

HACCP Risk Assessment

City/Town of: _____

Product/ Process:		Establishment Name
Ingredients	Source	Address
		Person-in-Charge
		Information for the Risk Assessment was obtained by: <input type="checkbox"/> Observation of Suspect Food/Process <input type="checkbox"/> Observation of General Food Handling and Sanitation Practices <input type="checkbox"/> Interview with Food Employee Responsible for Preparing Implicated Food. <input type="checkbox"/> Interview with Person-in-Charge or Other Employee
Weight/Volume of Suspect Food Prepared or Served:		Dates of Investigation: _____

PLEASE PRINT CLEARLY

	Describe Product Flow (Preparation Steps) Who, What, Where, When	Describe Environmental Data Collected to Verify Control or Lack of Control of Hazards	HAZARDS -Contamination -Survival -Proliferation	Describe Corrective and Preventive Measures Initiated (Include changes in food handling procedures, orders for correction, embargoes/disposals, food employee restrictions, food safety training, emergency suspensions and closures, etc.)	Date Verified
<input type="checkbox"/> CCP (Critical Control Point)					
<input type="checkbox"/> CCP					
<input type="checkbox"/> CCP					

<input type="checkbox"/> CCP					
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Comments:

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