

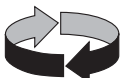
**HACCP CHART FOR:** .....

HAZARD(S) AT CCP(S)	CONTROL MEASURES AND CRITICAL LIMITS	MONITORING AND RECORDING	CORRECTIVE ACTION
What can go wrong?	What action has to be taken to effectively reduce or get rid of the hazard?  What are the critical limits?	How are the control measures checked and recorded?	What should be done if the control measure fails and /or critical limits are not met?

Presence/ Growth/ Survival of Harmful Bacteria			
	<b>What you need to do:</b> Keep to your ..... ..... <b>HOUSE RULES</b>	<b>What you need to do:</b> Complete ..... ..... <b>(INDICATE RECORD FORM)</b>	<b>What you need to do:</b> Refer to your ..... ..... <b>HOUSE RULES</b>

Cross Contamination			
	<b>What you need to do:</b> Keep to your ..... ..... <b>HOUSE RULES</b>	<b>What you need to do:</b> Complete ..... ..... <b>(INDICATE RECORD FORM)</b>	<b>What you need to do:</b> Refer to your ..... ..... <b>HOUSE RULES</b>

Other Contamination			
	<b>What you need to do:</b> Keep to your ..... ..... <b>HOUSE RULES</b>	<b>What you need to do:</b> Complete ..... ..... <b>(INDICATE RECORD FORM)</b>	<b>What you need to do:</b> Refer to your ..... ..... <b>HOUSE RULES</b>

	<b>House Rules References</b> .....
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