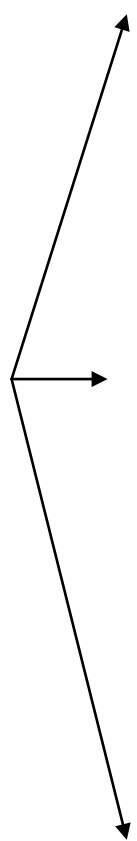


Hazards Worksheet

Operational Steps
RECEIVING
STORAGE
PREPARATION
COOKING
COOLING
REHEATING
HOLDING
SERVING



Lamb Chops	<u>Hazards</u>	Stuffed Snapper
<u>Vegetative Bacteria: (VB)</u>		
<i>Salmonella</i> <i>Listeria</i>		<i>Same + Vibrio</i>
<u>Spore- Forming / Toxin- Producing Bacteria: (SF/TP)</u>		
<i>C. perfringens</i> <i>B. cereus</i>		<i>Same + C. botulinum</i>
<u>Fecal / Oral Route Hazards: (FOR)</u>		
<i>Shigella</i> <i>Staphylococcus</i> <i>E. coli</i> <i>Hep A / Norovirus</i>		<i>Same</i>
<u>Viruses: (V)</u>		
		<i>Hep A</i>
<u>Parasites: (P)</u>		
<i>Taenia ?</i> <i>Trichinella ?</i>		<i>Anisakis</i> <i>Nematodes</i>
<u>Chemical Hazards: (CHEM)</u>		
Naturally Occurring Chemical Toxins:		<i>Ciguatera</i>
Cleaners, Sanitizers, Additives, etc.		
<u>Physical Hazards: (PHYS)</u>		
<i>Bones, Knife Points, etc.</i>		<i>Same</i>