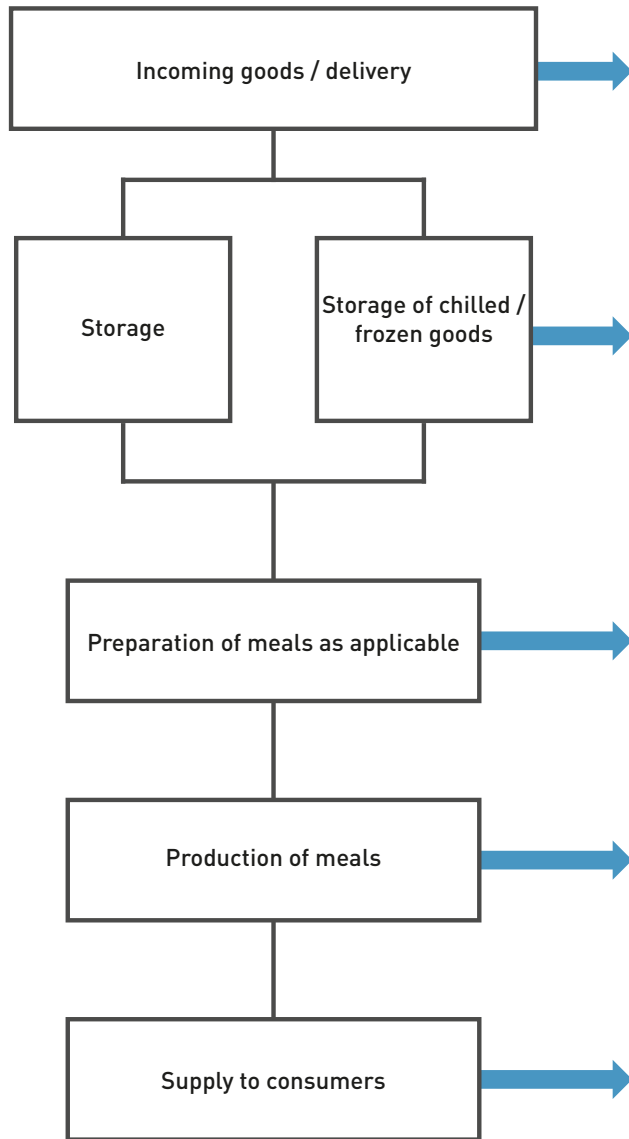
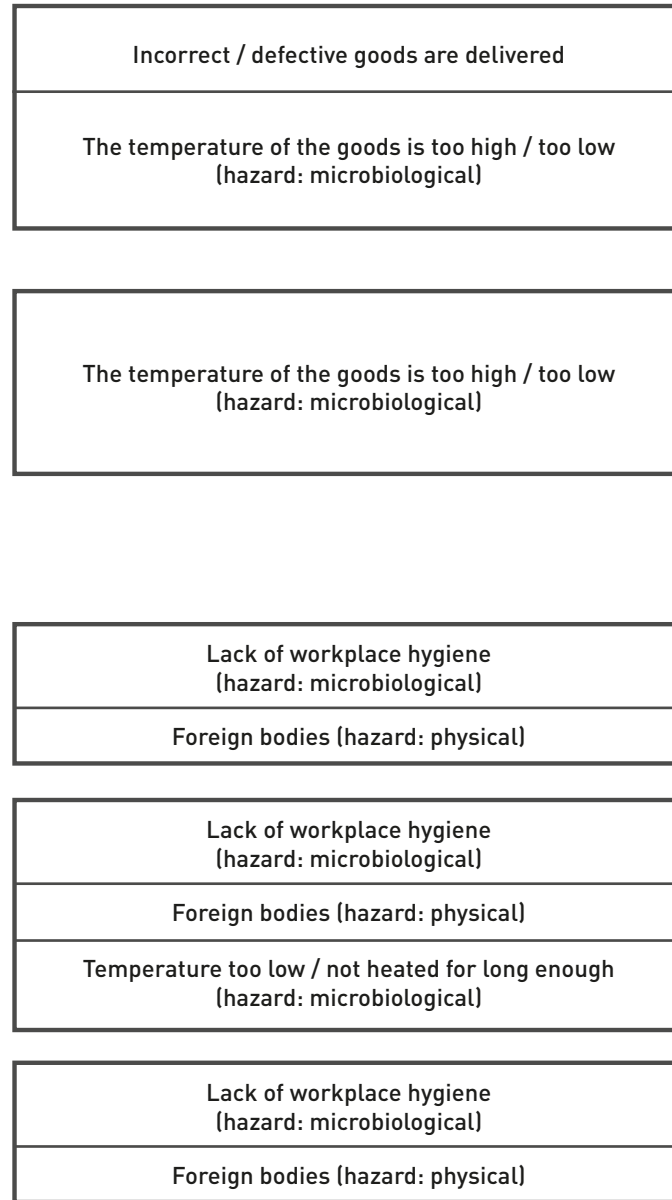


**Example of a flow chart  
(catering business / fast-food outlet)**



**Examples of possible hazards**



**Example of a flow chart including hazards**

Intervention possible: Yes	
Decision tree:	CP
Control:	Inspect goods Measure temperature
Critical values:	Goods OK / not OK Temperature too high / too low
Corrective action:	Reject delivery
Documentation:	Incoming goods control

Intervention possible: Yes	
Decision tree:	CP
Control:	Regular measurement of temperatures in refrigeration facilities
Critical values:	Temperature too high / too low
Corrective action:	Adjust refrigeration settings
Documentation:	Temperature control - refrigeration facilities

Intervention possible: Not complete, dirt is visible, the extent of microbiological contamination is not visible	
Decision tree:	--
Preventive action:	Training of employees
Documentation:	Training log

Intervention possible: Not complete, dirt is visible, the extent of microbiological contamination is not visible Meals are in part intentionally not cooked through, e.g. pan-frying	
Decision tree:	--
Preventive action:	Training of employees
Documentation:	Training log