# Failure Modes and Effects Analysis 

Understanding Where the HighLeverage Opportunities Are What Are the Potential Risks

By
Ir.Dr. Punesh

## Learning Objectives

- Understand the use of Failure Modes and Effects Analysis (FMEA)
- Learn the steps to developing FMEAs
- Summarize the different types of FMEAs

Learn how to link the FMEA to other Blackbelt tools

## When to Use FMEA

FMEAs can be used in every Lean Six Sigma Phase:

- Define and Measure
- To understand the risks of a project
- Analyze
- To understand how process steps or KPIVs relate to risk
- To prioritize KPIVs
- Improve
- To understand the improvement implementation risks
- Control
- To assess the effectiveness of a Control Plan


## Application Examples

- A manager is responsible for moving a manufacturing operation to a new facility. He wants to be sure the move goes as smoothly as possible and that there are no surprises.
- A design engineer wants to think of all the possible ways a product he is designing could fail so that he can build robustness into the product.
- A Black Belt wants to use FMEA so that he can focus on the key improvement opportunities for a process.
- A maintenance engineer wants to analyze the possible failures of a piece of equipment for Reliability Centered Maintenance (RCM)


## FMEA different types

According to the target there is a differentiation between:

- The Design (Construction)-FMEA, sometime named R\&D-FMEA

■ The Process-FMEA

- The Systems-FMEA.
- The Equipment-FMEA
- Basic procedure of the FMEAs is similar. Differentiation comes up with the planning phase associated with, the development of the FMEA and the target setting for the process.
- The Design-FMEA is linked with the blueprint. It is used to disclose potential errors of the blueprint, to quantify the relevance of the findings and to propose counter measures.
- The Process-FMEA analyzes the potential errors in the process. Aim is here to quantify the potential errors and the weak points of the process and to develop adequate counter measures to avoid the weaknesses.

Note: There is FMECA Failure Mode Effect Criticality Analyzes also mentioned in literature

## Analyze Phase

The team develops an understanding of the greatest sources of variation within the process and pinpoints the critical few key process input variables that must be addressed to improve the key process output variables.


## What Is a Failure Mode?

The way in which the component, subassembly, product, input, or process could fail to perform its intended function. Failure modes may be the result of upstream operations or may cause downstream operations to fail.
Things that could go wrong.

- Failure Modes and Effects Analysis is a methodology to evaluate failure modes and their effects in designs and in processes.

| Process Step/ Input | Potential Failure Mode | Potential Failure Effects | $\begin{array}{\|l} \hline S \\ E \\ V \\ E \\ R \\ R \\ I \\ T \\ Y \end{array}$ | Potential Causes | $\begin{aligned} & \text { O } \\ & C \\ & C \\ & C \\ & U \\ & R \\ & A \\ & N \\ & C \\ & E \end{aligned}$ | Current Controls | $\begin{aligned} & \mathrm{D} \\ & \mathrm{E} \\ & \mathrm{~T} \\ & \mathrm{E} \\ & \mathrm{C} \\ & \mathrm{~T} \\ & \mathrm{I} \\ & 0 \\ & \mathrm{~N} \end{aligned}$ | $\begin{aligned} & \mathrm{R} \\ & \mathrm{P} \\ & \mathrm{~N} \end{aligned}$ | Actions Recommended | Resp. | Actions Taken |  |  | $\begin{array}{c\|c} \mathrm{D} & \mathrm{R} \\ \mathrm{E} & \mathrm{P} \\ \mathrm{~T} & \mathrm{~N} \\ \mathrm{E} & \\ \mathrm{C} & \\ \mathrm{~T} & \\ \mathrm{I} & \\ \mathrm{O} & \\ \mathrm{~N} & \end{array}$ |  |
| :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: |
| What is the process step and input under investigation? | In what ways does the Key Input go wrong? | What is the impact on the Key Output Variables (Customer Requirements)? |  | What causes the Key Input to go wrong? |  | What are the existing controls and procedures <br> (inspection and test) that prevent either the cause or the Failure Mode? |  |  | What are the actions for reducing the occurrence of the cause, or improving detection? |  | What are the completed actions taken with the recalculated RPN? |  |  |  |  |
|  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
|  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |

