**Hazard Analysis Table**

**Name of Food Establishment**:

**Address**:

**Date**:

|  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- |
| **HAZARD ANALYSIS PROCESS STEPS** | | | | | |
| **Process Step** | **Potential Hazards**  **(C) Chemical (P) Physical (B) Biological** | **Is this potential food safety hazard significant?** | **Justification of** **Decision** | **Preventive Measures** | **Is this step a CCP?** |
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**Brief Product Description**: