

Food Safety Hazard Factor Risk Assessment Table

Risk Assessment Indicators

○ Severity (size of damage)

(1) (Minor): Accidents handled with first-aid, product complaints (localized)

(2) (Moderate): Illnesses or accidents requiring hospitalization, product complaints (broad impact)

(3) (Severe): Illnesses or accidents resulting in death, legal violations or product recalls

○ Frequency of occurrence (frequency of occurrence at the farm)

(1) (Low): Possibility of occurring

(2) (Moderate): Has occurred in the production region or industry

(3) (High): Has occurred at the farm in the past

○ Size of Risk

Enter ○ for any risks for which Severity × Frequency produces a rating of (4) or greater.

○ CCP Identification

Process / Input No.	Food Safety Hazard Factor Risk Assessment					Control Points	Prerequisite Programs / Management Methods to Remove or Mitigate the Food Safety Hazard Factors	CCP Identification
	Details of Risk	Severity	Frequency of Occurrence	Risk (4) or greater				
Mountain Soil	(1)-1 Acceptance	C: Acceptance of mountain soil contaminated by pesticide residue	1	1		15.1	Confirmation at soil collection points	
	(1)-2 Storage	C: Contamination due to pesticide drift	1	1		15.1	Storage at designated locations. Plastic covering.	
	(1)-3 Weighing	None						
Peat Moss	(2)-1 Acceptance	C: Acceptance of peat moss contaminated with pesticides C: Acceptance of peat moss contaminated with heavy metals	1	1		15.1	Obtain certificate regarding the collection point, etc. from the place of purchase	
	(2)-1 Storage	C: Pesticide contamination	1	1			Opened fertilizer should be stored with the opening tied up with string	
	(2)-3 Weighing	None						
Compost	(3)-1 Acceptance	B: Acceptance of compost contaminated with pathogenic microorganisms	1	2		25.1.1	<Ledger (25).(1).(3)> Confirm safety based on the compost maturity determination table	
		C: Acceptance of compost contaminated with heavy metals	1	1		25.1.1	Confirm materials used for land development	
		C: Acceptance of compost contaminated with pesticides	1	1		25.1.1	Confirm materials used for land development	
	(3)-2 Storage	C: Contamination from pesticides	1	1			Store at the designated location	
	(3)-2 Weighing	None						
Water	(4)-1 Drawing	B: Drawing water contaminated with pathogenic microorganisms	2	1		16.1.1	Check using analysis results from the land improvement district	
		C: Drawing water contaminated with heavy metals	1	1		16.1.1	Check using analysis results from the land improvement district	
		C: Contamination of water channels with pesticides	1	1			Check the conditions in the vicinity of the water channel	

Fertilizer	(5)-1 Acceptance	B: Acceptance of fertilizer contaminated with microorganisms	1	1		25.1.3	Use registered fertilizer (compliant with official standards established by authorities)
		C: Acceptance of fertilizer contaminated with heavy metals	1	1		25.1.3	Use registered fertilizer (compliant with official standards established by authorities)
		C: Acceptance of fertilizer contaminated with pesticides	1	1		25.1.3	Use registered fertilizer (compliant with official standards established by authorities)
	(5)-2 Storage	C: Contamination with pesticides	1	1		25.3.2	Opened fertilizer should be stored with the opening tied up with string
	(5)-3 Weighing	None					
(5)-4 Blending	None						
Seeds	(6)-1 Acceptance	B: Acceptance of genetically modified seeds	1	1		23.1	Confirm through seed certificates
	(6)-2 Storage	None					
Soil	(7)-1 Field selection	C: Selection of a field contaminated with heavy metals	2	1		15.1	Risk assessment using <(1).(1) field ledger>
		C: Selection of a field contaminated with POPs	2	1			Risk assessment using <(1).(2) field ledger>
Pesticides	(8)-1 Acceptance	C: Acceptance of pesticides containing ingredients different than labeled	2	1		24.1.2	Use a registered pesticide
	(8)-2 Storage	C: No longer knowing the name of a pesticide.	2	1		24.4.2	Store in the container the pesticide was purchased in
	(8)-3 Weighing	C: Making a mistake with the dilution amount	2	2	○	24.2.3	Accurate weighing using proper weighing instruments
	(8)-4 Preparation	C: Making a mistake with the chemicals to be prepared	2	2	○	24.2.1	Selection of pesticides based on instructions from the head of pesticide management
Groundwater	(9)-1 Drawing	B: Drawing water contaminated with pathogenic microorganisms				16.1.1	Conduct water quality analysis
		C: Drawing water contaminated with heavy metals				16.1.1	Conduct water quality analysis
Shipping Boxes	(10)-1 Acceptance	C: Acceptance of shipping boxes with contact surfaces that are problematic for food hygiene	2	1		18.3	Confirm using safety data sheets (SDS)
	(10)-2 Storage	P: Contamination with foreign matter	1	1		18.3	Store in a hygienic environment
Growing seedlings (seedling house)	(11) Sowing	None					
	(12) Irrigation	None					
	(13) Transplanting	None					
	(14) Irrigation	B: Use of water contaminated with pathogenic microorganisms	2	1			Use of a designated water source (groundwater)
		C: Use of water contaminated with heavy metals	2	1			Use of a designated water source (groundwater)
(15) Additional fertilizer	C: Contamination with pesticides	2	1			Confirmation of the pesticides introduced	

