

EXAMPLE

HAZARD ANALYSIS - Raw & Prepared Products, Not Ground

| PROCESS STEP | Food Safety Hazard | Reasonably Likely to Occur? | Basis | If Yes in Column 3, What Measures Could be Applied to Prevent, Eliminate, or Reduce the Hazard to an Acceptable Level? | Critical Control Point |
|---------------------------------|--|------------------------------------|---|---|-------------------------------|
| Storage (Cold) - Vegetables | Biological - Pathogens Chemical - None Physical - None | Yes | Pathogens are reasonably likely to grow in this product if Temperature and Humidity are not maintained at or below levels sufficient to minimize or prevent growth. | Maintain product storage temperature and humidity at or below a level sufficient to minimize or prevent pathogen growth. | 1C, Walk-in Cooler |
| Storage (Cold) - Fruits | Biological - Pathogens Chemical - None Physical - None | Yes | Pathogens are reasonably likely to grow in this product if Temperature and Humidity are not maintained at or below levels sufficient to minimize or prevent growth. | Maintain product storage temperature and humidity at or below a level sufficient to minimize or prevent pathogen growth. | 1C, Walk-in Cooler |
| Storage (Cold) - Meat, Uncooked | Biological - Pathogens Chemical - None Physical - None | Yes | Pathogens are reasonably likely to grow in this product if Temperature and Humidity are not maintained at or below levels sufficient to minimize or prevent growth. | Maintain product storage temperature and humidity at or below a level sufficient to minimize or prevent pathogen growth. | 1C, Walk-in Cooler |
| Storage (Cold) - Prepared foods | Biological - Pathogens Chemical - None Physical - None | Yes | Pathogens are reasonably likely to grow in this product if Temperature and Humidity are not maintained at or below levels sufficient to minimize or prevent growth. | Maintain product storage temperature and humidity at or below a level sufficient to minimize or prevent pathogen growth. | 1C, Walk-in Cooler |