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| PLANT NAME | ISSUE DATE | PAGE |
| ADDRESS | SUPERSEDES | PRODUCT CODE |

Hazard identification (column 2) considers those that may be present in the food because the hazard occurs naturally, the hazard may be unintentionally introduced, or the hazard may be intentionally introduced for economic gain.

B = Biological hazards including bacteria, viruses, parasites, and environmental pathogens

C = Chemical (including radiological) hazards, food allergens, substances such as pesticides and drug residues, natural toxins, decomposition, and unapproved food or color additives

P = Physical hazards include potentially harmful extraneous matter that may cause choking, injury or other adverse health effects

Hazard Analysis

| (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? | 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 |
| | B | | | | | |
| | C | | | | | |
| | P | | | | | |
| | B | | | | | |
| | C | | | | | |
| | P | | | | | |
| | B | | | | | |
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| | P | | | | | |