

**Hazard identification and control measures in the given food sample**  
**Physical, Chemical and Biological Hazards**

<b>Food Items</b>	<b>Type of Hazard</b>	<b>What kind of Hazard</b>
	<b>Physical/Chemical/Biological /Microbiological/Allergen</b>	Bullet mining
	<b>Physical/Chemical/Biological /Microbiological/Allergen</b>	Stone
	<b>Physical/Chemical/Biological /Microbiological/Allergen</b>	Stone and Release toxic gasses
	<b>Physical/Chemical/Biological /Microbiological/Allergen</b>	Bacteria and food poison

	<p><b>Physical/Chemical/Biological/Microbiological/</b></p>	<p>Bacteria and food poison</p>
	<p><b>Physical/Chemical/Biological/Microbiological/Allergen</b></p>	<p>Inserts</p>
	<p><b>Physical/Chemical/Biological/Microbiological/Allergen</b></p>	<p>Salmonella</p>
	<p><b>Physical/Chemical/Biological/Microbiological/Allergen</b></p>	<p>Inserts</p>
	<p><b>Physical/Chemical/Biological/Microbiological/Allergen</b></p>	<p>Mold and Bacterial Growth</p>

	<b>Physical/Chemical/<b>Biological</b> <b>/Microbiological/Allergen</b></b>	Quality Decline and Microbial Contamination and Toxin Production
	<b>Physical/Chemical/Biological/ Microbiological/<b>Allergen</b></b>	Skin Rash and Itching
 <small>shutterstock.com • 641794024</small>	<b>Physical/Chemical/<b>Biological</b> <b>/Microbiological/Allergen</b></b>	Cross-contamination
	<b>Physical/<b>Chemical/<b>Biologica</b> <b>I</b> <b>/Microbiological/Allergen</b></b> </b>	Natural Bacteria

	<p><b>Physical/Chemical/Biological/Microbiological/Allergen</b></p>	<p>Skin Rash and Itching</p>
	<p><b>Physical/Chemical/Biological/Microbiological/Allergen</b></p>	<p>Ice cream and muffin mix</p>
	<p><b>Physical/Chemical/Biological/Microbiological/Allergen</b></p>	<p>Fats and Calories</p>
	<p><b>Physical/Chemical/Biological/Microbiological/Allergen</b></p>	<p>Worm or Insert</p>