Hazard Analysis Chart

Process step	Are there any potential food safety hazards in this step? (Yes or No)	If yes, does it require control at this step? If no, explain where it will be taken care of later.	If yes, list the critical control point.	What are the critical limits?	How will measurements be taken?	Who will measure?	When will measurements be taken?	How often will measurements be taken?	Where will measurements be recorded?	Corrective actions