**Name of Food Establishment**:

**Address**:

**Simplified HACCP Flow Diagram-Chart**

This template may not be suitable for all food processes.

[Instructions] – Add each step of your process in the following table starting in box 1, Step 1.

The first step should be receiving ingredients, continue with storage of ingredients through product preparation, final storage, and the last step consumption or sale of the products.

Delete contents of any unneeded cell.

Identify Critical Control Point steps within the process.

|  |  |  |  |
| --- | --- | --- | --- |
| **HACCP Flow Diagram** | | | |
| **Step 1:**  Receiving Ingredients | **Step 2:** | **Step 3:** | **Step 4:** |
| **Step 5:** | **Step 6:** | **Step 7:** | **Step 8:** |
| **Step 9:** | **Step 10:** | **Step 11:** | **Step 12:** |
| **Step 13:** | **Step 14:** | **Step 15:** | **Step 16:**  Service/Sale to customer |
|  |  |  |  |