

- 1. Which of the following is the correct acronym for the food safety management system that identifies, evaluates, and controls hazards that are significant to food safety?**
 - a. HAACP
 - b. HACPP
 - c. HACCP
 - d. HACAP

- 2. What is meant by the term active managerial control?**
 - a. Industry's responsibility to develop and implement food safety management systems that prevent, eliminate, or reduce the occurrence of foodborne illness risk factors
 - b. Certified food protection managers who show a proficiency in required information by passing a test that is part of an accredited program
 - c. Specific goal-oriented plans, such as risk control plans, that outline procedures for controlling foodborne illness risk factors
 - d. Proactive inspection follow-up activities where regulators assist operators in developing strategies to prevent foodborne illness risk factors

- 3. What is the main reason for having a good food safety management system?**
 - a. To market to potential customers
 - b. To prevent foodborne illness
 - c. To attract top quality suppliers
 - d. To maintain reliable employees

- 4. What are procedures that address the basic operational and sanitation conditions within a facility called?**
 - a. Standard operating procedures
 - b. Sanitation standard operating procedures
 - c. Prerequisite programs
 - d. Hazard analysis procedures

- 5. There are how many principles in a hazard analysis and critical control point plan?**
 - a. Four
 - b. Seven
 - c. 15
 - d. Depends on the operation

6. What is the basis of the process approach to HACCP?

- a. In complex food preparation processes, food may be cooked, cooled, and reheated several times before being served to a consumer.
- b. A HACCP plan only needs to be developed if the food is processed in the facility, meaning it must go through at least one cook step.
- c. Each ingredient in a food served to consumers must go through a hazard analysis to determine which hazards are likely to occur, as well as how those hazards can be controlled.
- d. Food preparation methods are divided into processes based on the number of times the food passes through the temperature danger zone.

7. What is the first step to developing a HACCP Plan?

- a. Determine control measures
- b. Conduct a hazard analysis
- c. Identify critical control points
- d. Discuss corrective actions

8. What does a flow diagram provide during the hazard analysis?

- a. A map of the sequence of steps involved with a particular food item or process
- b. Helps to determine which products and processes need to be examined
- c. The actions required to prevent or eliminate a food safety hazard
- d. Specified values for the control measure that eliminates or reduces hazards at CCPs

9. An example of a CCP would be ensuring that a chicken breast is cooked to 165°F for at least 15 seconds.

- a. True
- b. False

10. What term describes specified values for control measures that eliminate or reduce hazards at CCPs?

- a. Control measures
- b. Flow diagrams
- c. Target levels
- d. HACCP principles

11. Which monitoring method would address staff understanding of the importance of CCPs, target values, and critical limits?

- a. Verification
- b. Competency testing
- c. Smell, touch, and sight
- d. Auditing

12. Which of the following is the correct way to handle a product that falls outside critical limits (e.g., chicken held at 130°F [54°C])?

- a. Destroy the product
- b. Get the product back to the critical limit value
- c. Quarantine the product and subject it to further testing
- d. Serve the product immediately

13. What is the goal of establishing verification procedures?

- a. To create a testing and observation schedule for each CCP
- b. To create a system that confirms that HACCP is working
- c. To identify target levels and tolerances for each CCP
- d. To identify hazards across a process and specify control measures

14. Why is it important to keep accurate records in a HACCP plan?

- a. Verification and auditing
- b. Demonstrating how food safety is managed
- c. In case an inspector asks to see them
- d. All of the above