

### Level 3 Award in HACCP for Manufacturing Sample Questions

1. The definition of HACCP is a system which identifies, evaluates and controls:  
A hazards which are significant for food safety  
B hazards which are significant for food quality  
C hazards which are significant for food safety and food quality  
D all hazards
  
2. A deviation is a failure to meet:  
A a critical limit  
B the customer specification  
C a target level (value)  
D a legal requirement
  
3. Which one of the following would not be included in the prerequisite programmes?  
A Integrated pest management  
B Effective cleaning and disinfection  
C Microbiological monitoring  
D Approved reputable suppliers
  
4. During an audit you identified fruit flies near the fruit storage areas. The best prerequisites to audit, to establish the cause would be?  
A Cleaning and stock control  
B Pest control and contamination risks  
C Personal hygiene and stock control  
D Cleaning and recording systems
  
5. Which of the following will control multiplication hazards in chillers most effectively?  
A Storing high-risk and raw food separately  
B Storing all low-risk and cooked food separately  
C Keeping temperatures below 5°C  
D Cleaning and disinfecting monthly

6. The difference between a critical limit and a target level (value) is known as:
- A tolerance
  - B deviaton
  - C schedule
  - D specification
7. Which of these would be a suitable control to prevent harmful levels of low temperature pathogens building up during storage of cooked meat?
- A Checking the chiller temperature is below 5°C
  - B Storing cooked meat in a separate chiller to raw products
  - C Ensuring adequate stock rotation measures are in place
  - D Disposing of the meat if it starts to spoil
8. Question 2 of the codex decision tree asks 'Is the step specifically designed to eliminate the likely occurrence of a hazard or reduce it to an acceptable level?' To which of the following steps would your answer be yes?
- A Storage of vegetables in a refrigerator
  - B Frozen delivery of raw goods
  - C Mixing in a clean vessel
  - D Passing finished products through a metal detector
9. Which one of the following is true about critical limits?
- A They should be determined by using the codex decision tree
  - B They must be determined for every control point in the hazard analysis
  - C They separate the acceptable from the unacceptable
  - D They monitor the effectiveness of corrective actions
10. Which of the following are all monitoring activities?
- A Discarding food, auditing and observation of personal hygiene
  - B Checking temperatures, measuring pH and observation of personal hygiene
  - C Checking temperatures, discarding food and auditing
  - D Checking date codes, measuring pH and rejecting supplies