- Severity of Failure: 1-10 with 10 representing most severe
- Occurrence of Failure: 1-10 with 10 representing highest rate of occurrences
- Detection of Failure: 1-10 with 10 representing most difficult to detect
- Risk Priority Number (RPN) = Severity x Occurrence x Detection


## FMEA

## Why

- Facilitates process improvement
- Identifies and eliminates concerns early in the development of a process or design
- Improves internal and external customer satisfaction
- Focuses on prevention
- FMEA may be a customer requirement
- FMEA may be required by an applicable Quality System Standard


## FMEA

## How

- Team identifies potential failure modes for design functions or process requirements.
- They assign severity to the effect of this failure mode
- They assign frequency of occurrence to the potential cause of failure
- Probability of detection of failure
- Team calculates a Risk Priority Number by multiplying severity times frequency of occurrence times likelihood of detection
- Team uses ranking to focus process improvement efforts.


## When to Conduct an FMEA

- Early in the process improvement investigation
- When new systems, products, and processes are being designed

When existing designs or processes are being changed

- When carry-over designs are used in new applications
- After system, product, or process functions are defined, but before specific hardware is selected or released to manufacturing
To analyze potential failures of equipment to determine a Reliability Centered Maintenance Program


## FMEA

A structured approach to:

- Identifying the ways in which a product or process can fail
- Estimating risk associated with specific causes
- Prioritizing the actions that should be taken to reduce risk
- Evaluating design validation plan (product) or current control plan (process)


## The FMEA Form



## FMEA: <br> A Team Tool

- A team approach is necessary.
- Team should be led by the Blackbelt, a responsible manufacturing engineer or technical person, or other similar individual familiar with FMEA.
- The following should be considered for team members:
- Design
- Manufacturing
- Quality
- Reliability

■ Materials
■ Suppliers
■ Customers

## FMEA Procedure

1. For each process input (start with high value inputs), determine the ways in which the input can go wrong (failure mode).
2. For each failure mode, determine effects.

- Select a severity level for each effect.

3. Identify potential causes of each failure mode.

- Select an occurrence level for each cause.

4. List current controls for each cause.

- Select a detection level for each cause.

5. Calculate the Risk Priority Number (RPN).

## FMEA Procedure (Cont.)

6. Develop Recommended Actions, Assign Responsible Persons, and Take Actions.

- Give priority to high RPNs

■ MUST look at severities rated a 10.
7. Assign the Predicted Severity, Occurrence, and Detection Levels and Compare RPNs

## FMEA Inputs and Outputs



## Inputs

## Outputs

| Brainstorming <br> C\&E Matrix <br> Value Sireamn Map <br> Process History <br> Procedures <br> Knowledge <br> Experience |
| :---: | :---: | :---: |

## Failure Modes and Effects

The relationship between failure modes and effects is not always 1 to 1 .


## Severity, Occurrence, and Detection

## Severity

- Importance of the effect on customer requirements.
- Often can't do anything about this.
- $1=$ Not Severe, $10=$ Very Severe


## Occurrence

- Frequency with which a given cause occurs and creates failure modes.
- 1=Not Likely, 10=Very Likely


## Detection

- The ability of the current control scheme to detect or prevent a given cause.
- 1=Likely to Detect, $10=$ Not Likely to Detect


## Rating Scales

There are a wide variety of scoring "anchors", both quantitative or qualitative.
Two types of scales are 1-5 or 1-10.
The 1-5 scale makes it easier for the teams to decide on scores.

The 1-10 scale allows for better precision in estimates and a wide variation in scores (most common).

## FMEA Example

We will conduct an FMEA on the truck stop example we used to create a C\&E Matrix.

A Black Belt wants to improve customer satisfaction with the coffee served at the truck stop.
The value stream map and completed C\&E matrix follow.


