

Preventive Measures

At each step, the establishment must determine what food safety hazards may be associated with that step, if that hazard is reasonably likely to occur in the process, and what controls will be used to prevent, eliminate, or reduce the hazard to an acceptable level. The control point for a hazard may be further along in the process than the point at which the hazard occurs. For example, the cooking step is the most common control for biological hazards that have been introduced into the product at previous steps.

Each establishment is responsible for identifying the hazards reasonably likely to occur in its process, and for determining how it will control those hazards to prevent, eliminate, or reduce them to an acceptable level. Different establishments may have identified different hazards as reasonably likely to occur and different control measures for them, even though their processes may appear to be similar. For example, differences may exist in the type of equipment, incoming product, employee training, or production practices.

When completed, the hazard analysis should have:

- Identified hazards reasonably likely to occur, and
- Identified the associated preventive measures that can be applied to control these hazards.

The hazard analysis shall include hazards that can occur before, during and after entry into the plant.

This provides a basis for determining the critical control points (CCPs).