

Key:

Control Measures Criteria	Parameters
a) its effect on identified food safety hazards	<ol style="list-style-type: none">1. Not eliminate completely2. Reduce to acceptable levels3. Eliminate the hazard completely
b) its feasibility for monitoring	<ol style="list-style-type: none">1. No feasibility2. Has limitation3. Feasible
c) its place within the system relative to other control measures	<ol style="list-style-type: none">1. First2. In middle3. Final measure
d) the likelihood of failure in the functioning of a control measure	<ol style="list-style-type: none">1. Low2. Medium3. High
e) the severity of the consequence (s) in the case of failure in its functioning	<ol style="list-style-type: none">1. Low2. Medium3. High
f) whether the control measure is specifically established and applied to eliminate or significantly reduce the level of hazards(s)	<ol style="list-style-type: none">1. No2. So so3. Definitely
g) synergistic effects	<ol style="list-style-type: none">1. No have2. So so3. Have

Sample
Assessment of Control Measures Table

1.Selected Combination of Control Measures	2.Ceriteria							3.Total Score** (TS)	4.Management	
	a	b	c	d	e	f	g		If TS<18* then go OPRP	If TS>or=18* then go HACCP Plan
Pasteurization	3	3	3	1	3	3	2	18		✓
CIP	3	2	1	2	1	3	2	14	✓	

*May FS Team determine 15 or other limit for categorization.

** May **Multiple Score** instead (a×b×c×d×e×f×g) then your limit may 700 for categorization.

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