## Truck Stop Coffee Process Stream Map




## Truck Stop Coffee C\&E Matrix

|  |  | Temp of Coffee | Taste | Strength |  | Process Outputs |
| :---: | :---: | :---: | :---: | :---: | :---: | :---: |
|  |  | 8 | 10 | 6 |  |  |
| Process Steps | Process Inputs | Correlation of Input to Output |  |  |  | Total |
| Clean carafe |  |  | 3 | 1 |  | 36 |
| Fill carafe with water |  |  | We will focus on one of the two steps with the highest scores | We will focus on one of the two steps with the highest scores |  | $144$ |
| Pour water into maker |  |  |  |  |  | 16 |
| Place filter in maker |  |  |  |  |  | $36$ |
| Put coffee in filter |  |  | 9 |  |  | $144$ |
| Turn maker on |  | 3 | 1 |  |  | 34 |
| Select temperature setting |  | 9 | 3 | 3 |  | 120 |
| Receive coffee order |  |  |  | 1 |  | 6 |
| Pour coffee into cup |  | 3 | 1 | 3 |  | 52 |
| Offer cream and sugar |  | 3 | 9 | 3 |  | 132 |
| Complete transaction |  | 1 | 1 | 1 |  | 24 |
| Say thank you |  |  |  | 0 |  |  |
|  |  |  |  |  |  |  |
|  |  |  |  |  |  |  |
|  |  |  |  |  |  |  |

## Step 1. For Each Input, Determine the Potential Failure Modes

| Process or Product Name: |  |  |  |  | Prepared by: $\quad$ Page ___ of __ |  |  |  |  |  | Process/Product FMEA Form |  |  |  |
| :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: |
|  |  |  |  |  | FMEA Date (Orig) ___ (Rev) |  |  |  |  |  |  |  |  |  |
| Responsible: |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
| Process Step/ Input | Potential Failure Mode | Potential Failure Effects |  | Potential Causes | $\begin{aligned} & \mathrm{O} \\ & \mathrm{C} \\ & \mathrm{C} \\ & \mathrm{U} \\ & \mathrm{R} \\ & \mathrm{~A} \\ & \mathrm{~N} \\ & \mathrm{C} \\ & \mathrm{E} \end{aligned}$ | Current Controls | $\begin{array}{\|l\|} \hline \mathrm{D} \\ \mathrm{E} \\ \mathrm{~T} \\ \mathrm{E} \\ \mathrm{C} \\ \mathrm{~T} \\ \mathrm{I} \\ \mathrm{O} \\ \mathrm{~N} \end{array}$ | $\begin{aligned} & R \\ & \mathrm{P} \\ & \mathrm{~N} \end{aligned}$ | Actions Recommended | Resp. | Actions <br> Taken |  |  | $\begin{aligned} & \mathrm{R} \\ & \mathrm{P} \\ & \mathrm{~N} \end{aligned}$ |
| What is the process step and input under investigation? | In what ways does the Key Input go wrong? | What is the impact on the Key Output <br> Variables <br> (Customer <br> Requirements)? |  | What causes the Key Input to go wrong? | $\begin{aligned} & \mathrm{C} \\ & \mathrm{U} \\ & \mathrm{R} \\ & \mathrm{~A} \\ & \mathrm{~N} \\ & \mathrm{C} \\ & \mathrm{E} \end{aligned}$ | What are the existing controls and procedures <br> (inspection and test) that prevent either the cause or the Failure Mode? |  |  | What are the actions for reducing the occurrence of the cause, or improving detection? |  | What are the completed actions taken with the recalculated RPN? |  |  |  |
| Fill carafe with water | Wrong amount of water |  |  |  |  |  |  |  |  |  |  |  |  |  |
|  | Water too warm |  |  |  |  |  |  |  |  |  |  |  |  |  |
|  | Carafe not clean |  |  |  |  |  |  |  |  |  |  |  |  |  |

