**Pepperoni Workshop Questions**

1. **Does the flow chart and hazard analysis have all steps in the process identified?**
2. **Are all relevant hazards addressed?**
3. **What are the potential hazards** that might be considered at the meat (beef and pork) receiving step**?**
4. **Which hazards will be controlled by CCPs?**
5. **Some sausage processes include a heat treatment and others do not. Why is a heat treatment used? Why is it done after the fermentation step instead of heating the final product?**
6. **Is there appropriate justification for not including temperature control of raw meat during storage to prevent growth of pathogens as a CCP for this product?**