

## **Critical Control Point Determination Template**

## Food name(s):

Process step	Significant hazards Describe hazard and cause	Q1. Do control measures for this hazard exist at this step? If yes, proceed to Q2 If no, not a CCP—indicate where and how the hazard would be controlled. Proceed to the next process step.	Q2. Is this step specifically designed to eliminate the hazard? If yes, this is a CCP. Proceed to the last column. If no, proceed to Q3	Q3. Would a subsequent step eliminate the hazard? If yes: this step is not a CCP; identify the subsequent step where the hazard would be controlled If no: this step is a CCP and must be designed to control the hazard ; go to last column	CCP number Number the CCP and identify the type of hazard (B, C or P)

