier or other) that are applied at this step or later	Indicate if the preventive controls applied at this step or later in the process
B	Identify potential hazards that may be introduced or increase at this step								
C									
P									