

# PRINCIPLES Of HACCP

Process Steps	Identifying the level of hazard	Reason for identification
Delivery	CP	Hazard present here is eliminated later in the process during cooking
Chilled Storage	CP	Hazard present here is eliminated later in the process during cooking
Preparation	CP	Hazard present here is eliminated later in the process during cooking
Marinating chilled Storage	CP	Hazard present here is eliminated later in the process during cooking
Cook > Service	CCP	This is final step in production so hazard needs to be controlled /eliminated, to make food safe for consumption.