

HAZARD ANALYSIS WORK SHEET (*Fresh*)

Firm Name:

Firm Address:

Product Description: Fresh whitefish fillets and lake trout fillets

Method of Storage and Distribution: cooler storage, freezer storage, and truck delivery

Intended Use and Consumer: Cook and serve, Direct retail/restaurant/grocery stores

(1)	(2)	(3)	(4)	(5)	(6)
Ingredient/ Processing Step	Identify Potential Hazard(s) Introduced, Controlled, or Enhanced at this Step	Are any Potential Food Safety Hazards Significant? (Yes/No)	Justify your decision for Column 3	What Preventive Measure(s) can be Applied for the Significant Hazards?	Is this Step a Critical Control Point? (Yes/No)
Receive gutted fish on ice	Biological Bacterial pathogens	Yes	Bacteria and other parasites are naturally occurring in fish.	Inspect fish to insure adequate ice; control bacteria through SSOP; final product will be cooked.	No
	Chemical None	No		None	No
	Physical none	No		None	No
Inspect, weigh and sort fish	Biological Bacterial pathogens	Yes	Bacteria and other parasites are naturally occurring in fish.	Fish will be cooked, short process step, and SSOP's	No
	Chemical None	No		None	No
	Physical None	No		None	No
Fillet	Biological Bacterial pathogens	Yes	Bacterial pathogens and parasites are naturally occurring in fish	Fish will be cooked, short process time, SSOP's.	No
	Chemical None	No		None	No
	Physical None	No		None	No