

Hazard Analysis Worksheet

This worksheet was developed to help food producers of all sizes when they are conducting a hazard analysis. It is recommended that this worksheet be used in conjunction with resources developed as part of Dr. Hamilton's "Food Safety Plan Basics" series published through Virginia Cooperative Extension.

Hazard Identification

Fill in the blank or circle an option for each of the three sections below.

1. Potential hazard

2. Type of hazard

- Biological
- Chemical
- Physical

3. Vehicle for hazard

- Ingredient
- Environment
- People
- Other, _____
specify

Hazard Evaluation

Use the flow diagram to evaluate if the hazard must be controlled by the food safety program.

Is the hazard federally relevant to or historically associated with the product?



Justification

Use the answers in the flow diagram to justify your hazard analysis decision.

5. How controlled

- Food safety program
- Prerequisite program

6. Why

- Federally relevant
- Historically associated
- Severe and likely
- Not likely

7. Support

- Outbreaks/recalls/FDA sampling
- Facility logs/records/studies
- Scientific studies
- Other, _____
specify

8. Put it all together:

_____ is controlled by _____ because it is _____, as shown by _____.

Hazard
How controlled
Why
Support