

HAZARD ANALYSIS WORKSHEET – Sample Raw Meat & Poultry

PROCESS STEPS					
Process Step	Potential Hazards (B) Biological (C) Chemical (P) Physical	Is this hazard significant?	Justification of Decision	Preventative Measures	Is this step a CCP?
Receiving Raw Meats & Poultry (1)	(B) Pathogens, Salmonella, and E. coli 0157:H7, Campylobacter jejune, Clostridium Botulinum, etc.	Yes	Fresh meat and poultry are known to contain pathogens	Meat and poultry will be purchased from approved suppliers and received at proper temps.	No
Receiving Packaging Materials (2)	(C) Deleterious Chemicals (P) Foreign Material.	No	Non-food packaging materials might have been treated/washed w/chemicals not suitable for food contact surfaces	Letters of guarantee ensuring packaging materials are appropriate for product use will be kept on file	No
Cold Storage of Raw Meats & Poultry (3)	(B) Pathogens, Salmonella, and E. coli 0157:H7, Campylobacter jejune, Clostridium Botulinum, etc.	Yes	Potential Growth of Pathogens	All meat and poultry will be immediately stored in coolers and freezers.	No
Dry Storage of Packaging Materials (4)	(P) Foreign Material.	No	Visible foreign material that could compromise product safety; rodent droppings, insects, etc.	Visual inspection of packaging materials to ensure no foreign material is present.	No
Preparation #1, Vacuum Packing & Labeling (5)	(B) Pathogens, Salmonella, and E. coli 0157:H7, Campylobacter jejune, Clostridium Botulinum, etc.	No	Potential Growth of Pathogens due to cross-contaminations is likely Improperly Labeled Products will Result in Outdated or Unsafe Products	Time product will be in the temp. danger zone during assembly will be minimized and monitored. Each bag will be properly labeled with product name, date packaged, and 'Use-By' date	No
Cold Storage (6) CCP #1	(B) Pathogens, Salmonella, and E. coli 0157:H7, Campylobacter jejune, Clostridium Botulinum, Listeria, etc.	Yes	Potential Growth of Pathogens if Proper Temperatures are Not Maintained.	ROP packaged and labeled products will be monitored for time and temperature control.	Yes
Preparation #2 (7)	(B) Pathogens, Salmonella, and E. coli 0157:H7, Campylobacter jejune, Clostridium Botulinum, Listeria, etc.	Yes	Potential Growth of Pathogens	ROP packaging will be opened prior to cooking and Time product will be in the temp. danger zone during assembly will be minimized and monitored.	No
Cooking (8)	(B) Pathogens, Salmonella, and E. coli 0157:H7, Campylobacter jejune, Clostridium Botulinum, Listeria, etc.	Yes	Survival of Bacterial Spores if Products are not Properly Cooked to Correct Internal Temperatures.	Products will be cooked to the appropriate minimum internal temperatures	No