

## Level 2 Award in HACCP for Manufacturing Sample Questions

1. What is HACCP?
  - A A way of ensuring good quality food
  - B A food safety management system
  - C A checking system for the environmental health practitioner/officer
  - D An end-product testing system
  
2. What is the **main** reason for having a food safety management system?
  - A To reduce training costs
  - B To prevent prosecutions
  - C Stops accidents
  - D To provide safe food
  
3. Which one of the following is included in the seven principles of HACCP?
  - A Provide effective cleaning schedules
  - B Provide staff with suitable protective clothing
  - C Conduct a hazard analysis
  - D Increase bacteriological testing
  
4. Which of the following is a control measure?
  - A Throwing away contaminated food
  - B Using energy saving light bulbs
  - C Processing food to a safe temperature
  - D Checking core temperatures of hot food
  
5. What are the observations at critical control points called?
  - A Control measures
  - B Hazards
  - C Risks
  - D Monitoring

6. When developing a HACCP plan, what is the purpose of identifying the likely consumers/users of your products?
- A It assists in determining production methods
  - B It helps to identify whether monitoring is required
  - C It affects your level of concern about potential hazards
  - D It assists in determining the quality of products produced
7. The purpose of a flow diagram is to:
- A demonstrate the use of technology
  - B show how the product or process is produced
  - C demonstrate the pre-requisites
  - D show how the HACCP team is organised
8. Which of these HACCP principles should be carried out once the hazard analysis has been conducted?
- A Establish monitoring procedures
  - B Establish verification procedures
  - C Determine critical control points
  - D Establish corrective actions
9. What date code must be present on wrapped high-risk, perishable food?
- A "best-before" date
  - B "use-by" date
  - C "display until" date
  - D "sell-by" date
10. Which of the following is an example of poor manufacturing practice?
- A Storing chilled food below 3°C
  - B Storing open cans of fruit in the chiller
  - C Rotating stock so the oldest stocks are used first
  - D Checking the display temperature on a chiller every time it is used