Operational Steps

RECEIVING
STORAGE
PREPARATION
COOKING
COOLING
REHEATING
HOLDING
SERVING

Hazards Worksheet

Lamb Chops

Hazards

Vegetative Bacteria: (VB)

Salmonella
Listeria

Spore-Forming / Toxin-Producing Bacteria: (SF/TP)

C. perfringens
B. cereus

Fecal / Oral Route Hazards: (FOR)

Shigella
Staphylococcus
E. coli
Hep A / Norovirus

Viruses: (V)

Hep A

Parasites: (P)

Taenia ?
Trichinella ?

Chemical Hazards: (CHEM)

Naturally Occurring Chemical Toxins:

Ciguatera

Cleaners, Sanitizers, Additives, etc.

Physical Hazards: (PHYS)

Bones, Knife Points, etc.

Stuffed Snapper

Same + Vibrio

Same + C. botulinum

Same

Anisakis

Nematodes

Same