

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 rowspan="3" style="padding: 5px;">Identify potential hazards that may be introduced or increase at this step</td> </tr> <tr> <td style="text-align: center;">C</td> </tr> <tr> <td style="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 a “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 control is applied at this step or later in the process	
B	Identify potential hazards that may be introduced or increase at this step										
C											
P											