



Hazard Analysis Template for Food Safety Management Systems (ISO 22000:2018)

Organization Name: _____

Prepared by: _____

Date: _____

1. Process Step Identification

Product/Process: _____

Step No.	Process Step	Description
1		
2		
3		
...		

2. Hazard Identification

Step No.	Process Step	Potential Hazard	Type of Hazard	Source/Cause
1			(B/Biological, C/Chemical, P/Physical)	
2				
3				
...				

3. Hazard Analysis



Step No.	Potential Hazard	Severity (S)	Likelihood (L)	Risk Level (R = S x L)	Acceptable? (Y/N)	Justification
1						
2						
3						
...						

4. Control Measures

Step No.	Potential Hazard	Control Measure(s)	CCP/OPRP?	Critical Limits	Monitoring Procedures	Corrective Actions
1						
2						
3						
...						

5. Verification and Validation

Step No.	Control Measure(s)	Verification Activities	Frequency	Responsible Person	Validation Activities
1					
2					
3					
...					

6. Review and Update

Reviewed by: _____



Date of Review: _____

Summary of Changes: _____

Next Review Date: _____

Instructions for Use

1. **Process Step Identification:** List all process steps in your production or service process.
2. **Hazard Identification:** Identify potential hazards at each process step. Classify the hazards as biological, chemical, or physical.
3. **Hazard Analysis:** Assess the severity and likelihood of each identified hazard. Calculate the risk level and determine if it is acceptable.
4. **Control Measures:** Document control measures for each hazard. Specify if the control measure is a Critical Control Point (CCP) or Operational Prerequisite Program (OPRP). Define critical limits, monitoring procedures, and corrective actions.
5. **Verification and Validation:** Outline verification and validation activities to ensure control measures are effective. Specify frequency and responsible personnel.
6. **Review and Update:** Regularly review and update the hazard analysis to reflect any changes in the process or new information.