

## HAZARD ANALYSIS CRITICAL CONTROL POINT WORKSHEET

Please indicate whether procedure is to be done at *kitchen* and/or *site location*

	CRITERIA FOR CONTROL	MONITORING PROCEDURE OR WHAT TO LOOK FOR	EQUIPMENT & CONSIDERATIONS
Receiving/Storing			
Thawing			
Processing prior to cooking			
Cooking			
Hot Holding			
Cooling			

## HAZARDOUS ANALYSIS CRITICAL CONTROL POINT WORKSEET

	<b>CRITERIA FOR CONTROL</b>	<b>MONITORING PROCEDURE OR WHAT TO LOOK FOR</b>	<b>EQUIPMENT &amp; CONSIDERATIONS</b>
<b>Processing, Slicing, De-boning, Mixing, Dicing, Assembling, Serving</b>			
<b>Re-Heating</b>			
<b>Holding Food (Hot/Cold)</b>			
<b>Transporting Food</b>			