





Food premises: 

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HACCP Plan for: 

1.  This HACCP Plan was completed on ..... by:
  
  2.  The scope of this HACCP Plan covers: The biological, chemical and physical **food hazards** during the **process steps** of purchase/delivery to service. For the food/food group.....covering the **menu items** .....  
.....  
.....
  
  3.  Review date: ..... by: .....  
..... by: .....
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Process Step Diagram (Flowchart - Page 7): 

Hazard Analysis Plan for: 

<p><b>Process steps</b> <i>(see flowchart)</i> <i>(Pages 7 &amp; 8)</i></p>	<p><b>Hazards</b> <i>(<u>B</u>iological, <u>P</u>hysical and <u>C</u>hemical)</i> <i>(Pages 5 &amp; 9)</i></p>	<p><b>Control measures</b> <i>(how do you remove/reduce the hazard?)</i> <i>(Pages 10 &amp; Appendix 1)</i></p>	<p><b>Critical control point (y/n)</b> <i>(is this check crucial to the safety of the end product?)</i> <i>(Page 11)</i></p>	<p><b>Critical limits</b> <i>(what are the acceptable levels?)</i> <i>(Page 13)</i></p>	<p><b>Monitoring procedures</b> <i>(what <u>C</u>hecks do you carry out and how are they <u>R</u>ecorded?)</i> <i>(Page 15)</i></p>	<p><b>Corrective action(s)</b> <i>(what is done when things go wrong?)</i> <i>(Page 17)</i></p>