

Sample 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
Received whole vegetables	Yes	Yes	Ingredient integrity/quality	No spoiled or rotting produce.	Visually	Jill	Before starting a batch.	Every batch	Jill's log	Spoiled and rotting produce will be discarded.
Prepared equipment	Yes	Yes	Equipment calibration for pH meter and thermometer.	Calibrated to manufacturers directions.		Jill	Prior to starting the first batch in each month.	Monthly	Jill's Log	If not calibrating, replace equipment.
Wash and cut vegetables	Yes	No. Any bacteria introduced at this time will be killed through pasteurization and pH later on.								
Packed in jars	Yes	No. Any bacteria introduced at this time will be killed through pasteurization and pH later on.								
Covered with hot brine	Yes	No. pH will be measured later on.								
Process Jars	Yes	Yes	Processing time Pasteurization temperature	Jars must be processed for 12 minutes. Temperature must reach 180 degrees F.	Processing time will be measured with an oven timer. Temperature will be measured with a thermometer.	Jill	During the processing.	Every batch	Jill's log	If the processing time is interrupted, the processing time will be started all over again. If temperature is not held at 180 degrees F for the duration, the processing will start all over again once temperature is achieved, or the jars will be discarded.
Cool	No									
Measure equilibrium pH	Yes	Yes	Final pH levels	Final pH must be 4.6 or below.	With a pH meter.	Jill	Once products have cooled to room temperature (next day).	Every batch	Jill's Log	If pH level is not achieved, discard product and adjust acid levels for next batch.
Label	No									
Store	Yes	Yes	Storage temperature	Must be below 80 degrees F.						
Transport product	Yes	Yes	Transportation time and temperature.	Must not be held above 80 degrees F for longer than five hours.	Vehicle thermometer	Jill	At the start of any trip lasting more than five hours.	At the start of any trip lasting more than five hours.	Jill's Log	Product will be discarded.
Sell product	Yes	Yes	Transportation time and temperature.	Must not be held above 80 degrees F for longer than five hours.	Weather App	Jill	At the start of any pop-up event or sales venue lasting longer than five hours.	At the start of any pop-up event or sales venue lasting longer than five hours.	Jill's Log	Product will be discarded.