HACCP quiz/pre-course questions

HANDOUT HO 1 ANSWERS

(To be completed after reading the Foundation HACCP Handbook)

1. What is a hazard?

A biological, chemical or physical agent in, or condition of, food with the potential to cause harm to the consumer.

2. State five sources of microbiological hazards.

Raw food. People. Animals. Insects. Rodents. Farm animals. Sewage.

3. What do you understand by the term 'food safety management'?

Policies and practices which ensure that food sold by a food business is safe-to-eat and free from contaminants.

4. What are the three main types of contamination?

Microbiological, physical and chemical

5. What does 'HACCP' stand for?

Hazard analysis, critical control point.

6. State three chemical hazards that may affect a food business.

Pesticides. Herbicides. Industrial Chemicals e.g. dioxins. Veterinary residues. Cleaning chemicals. Allergens. Mycotoxins. Poisonous food e.g. toadstools. Fungicides. Toxic metals.

7. State three possible consequences of consuming food containing a physical hazard.

Choking. Cuts. Internal injury. Burns. Broken teeth.

8. State three benefits of HACCP.

Compliance with legislation. Due diligence defence. Proactive and cost-effective. All staff involved. Safety introduced during product development. Generates a food safety culture. Reduces risk. Brand protection. Internationally recognised.

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9. What are prerequisite programmes?

The good hygiene practices that a food business must have in place before implementing HACCP.

10. State three types of prerequisite programmes.

Cleaning & disinfection. Integrated pest management. Waste management. Equipment maintenance. High standards of personal hygiene. Exclusion policies. Approved suppliers.

11. Which organisation defined the seven principles of HACCP?

Codex Alimentarius

12. What is the first principle of HACCP?

Conduct a hazard analysis.

13. What should be included within the terms of reference and scope of the HACCP study?

The product, the process, the hazards and the start and finish point.

14. Why is a team recommended for the implementation of HACCP?

Because of the level of knowledge and expertise required.

15. What are the two main microbiological hazards associated with chicken?

Contamination with salmonella and campylobacter **OR** Contamination, multiplication and survival (two of these).

16. State three vulnerable groups of people most at risk from food poisoning.

The elderly. Very young. Immunocompromised/ill. Pregnant women.

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17. Why must a flow diagram be validated?

To ensure it is accurate.

18. What is a flow diagram?

A systematic representation of the sequence of steps or operations involved with a particular food item or process usually from receipt of raw materials to consumer.

19. What is hazard analysis?

The process of collecting and evaluating information on hazards and conditions leading to their presence, to decide which are significant for food safety and therefore should be addressed in the HACCP plan.

20. State three sources of chemical hazards.

Raw ingredients. Cleaners. Pest control operations. Vets. Industry pollutants/emissions. Equipment (grease).

21. State five sources of physical hazards.

Raw ingredients. Buildings. Equipment. Notice boards. Maintenance operatives. Food handlers. Cleaning activities. Pests. Visitors.

22. State five physical hazards of food.

Bones. Glass. Wood. Plastic. String. Nails/screws/bolts/nuts. Buttons. Pen-tops. Jewellery. Fingernails. Wire. Cigarette ends. Swarf. Dressings. Pest & pest debris. Very hot food or water.

23. What is a common control measure to ensure the safety of raw materials?

To use an approved supplier.

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24. What is a control measure to prevent the multiplication of bacteria?

Temperature control or refrigeration.

25. In relation to hazard analysis, what are 'control measures'?

Actions required to prevent or eliminate a food safety hazard or reduce it to an acceptable level.

26. State three control measures for preventing microbiological hazards.

Approved suppliers. Chilled storage. Thorough cooking. Rapid cooling. Time at ambient - short. Prerequisite programmes.

27. State three control measures for preventing chemical hazards.

Separate storage. No chemical storage in food containers. No food stored in chemical containers. Rinsing following chemical cleaning. Strict rules when cleaning or using pesticides.

28. What is a decision tree?

A sequence of questions to determine if a step in the process is a critical control point.

29. Define the term 'critical limit'.

The value of a monitored action which separates the acceptable from the unacceptable (food outside a critical limit may be unsafe).

30. What is the usual critical limit for the cooking of food?

75°C or 70°C for 2 minutes.

31. Suggest a critical limit for storing food in a refrigerator.

8°C for 4 hours.

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32. What is monitoring in relation to HACCP?

The planned observation or measurements of control parameters to confirm that a process is under control and critical limits are not exceeded.

33. How would you monitor the effective cooking of a joint of meat?

Using a calibrated, disinfected probe thermometer.

34. What should the supervisor do if a critical limit is breached?

Take corrective action.

35. Is quarantining a product which has breached a critical limit, a control measure, a monitoring action or a corrective action?

A corrective action.

36. How can you verify that the HACCP system is effective?

Auditing. Re-examining scientific data. Bacteriological sampling/end-product testing. Analysing complaints.

37. What should happen to a HACCP plan for a restaurant that is responsible for a food poisoning outbreak?

It should be reviewed.

38. When should a HACCP system be reviewed?

Annually. When justified complaint/food poisoning. Significant changes to raw materials/process/recipe. Changes to packaging/distribution. New technical or epidemiological information.

39. What is a 'deviation' in relation to HACCP?

Failure to meet a critical limit.

40. Define the term 'risk'.

The likelihood of a hazard occurring in food.