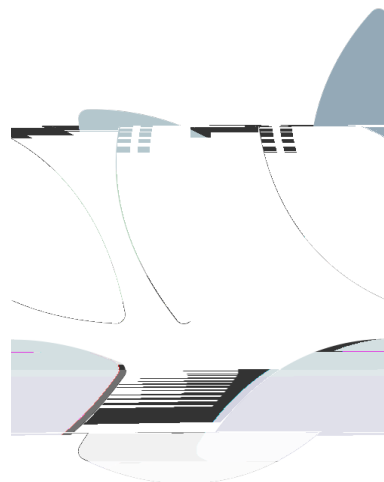


sk factors Certified Professional

Identify potential areas for contamination		
Identify food pathogen attributes		
Develop good manufacturing practices (GMPs)		
Develop allergen control procedures		
Develop standard operating procedures (SOPs)		

Develop an integrated pest management (IPM) plan		
Develop employee hygiene practices and policies		
Develop good retail practices (GRPs)		

Determine food sources		
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Determine hot water demands

