Appendix D
Considerations in Conducting a Hazard Analysis for the Flow of Food in a CNP.

STEP	CONSIDERATION
Menu Planning	Customers Preparation requirements (time, storage capacity, personnel, etc.) Inventory / rotation Facilities / equipment to accomplish task Delivery / pricing product
Recipe Development	Identification of all ingredients Development of preparation steps Personnel / time factors Facilities / equipment Process cooling / advance preparation
Purchasing	Biological / chemical concerns Approves source Certificate of conformance (product meets buyer's standards) Delivery schedule
Receiving	Time-temperature relationship Sensory evaluations Labeling product for inventory / FIFO
Storing	Time-temperature Personal hygine practice Cross-contamination Inventory / FIFO
Preparing	Designated areas and / or equipment Thawing process Pre-chilled ingredients Batch preparation
Cooking	Type of cooking equipment Internal product temperature check Final cooking temperature Post-cooking contamination
Serving	Time-temperature Post-cooking contamination Personal hygiene
Holding	Time-temperature Raw vs. cooked product storage Post-cooking contamination Facilities / equipment
Cooling	Time-temperature Product density Container size / type Cooling method
Reheating	Time-temperature Facilities / equipment