# Hazard Analysis

Hazard identification (column 2) considers those hazards that are known or reasonably foreseeable to be present in the food because the hazard occurs naturally, the hazard may be unintentionally introduced, or the hazard may be intentionally introduced for economic gain.

B = Biological hazards including bacteria, viruses, parasites, environmental pathogens and other pathogens

C = Chemical hazards including radiological hazards, food allergens, substances such as pesticides and drug residues, natural toxins, decomposition, and unapproved food or color additives

P = Physical hazards including stones, glass, metal fragments, rubber and wood

| (1)  Ingredient/ Processing Step | (2)  Identify potential food safety hazards introduced, controlled or enhanced at this step | | (3)  Do any potential food safety hazards require a preventive control? | | (4)  Justify your decision for column 3 | (5)  What preventive control measure(s) can be applied to significantly minimize or prevent the food safety hazard?  *Process including CCPs, Allergen, Sanitation, Supply-chain, other preventive control* | (6)  Is the preventive control applied at this step? | |
| --- | --- | --- | --- | --- | --- | --- | --- | --- |
| Yes | No | Yes | No |
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# Process Preventive Controls

| **Process Control(s)** | **Hazard(s)** | **Critical Limits** | **Monitoring** | | | | **Corrective**  **Action** | **Verification** | **Records** |
| --- | --- | --- | --- | --- | --- | --- | --- | --- | --- |
| **What** | **How** | **Frequency** | **Who** |
|  |  |  |  |  |  |  |  |  |  |

**Process Preventive Controls**

| **Process Control(s)** | **Hazard(s)** | **Critical Limits** | **Monitoring** | | | | **Corrective**  **Action** | **Verification** | **Records** |
| --- | --- | --- | --- | --- | --- | --- | --- | --- | --- |
| **What** | **How** | **Frequency** | **Who** |
|  |  |  |  |  |  |  |  |  |  |

# Process Preventive Controls

| **Process Control(s)** | **Hazard(s)** | **Critical Limits** | **Monitoring** | | | | **Corrective**  **Action** | **Verification** | **Records** |
| --- | --- | --- | --- | --- | --- | --- | --- | --- | --- |
| **What** | **How** | **Frequency** | **Who** |
|  |  |  |  |  |  |  |  |  |  |

Process Preventive Controls

| **Process Control(s)** | **Hazard(s)** | **Critical Limits** | **Monitoring** | | | | **Corrective**  **Action** | **Verification** | **Records** |
| --- | --- | --- | --- | --- | --- | --- | --- | --- | --- |
| **What** | **How** | **Frequency** | **Who** |
|  |  |  |  |  |  |  |  |  |  |

# Process Preventive Controls

| **Process Control(s)** | **Hazard(s)** | **Critical Limits** | **Monitoring** | | | | **Corrective**  **Action** | **Verification** | **Records** |
| --- | --- | --- | --- | --- | --- | --- | --- | --- | --- |
| **What** | **How** | **Frequency** | **Who** |
|  |  |  |  |  |  |  |  |  |  |

# Allergen Preventive Controls

| **Process Control(s)** | **Hazard(s)** | **Critical Limits** | **Monitoring** | | | | **Corrective**  **Action** | **Verification** | **Records** |
| --- | --- | --- | --- | --- | --- | --- | --- | --- | --- |
| **What** | **How** | **Frequency** | **Who** |
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# Allergen Preventive Controls

| **Process Control(s)** | **Hazard(s)** | **Critical Limits** | **Monitoring** | | | | **Corrective**  **Action** | **Verification** | **Records** |
| --- | --- | --- | --- | --- | --- | --- | --- | --- | --- |
| **What** | **How** | **Frequency** | **Who** |
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# Allergen Preventive Controls

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| --- | --- |
| **Products** | **Allergen Statement** |
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## Production Line Allergen Assessment

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| --- | --- | --- | --- | --- | --- | --- | --- | --- | --- |
| **Product Name** | **Production Line** | **Intentional Allergens** | | | | | | | |
| **Egg** | **Milk** | **Soy** | **Wheat** | **Tree Nut**  (market name) | **Peanut** | **Fish**  (market name) | **Shellfish**  (market name) |
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**Scheduling Implications:**

**Allergen Cleaning Implications:**

## Food Allergen Ingredient Analysis

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| --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- |
| **Raw Material Name** | **Supplier** | **Intentional Allergens** | | | | | | | |  |
| **Egg** | **Milk** | **Soy** | **Wheat** | **Tree Nut**  (market name) | **Peanut** | **Fish**  (market name) | **Shellfish**  (market name) | **Allergens in Precautionary Labeling** |
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Digital Copies of All Templates My be Found At

https://dairyextension.foodscience.cornell.edu/resources/templates/