

Level 3 Award in Supervising HACCP for Catering Sample Questions

1. Which of the following is a legal requirement for food safety management systems?
 - A Food business operators must have a food quality system
 - B Safer food better business must be used by all catering businesses
 - C Food business operators must carry out monitoring at critical control points
 - D Food business operators can rely on the environmental health officer/practitioner to provide their food safety system

2. 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 Identify critical control points
 - D Increase bacteriological testing

3. Food safety legislation requires food businesses to implement food safety management systems based on HACCP principles. This means:
 - A all food businesses must have a technical director on their HACCP team
 - B all flow diagrams must start with the first CCP
 - C all food businesses must identify and control hazards
 - D all food businesses must review prerequisites based on HACCP principles

4. The scope of a HACCP study should identify:
 - A the start and end points of the study
 - B critical control points
 - C methods used to ensure the study is correct
 - D details of corrective action procedures

5. Prerequisite programmes are good practices that need to be in place before a HACCP plan can be written. Which one of the following is not a part of these programmes?
 - A A calibration programme for thermometers
 - B A process flow diagram
 - C Integrated pest management system
 - D A personal hygiene policy

6. A decision tree is:
- A an accurate method to identify all control points
 - B a legal requirement to use to identify CCP's
 - C the only method to identify CCP's
 - D a tool to help identify CCP's
7. Which of the following is **most** likely to result in a hazard?
- A Refrigerating food immediately after defrosting
 - B Defrosting food in a microwave
 - C Heat processing chickens for longer than necessary
 - D Cooling processed chickens for long periods at room temperature
8. Which one of the following is a control measure?
- A Monitoring the effectiveness of cleaning
 - B Disposing of the food if it smells off
 - C Minimizing time at room temperature
 - D Checking the temperature of food twice per day
9. Which of these would be a suitable control to prevent bacterial growth during storage of cooked meat?
- A. Checking the refrigerator 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
10. How could a critical limit for chill storage of high-risk food be validated?
- A Obtain evidence of legal limits regarding acceptable temperatures
 - B Check and record the refrigerator temperature using a calibrated probe thermometer
 - C Continually monitor the refrigerator temperature for 24 hours
 - D Conduct an audit of the completed monitoring documentation for the last 4 months