

Hazard Analysis Example



HAZARD ANALYSIS - RAW, GROUND - Ground Beef

1. Process Step	2. Food Safety Hazard	3. Reasonably likely to occur	4. Basis of Reasonably likely to occur	5. If Yes in Column 3, What Measures Could be Applied to Prevent, Eliminate, or Reduce the Hazard to an Acceptable Level?	6. Critical Control Point
1. Receiving - Packaging Materials	Biological - Contamination with meat, other biological material	No	SOP for receiving makes hazards unlikely to occur.		
	Chemical - Non-food grade materials	No	Letter of guarantee for packaging materials makes hazards unlikely to occur.	<div>Pre-requisite Program</div>	
	Physical - None	No	SOP for receiving makes hazards unlikely to occur.		
2. Receiving - Raw Meat	Biological- Pathogens: <i>E. coli</i> O157:H7, BSE, and <u>SRMs</u>	No	SOP for <i>E. coli</i> O157:H7, BSE, and <u>SRMs</u> makes hazards unlikely to occur	Letter of guarantee is on file for each supplier of beef trim documenting the application of at least one intervention step against <i>E. coli</i> O157:H7. Certificate from suppliers that product supplied is from animals under 30 months of age or animals that have had the <u>SRM's</u> removed prior to fabrication of the raw product.	
	Chemical - None	No	SOP for receiving makes hazards unlikely to occur.		
	Physical - None	No	SOP for receiving makes hazards unlikely to occur.		