

Possible Hazards	Control Point	Action Taken
Hazardous food items could be prepared incorrectly.		Proper training
	Receiving	Inspect each delivery, reject contaminated goods.
	Storing	Follow FIFO procedures, maintain proper storage temperatures, discard old items.
Cross-contamination, bacteria	Food Preparation	
Bacteria not killed, physical and chemical contaminants		Achieve the minimum internal temperature
Bacteria, Physical contaminants.	Food Holding and Serving	
Pathogenic Bacterial Growth	Cooling	
	Reheating	Heat food quickly, don't mix old food with new food.