## Step 2. For Each Failure Mode, Identify Effects and Assign Severity

| Process or Product |  |  |  |  |  | Prepared by: |  |  | Page___of__ |  | Process / |  |  |  |  |
| :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: |
| Name: |  |  |  |  |  | FMEA Date (Orig) |  |  | (Rev) |  | FMEA |  |  |  |  |
| Responsible: |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
| Process Step/ Input | Potential Failure Mode | Potential Failure Effects | $\begin{array}{\|l\|l} \mathrm{S} \\ \mathrm{E} \end{array}$ | Potential Causes | $\begin{aligned} & 0 \\ & \mathrm{C} \end{aligned}$ | Current Controls | $\begin{array}{\|l\|} \hline \mathrm{D} \\ \mathrm{E} \end{array}$ | $\begin{aligned} & \mathrm{R} \\ & \mathrm{P} \end{aligned}$ | Actions Recommended | Resp. | Actions <br> Taken | S | O | D | R <br> $\mathbf{P}$ |
| What is the process step and input under investigation? | In what ways does the Key Input go wrong? | What is the impact on the Key Output Variables (Customer Requirements)? | $\left.\begin{array}{\|c} V \\ E \\ R \\ I \\ T \\ Y \end{array} \right\rvert\,$ | What causes the Key Input to go wrong? | $\left\|\begin{array}{l} C \\ U \\ R \\ A \\ N \\ C \\ E \end{array}\right\|$ | What are the existing controls and procedures <br> (inspection and test) that prevent either the cause or the Failure Mode? | $\left\|\begin{array}{c} \mathrm{T} \\ \mathrm{E} \\ \mathrm{C} \\ \mathrm{~T} \\ \mathrm{I} \\ \mathrm{O} \\ \mathrm{~N} \end{array}\right\|$ | N | What are the actions for reducing the occurrence of the cause, or improving detection? |  | What are the completed actions taken with the recalculated RPN? | V | $\left\|\begin{array}{l} C \\ U \\ R \\ A \\ A \\ N \\ C \\ E \end{array}\right\|$ | $\begin{array}{\|l\|} \hline \mathrm{T} \\ \mathrm{E} \\ \mathrm{C} \\ \mathrm{~T} \\ \mathrm{I} \\ \mathrm{O} \\ \mathrm{~N} \end{array}$ | N |
| Fill carafe with water | Wrong amount of water | Coffee too strong or too weak |  |  |  |  |  |  |  |  |  |  |  |  |  |
|  | Water too warm | Coffee too strong |  |  |  |  |  |  |  |  |  |  |  |  |  |
|  | Carafe not clean | Foreign objects in coffee |  |  |  |  |  |  |  |  |  |  |  |  |  |
|  |  | Bad taste |  |  |  |  |  |  |  |  |  |  |  |  |  |

## Step 3. Identify Potential Causes of Each Failure Mode and Assign Score

| Process or <br> Product <br> Name: |  |  |  |  | Prepared by: |  |  |  | Page ___ of __ |  | Process/Product FMEA Form |  |  |  |  |
| :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: |
|  |  |  |  |  | FMEA Date (Orig) ___ (Rev) |  |  |  |  |  |  |  |  |  |  |
| Responsible: |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
| Process Stepl Input | Potential Failure Mode | Potential Failure Effects | SEVE$R$RITY | Potential Causes | $\begin{array}{\|l\|} \hline 0 \\ c \end{array}$ | Current Controls | $\begin{aligned} & \mathrm{D} \\ & \mathrm{E} \\ & \mathrm{~T} \\ & \mathrm{E} \\ & \mathrm{C} \\ & \mathrm{~T} \\ & \mathrm{I} \\ & \mathrm{O} \\ & \mathrm{~N} \end{aligned}$ | RPN | Actions Recommended | Resp. | Actions Taken |  |  |  | RPN |
| What is the process step and input under investigation? | In what ways does the Key Input go wrong? | What is the impact on the Key Output Variables (Customer Requirements)? |  | What causes the Key Input to go wrong? | $\begin{aligned} & \text { U } \\ & \text { R } \\ & \text { A } \\ & \mathrm{N} \\ & \mathrm{C} \\ & \mathrm{E} \end{aligned}$ | What are the existing controls and procedures <br> (inspection and test) that prevent either the cause or the Failure Mode? |  |  | What are the actions for reducing the occurrence of the cause, or improving detection? |  | What are the completed actions taken with the recalculated RPN? |  |  |  |  |
| Fill carafe with water | Wrong amount of water | Coffee too strong or too weak | 8 | Faded level marks on carafe | 4 |  |  |  |  |  |  |  |  |  |  |
|  |  |  | 8 | Water spilled from carafe | 5 |  |  |  |  |  |  |  |  |  |  |
|  | Water too warm | Coffee too strong | 8 | Faucet not allowed to run and cool | 8 |  |  |  |  |  |  |  |  |  |  |
|  |  |  | 8 | Employee not aware of new need for cool water | 7 |  |  |  |  |  |  |  |  |  |  |
|  | Carafe not clean | Foreign objects in coffee | 10 | Carafe not washed | 4 |  |  |  |  |  |  |  |  |  |  |
|  |  | Bad taste | 10 | Carafe stored improperly | 7 |  |  |  |  |  |  |  |  |  |  |

