HACCPTeam

Establishment Name					
Physical Address					
Team M ember	Role				
-					

Developed by _____ Date ____

Product/Process Covered

Establishment Name	
Physical Address	
Product/Process Covered Under the HACC	P Plan
Product	
Process	
Developed by	Date

Ingredients and Raw Materials

Establishment Name				
Physical Address				
Product/Process Category				
Product Examples				
Meat Poultry and Byproducts	Nonmeat Food Ingredients	Binders/Extenders		
Spice/Flavorings	Restricted Ingredients	Preservatives/Acidifiers		
110.11	Parlamin Materials	011-11		
Liquid	Packaging Materials	Other		
Developed by		Date		

Process Flow Diagram	
Establishment Name	
Physical Address	
Product/Process Name	
Flow Diagram	
Tiow Diagram	
Developed by	Date

Verified by _____ Date ____

Equipment List

Establishment Name		
Physical Address		
Process		
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Developed by	Date	

Identifying Critical Control Points

identifying Critical Control Points
Establishment Name
Physical Address
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 PHYSICAL
□ CCP# □ CCP#
□ Not a CCP □ Not a CCP

Date _____

Developed by _____

Critical Limits

Establishment Name		
Physical Address		
Product/Process Name		
Process Step/CCP		
Critical Limits		
Limit (time, temp, pH, etc.)		
		_
Source (cite a regulation, scientific document, other resource)		
Developed by	Date	

Monitoring Procedures

Establishment Name	
Physical Address	
Product/Process Name	
Process Step/CCP	
Monitoring Procedures	
(Who, What, When, How)	
Developed by	Date

Corrective Action Procedures

Establishment Name	
Physical Address	
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	
Data Data	

Record-keeping Procedures

Establishment Name			
Physical Address			
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Records			
Records			
Name and Location			
Name and Location	-		
Developed by	Date		

Verification Procedures

Establi	shment Name	
	al Address	
Produc	t/Process Name	
	ation Procedures	
(Who, V	Vhat, When, How)	
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Developed by _____ Date _____

Hazard Analysis Form

Establishment	t Name			
Physical Address				
Product/Process	Namo			
Process Step fro	om Flow Diagram			
		I	I	
C: CHEMICAL		B: BIOLOGICAL	P: PHYSICAL	
List the Haz	ards:			
Is the hazar	d reasonably likely to	occur?		
Yes	☐ No	Yes No	Yes No	
What is the	basis for your decision	n?		
	·			
What provent	ativo magauros con h	oo applied at this stap to provent, all	iminate arraduce the bazard to an	
acceptable lev		pe applied at this step to prevent, el	illilliate of reduce the hazard to all	
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eveloped by			Date	

Hazard Analysis Worksheet

Establishment Name _		
Physical Address		

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

Developed by	Date	

HACCP Plan

Establishment Nam	e		
Physical Address _			
_			
Product/Process Na			

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

Developed by	Da	ate

HACCP Plan

Establishment Name	Physical Address	
Product/Process	Developed by	Date

ССР	Hazard	Critical Limits		Monito	ring		Corrective	Verification	Records
CCP	nazaru onu	Tiazaru Critical Lillins	What	How	Frequency	Who	Corrective Action(s)		