

Hazard Analysis Worksheet

The hazard analysis worksheet helps to identify potential hazards, list control measures and determine if the processing step is a critical control point (CCP).

Using this worksheet is relatively straightforward:

- Column 1 is used to list all of your operational steps that are listed in the Process Flow Diagram.
- Column 2 lists all potential product and process-related hazards you identified during the hazard identification step.
- Column 3 is the result of your hazard evaluation, where you answered the question: "Is the potential food safety hazard significant?"
- Column 4 explains why you decided whether or not the hazard is significant.
- Column 5 is used to list control measures for those hazards that have been identified as significant and need to be controlled at a specific operational step.

Firm Name:	Product Description:
Firm Address:	Method of Storage and Distribution:
	Intended Use and Consumer:

(1) Ingredient/ Processing Step	(2) Identify potential hazards introduced, controlled, or enhanced at this step	(3) Are any potential food safety hazards significant? (Yes/No)	(4) Justify your decision for column 3	(5) What control measure(s) can be applied to prevent significant hazards?	(6) Is this a critical control point? (Yes/No)
	Biological				
	Chemical				
	Physical				
	Biological				
	Chemical				
	Physical				
	Biological				
	Chemical				
	Physical				
	Biological				
	Chemical				
	Physical				

(1) Ingredient/ Processing Step	(2) Identify potential hazards introduced, controlled, or enhanced at this step	(3) Are any potential food safety hazards significant? (Yes/No)	(4) Justify your decision for column 3	(5) What control measure(s) can be applied to prevent significant hazards?	(6) Is this a critical control point? (Yes/No)
	Biological				
	Chemical				
	Physical				
	Biological				
	Chemical				
	Physical				
	Biological				
	Chemical				
	Physical				
	Biological				
	Chemical				
	Physical				

(1) Ingredient/ Processing Step	(2) Identify potential hazards introduced, controlled, or enhanced at this step	(3) Are any potential food safety hazards significant? (Yes/No)	(4) Justify your decision for column 3	(5) What control measure(s) can be applied to prevent significant hazards?	(6) Is this a critical control point? (Yes/No)
	Biological				
	Chemical				
	Physical				
	Biological				
	Chemical				
	Physical				