

Product/Process Covered

Store Name _____

Street Address _____

City _____ State _____ Zip Code _____

Product/Process Covered Under the HACCP Plan

Smoking/Curing

Reduced Oxygen Packaging

Food Additives

Variances

Developed by _____ Date _____

Ingredients and Raw Materials

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
Liquid	Packaging Materials	Other

Developed by _____ Date _____

Process Flow Diagram

Store Name _____

Street Address _____

City _____ State _____ Zip Code _____

Product/Process Name _____

Flow Diagram

Developed by _____ Date _____

Verified by _____ Date _____

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

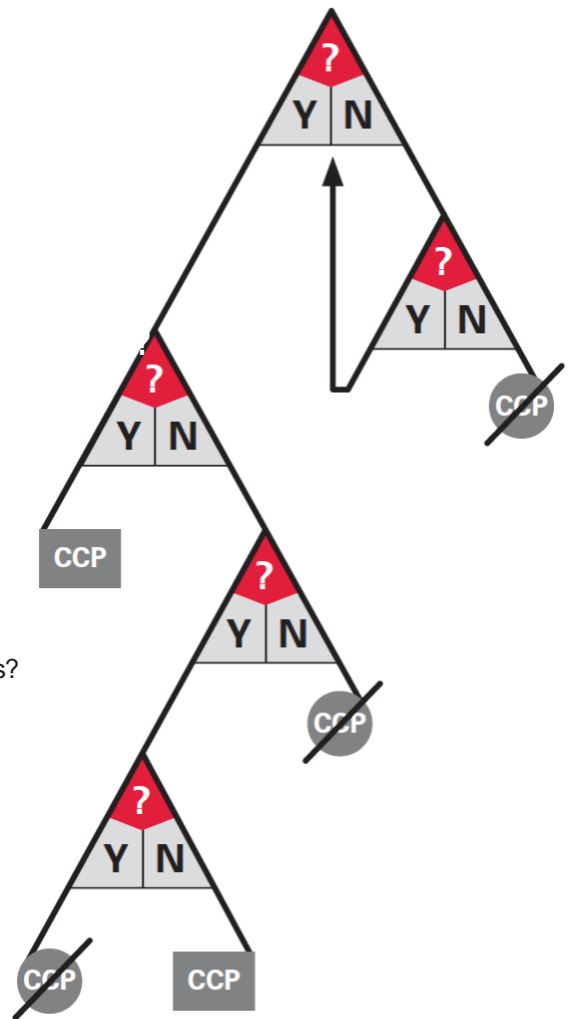
Could contamination with identified hazard(s) occur in excess
 of acceptable levels or could these increase to unacceptable levels?

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

CCP# _____
 Not a CCP

CHEMICAL

CCP# _____
 Not a CCP

PHYSICAL

CCP# _____
 Not a CCP

Developed by _____ Date _____

Corrective Action Procedures

Store Name _____

Street Address _____

City _____ State _____ Zip Code _____

Product/Process Name _____

Process Step/CCP _____

Critical Limits

Problem (*critical limit exceeded*) _____

Disposition of Product (*hold, rework, condemn*) _____

Corrective Action Procedure/Steps _____

Who is responsible for performing these corrective actions? _____

Compliance Procedures _____

Developed by _____ Date _____

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:		
Is the hazard reasonably likely to occur?		
<input type="checkbox"/> Yes <input type="checkbox"/> No	<input type="checkbox"/> Yes <input type="checkbox"/> No	<input type="checkbox"/> Yes <input type="checkbox"/> No
What is the basis for your decision?		

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				
	BIOLOGICAL CHEMICAL PHYSICAL				
	BIOLOGICAL CHEMICAL PHYSICAL				
	BIOLOGICAL CHEMICAL PHYSICAL				
	BIOLOGICAL CHEMICAL PHYSICAL				
	BIOLOGICAL CHEMICAL PHYSICAL				

Developed by _____ Date _____

HACCP Plan

Store Name _____

Store Address _____

Product/Process _____

Developed by _____ Date _____

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

