

**EXAMPLE**

**HAZARD ANALYSIS - Raw & Prepared Products, Not Ground**

<b>PROCESS STEP</b>	<b>Food Safety Hazard</b>	<b>Reasonably Likely to Occur?</b>	<b>Basis</b>	<b>If Yes in Column 3, What Measures Could be Applied to Prevent, Eliminate, or Reduce the Hazard to an Acceptable Level?</b>	<b>Critical Control Point</b>
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