Cooked sausage example

Examples of possible hazards

Incorrect / defective goods are delivered
- The temperature of the goods is too high / too low (hazard: microbiological)

The temperature of the goods is too high / too low (hazard: microbiological)

Temperature too low / not heated for long enough (hazard: microbiological)

Foreign bodies could get into the sausage meat (hazard: physical)

Temperature too low / not heated for long enough (hazard: microbiological)

Incoming goods / delivery

Storage

Storage of chilled / frozen goods

Boiling / blanching

Mincers / cutters

Filling

Heating

Curing/smoking devices as applicable