

## How To Do A Hazard Analysis (example)

### HOW TO DO a Hazard Analysis

### E.G. Food Company Example

Hazard Analysis		PRODUCT: Omelet – Plain, Cheese and Cheese Biscuit			PAGE X of Y								
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 <u>potential</u> food safety hazards introduced, controlled or enhanced at this step	(3) Do any <u>potential</u> 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 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 style="padding: 2px;">Identify potential hazards that</td> </tr> <tr> <td style="text-align: center;">C</td> <td style="padding: 2px;"><b>may be</b> introduced or increase</td> </tr> <tr> <td style="text-align: center;">P</td> <td style="padding: 2px;">at this step</td> </tr> </table>	B	Identify potential hazards that	C	<b>may be</b> introduced or increase	P	at this step	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 a “None” in column 2.	For each <b>significant</b> hazard (“Yes” in column 2), identify preventive controls <b>(process, food allergen, sanitation, supplier or other)</b> that are applied at this step or later	Indicate if the preventive control is applied at this step or later in the process	
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C	<b>may be</b> introduced or increase												
P	at this step												