Cultivation and Harvesting (Cultivation House)	(16) Scattering of compost	B: Introduction of immature compost	2	2		Confirmation of the compost to be introduced
	(17) Fertilizing	C: Introduction of fertilizer containing pesticides	2	2		Prohibit the handling of fertilizer containing pesticides at the farm
	(18) Planting	None				
	(19) Irrigation	B: Use of water contaminated with pathogenic microorganisms	2	1		Use of a designated water source (groundwater)
		C: Use of water contaminated with heavy metals	2	1		Use of a designated water source (groundwater)
	(20) Pest control	C: Contamination with other pesticides due to uncleaned pest control equipment	2	2	○	24.3.5 Compliance with <(24) Rules: Procedures for Distributing Pesticides>
	(21) Additional fertilizer	C: Contamination with pesticides	2	1		Confirmation of the liquid fertilizer to be introduced
	(22) Harvesting	B: Contamination with pathogenic microorganisms from workers	2	1		Workers should wash their hands and regular exchange gloves <Worker hygiene management> <(14).(2) Rules: Precautions During Work>
		B: Contamination with pathogenic microorganisms from shears	2	1		Cleaning of scissors after harvesting
(23) Transportation	B: Contamination with pathogenic microorganisms from containers	2	2	○	18.3 Clean containers once every week and visually check for dirt Cover containers with dedicated sheets during harvesting and exchange the sheets once every week	
	P: Contamination with foreign matter from containers	1	2		18.3 Clean containers once every week and visually check for dirt Cover containers with dedicated sheets during harvesting and exchange the sheets once every week	
	C: Contamination from chemical substances through contact with dedicated sheets	2	1		18.7 Check safety of dedicated sheets via SDSs	

Preparation / Shipping (Preparation Facility)	(24) Sorting and preparation	C: Contamination with pathogenic microorganisms from work benches	2	2	○	18.3	Clean workbenches after work	
	(24)-1 Residue Storage	C: Contamination with pathogenic microorganisms from harvest residue	2	1			Store harvest residue in the designated location and zone off storage locations	
		P: Contamination with foreign matter from harvest residue	1	1			Store harvest residue in the designated location and zone off storage locations	
	(25) Packing in boxes	B: Contamination with pathogenic microorganisms from workers	2	1			Workers should wash their hands and regular exchange gloves <Worker hygiene management> <(2) Rules: Precautions During Work>	
		C: Contamination from chemical substances through contact with boxes	2	1		18.7	Check safety of dedicated sheets via SDSs	
		C: Contamination with foreign matter during work	1	2		17.2	Smoking at designated locations, specified eating and drinking locations Visual confirmation	
	(26) Storage	B: Contamination with pathogenic microorganisms during storage	2	1		17.4	Store in a dedicated refrigerator Ship within 48 hours of harvest	
		P: Contamination with foreign matter during storage	1	1		17.4	Store in a dedicated refrigerator	
	(27) Shipping	C: Contamination from a transportation vehicle with pesticide residue	2	1		18.1	Do not use vehicles involved with pest control work for shipping	
		B: Contamination with pathogenic microorganisms from a transport vehicle with compost residue	2	1		18.1	Do not use vehicles involved with the transport of compost for produce shipping	
		P: Contamination with foreign matter from a transportation vehicle	1	1		18.1	Clean and visually check transportation vehicles before shipping	