## Step 4. List Current Detection Controls for Each Cause and Assign Score

| Process or Product Name: |  |  |  |  | Prepared by: Page ___ of ___ |  |  |  |  |  | Process/Product FMEA Form |  |  |  |  |
| :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: |
|  |  |  |  |  | FMEA Date (Orig) __ (Rev) |  |  |  |  |  |  |  |  |  |  |
| Responsible: |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
| $\begin{gathered} \text { Process Step/ } \\ \text { Input } \end{gathered}$ | Potential Failure Mode | Potential Failure Effects | $\begin{array}{\|l} \hline \mathrm{S} \\ \mathrm{E} \end{array}$ | Potential Causes | $\begin{aligned} & 0 \\ & \mathrm{C} \end{aligned}$ | Current Controls |  | $\begin{array}{\|l} \hline R \\ P \\ \mathrm{P} \end{array}$ | Actions Recommended | Resp. | Actions Taken | $\begin{array}{\|c} \hline S \\ \mathrm{E} \\ \mathrm{~V} \\ \mathrm{E} \\ \mathrm{R} \\ \mathrm{I} \\ \mathrm{~T} \\ \mathrm{Y} \end{array}$ |  |  | (1) R |
| What is the process step and input under investigation? | In what ways does the Key Input go wrong? | What is the impact on the Key Output Variables (Customer Requirements)? | $\begin{array}{\|l} \mathrm{V} \\ \mathrm{E} \\ \mathrm{R} \\ \mathrm{I} \\ \mathrm{~T} \\ \mathrm{Y} \end{array}$ | What causes the Key Input to go wrong? | $\begin{array}{\|l} \mathrm{C} \\ \mathrm{U} \\ \mathrm{R} \\ \mathrm{~A} \\ \mathrm{~N} \\ \mathrm{C} \\ \mathrm{E} \end{array}$ | What are the existing controls and procedures <br> (inspection and test) that prevent either the cause or the Failure Mode? |  |  | What are the actions for reducing the occurrence of the cause, or improving detection? |  | What are the completed actions taken with the recalculated RPN? |  |  |  |  |
| Fill carafe with water | Wrong amount of water | Coffee too strong or too weak | 8 | Faded level marks on carafe | 4 | Visual inspection | 4 |  |  |  |  |  |  |  |  |
|  |  |  | 8 | Water spilled from carafe | 5 | None | 9 |  |  |  |  |  |  |  |  |
|  | Water too warm | Coffee too strong | 8 | Faucet not allowed to run and cool | 8 | Finger | 4 |  |  |  |  |  |  |  |  |
|  |  |  | 8 | Employee not aware of new need for cool water | 7 | None | 10 |  |  |  |  |  |  |  |  |
|  | Carafe not clean | Foreign objects in coffee | 10 | Carafe not washed | 4 | Visual inspection | 4 |  |  |  |  |  |  |  |  |
|  |  | Bad taste | 10 | Carafe stored improperly | 7 | Training | 5 |  |  |  |  |  |  |  |  |

