



## HACCP Step 2 – Identify Potential Hazards

(to be transferred to column 2 of HACCP Step 4 – Hazard Analysis Worksheet)

<b>Hazards: Species Which May Potentially Be Moved/Introduced</b>
Vertebrates:
Invertebrates:
Plants:
Other Biologics (e.g. disease, pathogen, parasite):
Others (e.g. construction materials, etc.):

### HACCP Step 3 – Flow Diagram

Flow Diagram Outlining Sequential Tasks to Complete Activity/Project  
Described in HACCP Step 1 – Activity Description  
(to be transferred to column 1 of the HACCP Step 4 – Hazard Analysis Worksheet)

Task 1	
	↓
Task 2	
	↓
Task 3	
	↓
Task 4	
	↓
Task 5	
	↓
Task 6	
	↓
Task 7	
	↓
Task 8	
	↓
Task 9	
	↓
Task 10	

### HACCP Step 4 - Hazard Analysis Worksheet

1 Tasks (from HACCP Step 3 - Flow Diagram)	2 Potential hazards identified in HACCP Step 2	3 Are any potential hazards probable? (yes/no)	4 Justify evaluation for column 3	5 What control measures can be applied to prevent undesirable results?	6 Is this task a critical control point? (yes/no)
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Task 1	Vertebrates				
	Invertebrates				
	Plants				
	Others				

Task 2	Vertebrates				
	Invertebrates				
	Plants				
	Others				

**Hazard Analysis Worksheet (continued)**

1 Tasks (from HACCP Step 3 - Flow Diagram)	2 Potential hazards identified in HACCP Step 2	3 Are any potential hazards probable? (yes/no)	4 Justify evaluation for column 3	5 What control measures can be applied to prevent undesirable results?	6 Is this task a critical control point? (yes/no)
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Task #	Vertebrates				
	Invertebrates				
	Plants				
	Others				

Task #	Vertebrates				
	Invertebrates				
	Plants				
	Others				

*For additional pages, select entire page and copy to a new page.*

### HACCP Step 5 – HACCP Plan Form

<b>HACCP Plan Form</b>								
(all CCP's or "yes's" from column 6 of HACCP Step 4 – Hazard Analysis Worksheet)								
<b>Critical Control Point (CCP)</b>	<b>Significant Hazard(s)</b>	<b>Limits for each Control Measure</b>	<b>Monitoring</b>				<b>Evaluation &amp; Corrective Action(s) (if needed)</b>	<b>Supporting Documentation (if any)</b>
			<b>What</b>	<b>How</b>	<b>Frequency</b>	<b>Who</b>		
<b>Facility:</b>					<b>Activity:</b>			
<b>Address:</b>								
<b>Signature:</b>					<b>Date:</b>			
<b>HACCP Plan was followed.</b>								