

# Hazard Analysis Chart

*Complete a separate Hazard Analysis Chart for each food item prepared using the special process. Please leave unused boxes blank. [Additional Hazard Analysis Charts](#) must be attached, as needed*

**Menu Item:** Sous Vide Steaks **Restaurant Name & License Number:** Prime Steakhouse, FL123456

Process Step	Potential Hazards (B) Biological (C) Chemical (P) Physical	Hazard Significant? (YES/NO)	Justification of Decision	Preventative Measures applied to prevent the significant hazards?	Is this step a CCP? (YES/NO)
Receiving	BIOLOGICAL CHEMICAL PHYSICAL	Yes	Rapid bacterial growth, spoilage, cross-contamination, foreign objects	Visual inspection; use digital thermometer; reject if thawed and refrozen, above 41°F, packaging damaged, or product with foreign objects	No
Storage of ingredients	BIOLOGICAL CHEMICAL PHYSICAL	Yes	Rapid bacterial growth, spoilage, cross-contamination, foreign objects	Record temperature every 4 hours; cooler system with automatic alarms turn on after working hours	No
Season and seal steak	BIOLOGICAL CHEMICAL PHYSICAL	No	Introduction of pathogens, physical or chemical contaminants	Storage and handling SOPs; employee hygiene SOPs	No
Cook in immersion circulator	BIOLOGICAL CHEMICAL PHYSICAL	Yes	Pathogens like <i>enterohemorrhagic Escherichia coli</i> may survive if not cooked properly	Inspect temperature chart; verify that minimum time/temperature met	Yes
Cold storage	BIOLOGICAL CHEMICAL PHYSICAL	Yes	Surviving bacterial spores of <i>Clostridium botulinum</i> <sup>5</sup> and <i>Listeria monocytogenes</i> may create vegetative cells if not stored properly	Monitor temperature during storage and storage time	Yes



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SAMPLE LETTER