## Step 5. Calculate RPNs

| Process or Product Name: |  |  |  |  | Prepared by: |  |  |  | Page ___ of __ |  | Process/Product FMEA Form |  |  |  |  |
| :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: |
|  |  |  |  |  | FMEA Date (Orig) ___ (Rev) |  |  |  |  |  |  |  |  |  |  |
| Responsible: |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
| Process Step/ Input | Potential Failure Mode | Potential Failure Effects | SE$V$$E$$R$$R$$I$$T$$Y$ | Potential Causes | $\begin{aligned} & 0 \\ & \mathrm{C} \end{aligned}$ | Current Controls | $\begin{array}{\|c\|} \hline D \\ E \\ T \\ E \\ C \\ T \\ I \\ O \\ \\ \hline \end{array}$ | $\begin{aligned} & \mathrm{R} \\ & \mathrm{P} \\ & \mathrm{~N} \end{aligned}$ | Actions Recommended | Resp. | Actions Taken |  | $\begin{array}{l\|} \hline 0 \\ C \\ C \\ U \\ R \\ A \\ N \\ C \\ E \end{array}$ | $\begin{array}{l\|l} \mathrm{D} & \mathrm{R} \\ E & \mathrm{P} \\ \mathrm{~F} & \mathrm{~N} \\ \mathrm{~S} & \\ \mathrm{~F} & \\ \mathrm{~S} & \\ \mathrm{~V} & \end{array}$ |  |
| What is the process step and input under investigation? | In what ways does the Key Input go wrong? | What is the impact on the Key Output Variables (Customer Requirements)? |  | What causes the Key Input to go wrong? | $\begin{array}{\|l} \mathrm{C} \\ \mathrm{U} \\ \mathrm{R} \\ \mathrm{~A} \\ \mathrm{~N} \\ \mathrm{C} \\ \mathrm{E} \end{array}$ | What are the existing controls and procedures (inspection and test) that prevent either the cause or the Failure Mode? |  |  | What are the actions for reducing the occurrence of the cause, or improving detection? |  | What are the completed actions taken with the recalculated RPN? |  |  |  |  |
| Fill carafe with water | Wrong amount of water | Coffee too strong or too weak | 8 | Faded level marks on carafe | 4 | Visual inspection | 4 | 128 |  |  |  |  |  |  |  |
|  |  |  | 8 | Water spilled from carafe | 5 | None | 9 | 360 |  |  |  |  |  |  |  |
|  | Water too warm | Coffee too strong | 8 | Faucet not allowed to run and cool | 8 | Finger | 4 | 256 |  |  |  |  |  |  |  |
|  |  |  | 8 | Employee not aware of new need for cool water | 7 | None | 10 | 560 |  |  |  |  |  |  |  |
|  | Carafe not clean | Foreign objects in coffee | 10 | Carafe not washed | 4 | Visual inspection | 4 | 160 |  |  |  |  |  |  |  |
|  |  | Bad taste | 10 | Carafe stored improperly | 7 | Training | 5 | 350 |  |  |  |  |  |  |  |

## Step 6. Develop Recommended Actions, Assign Responsible Persons, and Note Actions Taken

| Process or Product Name: |  |  |  |  | Prepared by: Page ___ of __ |  |  |  |  |  | Process/Product FMEA Form |  |  |  |  |
| :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: |
|  |  |  |  |  | FMEA Date (Orig) |  |  |  | (Rev) |  |  |  |  |  |  |
| Responsible: |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
| $\begin{gathered} \text { Process Step/ } \\ \text { Input } \end{gathered}$ | $\begin{gathered} \text { Potential } \\ \text { Failure Mode } \end{gathered}$ | $\begin{gathered} \text { Potential } \\ \text { Failure Effects } \end{gathered}$ |  | Potential Causes | 0 | Current Controls | $\begin{aligned} & \mathrm{D} \\ & \mathrm{E} \\ & \mathrm{~T} \\ & \mathrm{E} \\ & \mathrm{C} \\ & \mathrm{~T} \\ & \mathrm{I} \\ & \mathrm{O} \\ & \mathrm{~N} \end{aligned}$ | $\begin{array}{\|l} \mathrm{R} \\ \mathrm{P} \\ \mathrm{~N} \end{array}$ | Actions Recommended | Resp. | Actions Taken | $\begin{gathered} S \\ E \\ V \\ E \\ R \\ I \\ T \\ Y \end{gathered}$ | $\begin{array}{l\|l} \mathrm{O} & \mathrm{D} \\ \mathrm{C} & \mathrm{E} \\ \mathrm{C} & \mathrm{~T} \\ \mathrm{U} & \mathrm{E} \\ \mathrm{R} & \mathrm{C} \\ \mathrm{~A} & \mathrm{~T} \\ \mathrm{~N} & \mathrm{I} \\ \mathrm{C} & \mathrm{O} \\ \mathrm{E} & \mathrm{~N} \end{array}$ |  | R <br>  <br> N <br>  <br>  <br>  |
| What is the process step and input under investigation? | In what ways does the Key Input go wrong? | What is the impact on the Key Output Variables (Customer Requirements)? |  | What causes the Key Input to go wrong? | $\begin{aligned} & \text { U } \\ & R \\ & \text { A } \\ & \mathrm{N} \\ & \mathrm{C} \\ & \mathrm{E} \end{aligned}$ | What are the existing controls and procedures <br> (inspection and test) that prevent either the cause or the Failure Mode? |  |  | What are the actions for reducing the occurrence of the cause, or improving detection? |  | What are the completed actions taken with the recalculated RPN? |  |  |  |  |
| Fill carafe with water | Wrong amount of water | Coffee too strong or too weak | 8 | Faded level marks on carafe | 4 | Visual inspection | 4 | 128 | Replace carafe | Mel | Carafe replaced |  |  |  |  |
|  |  |  | 8 | Water spilled from carafe | 5 | None | 9 | 360 | Train employees | Flo | Employees trained |  |  |  |  |
|  | Water too warm | Coffee too strong | 8 | Faucet not allowed to run and cool | 8 | Finger | 4 | 256 | Train employees | Flo | Employees trained |  |  |  |  |
|  |  |  | 8 | Employee not aware of new need for cool water | 7 | None | 10 | 560 | Train employees | Flo | Employees trained |  |  |  |  |
|  | Carafe not clean | Foreign objects in coffee | 10 | Carafe not washed | 4 | Visual inspection | 4 | 160 | Appoint inspector before storage | Alice | Vera is the new inspector |  |  |  |  |
|  |  | Bad taste | 10 | Carafe stored improperly | 7 | Training | 5 | 350 | Create storage bin \& train employees | Alice | New storage bin \& employees trained |  |  |  |  |

