

HAZARD ANALYSIS WORKSHEET

(1) Ingredient or Processing Step	(2) Potential Hazards Introduced , Controlled, or Enhanced at this Step	(3) Does this potential hazard need to be addressed in HACCP plan? (Yes/No)	(4) (Why?) (Justification for decision made in previous column)	(5) What measures can be applied to prevent , eliminate, or reduce the hazards being addressd in your HACCP plan?	(6) Is this step a critical control point (CCP)?
	BIOLOGICAL CHEMICAL PHYSICAL				
	BIOLOGICAL CHEMICAL PHYSICAL				
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	BIOLOGICAL CHEMICAL PHYSICAL				
	BIOLOGICAL CHEMICAL PHYSICAL				

Product _____
Firm Name _____ *Address* _____
Signature _____ *Date* _____