

FOOD PROCESSING/PREPARATION HISTORY AND HAZARD ANALYSIS

REPORT

Place under investigation _____ Address _____
 Owner _____ Plant/Store manager _____ Phone _____
 Food being investigated _____ Operation(s) being investigated _____
 Date _____ and time _____ of suspect meal Date _____ and time _____ of food preparation, as applicable
 Food source/brand _____ Manufacturer _____ Distributor _____
 Significant/suspect ingredients _____
 Date of delivery _____ Lot code _____ Addresses of source(s) _____

Food characteristics:	Upon arrival	Before heating	After heating	During holding	Final product	Time of measurements
Temp F/C	_____	_____	_____	_____	////	_____
pH	_____	_____	////	////	_____	////
a _w	_____	_____	_____	_____	_____	////
Redox	////	////	////	////	_____	////

SOURCES OF CONTAMINATION (cite or select operations of concern from flow diagram)

	Operation/ source	Potential (code)*	Observed yes/no	Laboratory confirmed (list pathogen: enter count)
Raw product/Significant ingredient	_____	_____	_____	_____
Other ingredients of concern	_____	_____	_____	_____
Condiments/Spices/Additives	_____	_____	_____	_____
Cross contamination (raw to cooked)	_____	_____	_____	_____
Workers	_____	_____	_____	_____
Equipment/Utensils	_____	_____	_____	_____
Cleaning cloths	_____	_____	_____	_____
Workers:	_____	_____	_____	_____

Diarrhea or other gastrointestinal sign/symptom or absence from work prior to or during outbreak

Worker's name	Date/time of illness/absence	Illness lab confirmed	Ate suspect food	Job assignment
_____	____/____/____	_____	_____	_____
_____	____/____/____	_____	_____	_____
_____	____/____/____	_____	_____	_____
	Observed	Reported	Name of worker(s)	

Touching foods that are not subsequently heated	_____		_____		_____
Disposable gloves not worn	_____		_____		_____
Skin infections	_____		_____		_____
Poor personal hygiene	_____		_____		_____

Equipment cleaning and sanitizing methods for operation of concern:

Operation _____ Methods _____

Operation _____ Methods _____

Operation _____ Methods _____

Describe other modes of contamination:

*Potential codes: 1—Potential but unlikely; 2—Potential and sometimes observed or related; 3—Potential and commonly observed or related; 4- Potential and almost always observed/found/related