## Step 7. Compare RPNs, Prioritize and Implement Solutions

| Process or Product Name: |  |  |  |  | Prepared by: Page ___ of __ |  |  |  |  |  | Process/Product FMEA Form |  |  |  |  |
| :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: |
|  |  |  |  |  | FMEA Date (Orig) |  |  |  | (Rev) |  |  |  |  |  |  |
| Responsible: |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
| $\begin{array}{\|c\|} \hline \text { Process Step } \\ \text { Input } \end{array}$ | Potential Failure Mode | Potential Failure Effects |  | $\begin{aligned} & \text { Potential } \\ & \text { Causes } \end{aligned}$ | 0 | Current Controls | $\begin{array}{\|l} \mathrm{D} \\ \mathrm{E} \\ \mathrm{~T} \\ \mathrm{E} \\ \mathrm{C} \\ \mathrm{~T} \\ \mathrm{I} \\ \mathrm{O} \\ \mathrm{~N} \end{array}$ | $\begin{aligned} & \mathrm{R} \\ & \mathrm{P} \\ & \mathrm{~N} \end{aligned}$ | Actions Recommended | Resp. | Actions Taken | S  <br> E  <br> $V$  <br> $E$  <br> $R$  <br> $R$  <br> $I$  <br> $T$  <br> $Y$  | $\begin{aligned} & 0 \\ & \mathrm{C} \end{aligned}$ | $\begin{array}{l\|l} O & D \\ C & E \\ C & T \\ U & E \\ R & C \\ A & T \\ N & 1 \\ C & 0 \\ E & N \end{array}$ | $\begin{aligned} & \mathrm{R} \\ & \mathrm{P} \\ & \mathrm{~N} \end{aligned}$ |
| What is the process step and input under investigation? | In what ways does the Key Input go wrong? | What is the impact on the Key Output Variables (Customer Requirements)? |  | What causes the Key Input to go wrong? | U R A N C C | What are the existing controls and procedures <br> (inspection and test) that prevent either the cause or the Failure Mode? |  |  | What are the actions for reducing the occurrence of the cause, or improving detection? |  | What are the completed actions taken with the recalculated RPN? |  |  |  |  |
| Fill carafe with water | Wrong amount of water | Coffee too strong or too weak | 8 | Faded level marks on carafe | 4 | Visual inspection | 4 | 128 | Replace carafe | Mel | Carafe replaced | 8 | 1 | 3 | 24 |
|  |  |  | 8 | Water spilled from carafe | 5 | None | 9 | 360 | Train employees | Flo | Employees trained | 8 | 2 | 7 | 112 |
|  | Water too warm | Coffee too strong | 8 | Faucet not allowed to run and cool | 8 | Finger | 4 | 256 | Train employees | Flo | Employees trained | 8 | 2 | 6 | 96 |
|  |  |  | 8 | Employee not aware of new need for cool water | 7 | None | 10 | 560 | Train employees | Flo | Employees trained | 8 | 1 | 8 | 64 |
|  | Carafe not clean | Foreign objects in coffee | 10 | Carafe not washed | 4 | Visual inspection | 4 | 160 | Appoint inspector before storage | Alice | Vera is the new inspector | 10 | 1 | 4 | 40 |
|  |  | Bad taste | 10 | Carafe stored improperly | 7 | Training | 5 | 350 | Create storage bin \& train employees | Alice | New storage bin \& employees trained | 10 | 2 | 3 | 60 |

