HACCPTeam

Store Name		
Street Address		
City	State	Zip Code
TeamMember	Role	

Developed by_____ Date_____

Product/Process Covered

Store Name		
Street Address		
City	State	Zip Code
Product/Process Covered Under th	e HACCP Plan	
Smoking/Curing		
Reduced Oxygen Packaging		
Food Additives		
Variances		
Developed by		
Developed by		Date

Ingredients and RawMaterials

Store Name		
Street Address		
City	State	Zip Code
Product/Process Category		
Product Examples		

Meat Poultry and Byproducts	Nonmeat Food Ingredients	Binders/Extenders
Spice/Flavorings	Restricted Ingredients	Preservatives/Acidifiers
1 invited	Deckoviev Meteriale	Other
Liquid	Packaging Materials	Other

Process Flow Diagram

Store Name		
Street Address		
City	State	Zip Code
Product/Process Name		

Flow Diagram

Developed by	Date
Verified by	Date

Equipment List

Store Name	
Street Address	
City	Zip Code
	· ·
Process	

Identifying Critical Control Points

Store Name		
Street Address		
City	State	Zip Code
Product/Step		

Critical Control Point Decision Tree

Question 1A

Do preventative measures exist for the identified hazards?

If "no," go to Question 1B. If

"yes," go to Question 2.

Question 1B

Is control at this step necessary for safety?

If "no," not a CCP

If "yes," modify step, process or product and return to Question 1.

Question 2

Does this step eliminate or reduce the likely occurrence of a hazard(s) to an acceptable level?

If "no," go to Question 3.

If "yes," CCP.

Question 3

Could contamination with identified hazard(s) occur in excess of acceptable levels or could these increase to unacceptable levels?

If "no," not a CCP.

If "yes," go to Question 4.

Question 4

Will a subsequent step eliminate the identified hazards or reduce the likely occurrence to an unacceptable level?

If "no," CCP.

If "yes," not a CCP.

BIOLOGICAL

CHEMICAL

CCP#	_		
	_	_	

____ CCP#_____

Not a CCP Not a CCP

PHYSICAL

CCP#

Date

CCP

Developed by _____

CCP

Critical Limits

Store Name			
Street Address			
City		Zip Code	
Product/Process Name			
Process Step/CCP			
Critical Limits			
Limit (time, temp, pH, etc.)			
Source (cite a regulation, scientific document, other resour	ce)		

Monitoring Procedures

Store Name		
Street Address		
City	Zip Code	
Product/Process Name		
Process Step/CCP		
Monitoring Procedures		
(Who, What, When, How)		
		—

Corrective Action Procedures

Store Name			
Street Address			
City			
Product/Process Name			
Process Step/CCP			
Critical Limits			
Problem (critical limitexceeded)			
Disposition of Product (hold, rework, condemn)			
Corrective Action Procedure/Steps			
Who is responsible for performing these correctiv	e actions?		
Compliance Procedures			
Developed by		Date	

Recordkeeping Procedures

Store Name		
Street Address		
City	State	Zip Code

Records

ame and Location	_

Developed by _____

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Verification Procedures

Store Name	
Street Address	
City	Zip Code
Product/Process Name	
Verification Procedures	
(Who, What, When, How)	

Hazard Analysis Form

Store Name		
Street Address		
City	State	Zip Code
Product/Process Name		

Process Step from Flow Diagram:

C: CHEMICAL	B: BIOLOGICAL	P: PHYSICAL
List the Hazards:		I
Is the hazard reasonably likely to	occur?	
Yes No	Yes No	Yes No
What is the basis for your decision	n?	

What preventative measures can be applied at this step to prevent, eliminate or reduce the hazard to an acceptable level?

Developed by _____ Date_____

Hazard Analysis Worksheet

Store Name		
Street Address		
City	State	Zip Code

1 Ingredient/ Processing Step	2 Identify potential hazards introduced, controlled or enhanced at this time	3 Are any potential food safety hazards significant? (YES/NO)	4 Justify your decision for column 3	5 What preventative measure(s) can be applied to prevent the significant hazards?	6 Is this step a critical control point? (YES/NO)
	BIOLOGICAL CHEMICAL PHYSICAL				

HACCP Plan

Store Name		
Street Address		
City	State	Zip Code
Product/Process Name		

1	2	3	4	5	6	7	8	9	10
Critical Control Pain	Significant Hazards	Critical Limits for each	What	Monit How	oring Frequency	Who	Corrective Action(s)	rective Records ion(s)	Verification
(CCP)		Preventative Measure	What	1100	riequency	WIIG			

Developed by _____ Date_____

HACCP Plan

Store Name	Store Address	
Product/Process	Developed by	Date

ССР	Hazard	Critical Limits	Monitoring		Corrective Action(s)	Verification	Records		
CCP	Hazaru		What	How	Frequency	Who	Action(s)	venincation	Records