**Hazard Analysis Table**

**Name of Food Establishment**: Joe’s Deli

**Facility ID**: 1234

**Date**: 11/1/2020

**Brief Product Description**: Fried Chicken, Process 2 Food

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| **HAZARD ANALYSIS PROCESS STEPS**  **Each process identified on a product flow chart must be addressed in a Hazard Analysis** | | | | | |
| **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?** |
| Receiving | (C) Chemical  (P) Physical  (B) Biological  Bacillus cereus  Campylobacter  Listeria Monocytogenes  Salmonella | (C)- No  (P)- No  (B)- Yes | (B)-Temperature abuse may lead to pathogen growth. | Prerequisite SOP  Always purchase ingredients from approved sources.  Employees trained on inspection of  incoming ingredients to identify  compromised product and reject as needed. | CP |
| Cold Hold- raw ingredients | (C) Chemical  (P) Physical  (B) Biological  Bacillus cereus  Campylobacter  Listeria Monocytogenes  Salmonella | (C)- No  (P)- No  (B)- Yes | (B)-Improper cold holding temperatures could allow growth of pathogenic bacteria. Raw chicken with be cooked prior to service. | Temperature of freezer and cooler  monitored to ensure food is maintained  at proper temperature (at or below 41°F | CP |
| **Cooking** | **(C) Chemical**  **(P) Physical**  **(B) Biological**  Bacillus cereus  Campylobacter  Listeria Monocytogenes  Salmonella | (C)- No  (P)- No  **(B)-Yes** | **(B)-Improper cooking process could allow growth of pathogenic bacteria** | **Employees trained to cook chicken to 165°F or greater. Cooking temperatures are checked with a metal stem probe thermometer.** | **CCP** |
| **Hot Holding** | **(C) Chemical**  **(P) Physical**  **(B) Biological**  Bacillus cereus  Campylobacter  Listeria Monocytogenes  Salmonella | (C)- No  (P)- No  **(B)- Yes** | **(B)-Improper hot holding temperatures could allow growth of pathogenic bacteria** | **Employees trained to monitor hot holding temperatures- 135°F or greater. Hot Holding temperatures are checked with a metal stem probe thermometer.** | **CCP** |
| Service | (C) Chemical  (P) Physical  (B) Biological  Norovirus | (C)- No  (P)- No  (B)- Yes | (B)- Ill employees may transfer illnesses to food or customers | Prerequisite SOP  Facility has an Employee Illness  Reporting system in place. Employees are properly trained on illness reporting procedures. | CP |
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