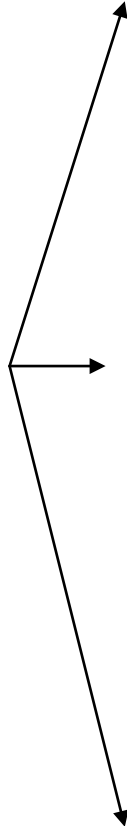


Hazards Worksheet

<i>Operational Steps</i>
RECEIVING
STORAGE
PREPARATION
COOKING
COOLING
REHEATING
HOLDING
SERVING



<u>Hazards</u>
<u>Vegetative Bacteria: (VB)</u>
<u>Spore- Forming / Toxin- Producing Bacteria: (SF/TP)</u>
<u>Fecal / Oral Route Hazards: (FOR)</u>
<u>Viruses: (V)</u>
<u>Parasites: (P)</u>
<u>Chemical Hazards: (CHEM)</u> Naturally Occurring Chemical Toxins: Cleaners, Sanitizers, Additives, etc.
<u>Physical Hazards: (PHYS)</u>