

Level 4 Award in Managing the HACCP System

Marking Guide, Paper B Specimen

Manufacturing Scenario

<p>1a)</p>	<p>The hazard of metal could occur at a number of process steps. Define the hazard of metal, to include the cause/source, at the following process steps.</p> <p>7 Purchase (chilled diced beef) 8 Purchase (dry mix) 15 Mix 21 Cut out pastry base 22 Deposit pie filling</p>	<p>It would be expected that the manifestation of the hazard must be included in the answer, this would be “Presence” for process steps 7 and 8. For the other steps “Contamination” or “Introduction” would be expected. The cause/source of the hazard must also be included in the answer, for example: Process step 8 – Presence of metal from knives, dicing equipment and staff at the beef suppliers.</p>	<p>5 marks</p>
<p>1b)</p>	<p>Outline the control measure(s) that should be in place, prior to installing the metal detector, to prevent or reduce the hazard of metal at each of the five process steps outlined above.</p>	<p>It would be expected that the control measures would be examples of prerequisite programmes. For example: Process step 7 – The beef should be purchased from a known and trusted supplier, this would be managed as part of the approved supplier scheme. There would be an agreed specification for the beef that would include relevant food safety requirements, in this case for metal. The answer should not be answered by a list of control, the outline is required</p>	<p>5 marks</p>
<p>2a)</p>	<p>The HACCP team decide that a new process step of sieving should be added to the process, after process step 14 and before process step 15. They believe this step will be a critical control point, explain how they could have reached this conclusion.</p>	<p>It would be expected that the answer would include the use of the HACCP team knowledge and experience. It would also need to include the use of a logical approach, such as a CCP decision tree. All would need to be suitably explained.</p>	<p>5 marks</p>
<p>b)</p>	<p>Explain how the HACCP team could determine the critical limit for process step 16 Cook.</p>	<p>It would be expected that the answer would include, for example the use of expert knowledge inside and outside of the company, legislation if relevant, industry guides/codes of practice, recognised guidance and published scientific papers and the potential need for trials/experimentation. All would need to be suitably described.</p>	<p>5 marks</p>

<p>3a)</p>	<p>Explain the factors that would need to be considered when developing the monitoring procedure for process step 16 Cook.</p>	<p>The answer would need to consider the recognised requirements for monitoring. For example, how the monitoring was to be performed, who would do the monitoring and their training need, the frequency of the monitoring and how it is to be documented and recorded. Again, all to be suitably explained.</p>	<p>5 marks</p>
<p>b)</p>	<p>At a routine temperature measurement at process step 32 Chilled storage the temperature of the store was found to be above the set critical limit. Describe the corrective actions that would be needed.</p>	<p>It would be expected that the answer must include the immediate actions to be taken, what happens to any suspect product and measures to prevent recurrence. It must also include responsibilities for the actions and recording. All to be explained.</p>	<p>5 marks</p>
<p>4a)</p>	<p>The HACCP team decide that process step 16 is a critical control point (CCP). Describe how this CCP could be validated.</p>	<p>The answer must be clearly focused on validation techniques. For example, the answer might include trials/experiments using worst case conditions, challenge testing, microbiological experiments, use of expert knowledge, industry guides/codes of practice and recognised sources of guidance/information. All would need to be described.</p>	<p>5 marks</p>
<p>b)</p>	<p>Describe the verification activities that the HACCP team could utilise for this step.</p>	<p>The answer must be clearly focused on verification techniques. For example, the answer might include checking of monitoring records, internal audits, use of external/third party audits, microbiological testing. All would need to be described.</p>	<p>5 marks</p>
<p>5a)</p>	<p>With the addition of the process step of sieving, outline the impact on HACCP documentation and records.</p>	<p>The answer to include updating the HACCP plan, such as process flow diagram, hazard identification and analysis, CCP details etc. The development of new documents such as monitoring and corrective action procedures. The development of new records for monitoring and corrective action. The updating of existing prerequisite programmes and records, such as training records, cleaning and disinfection procedures/records and maintenance schedule. All to be outlined not just listed.</p>	<p>5 marks</p>
<p>b)</p>	<p>In addition to the HACCP plan outline the HACCP documentation and records that would be relevant to this scenario.</p>	<p>The answer would need to include for example, relevant monitoring procedures and records, relevant corrective action procedures and records, records of validation and verification activities, HACCP plan reviews, HACCP team meeting records. All to be outlined not just listed.</p>	<p>5 marks</p>

Catering Scenario

<p>1a)</p>	<p>Bearing in mind the stated “Scope of the study”, describe FIVE potential significant hazards from the Process Steps listed below:</p> <p style="padding-left: 40px;">8 (Storing - chilled) 9 (Reheating) 10 (Table Service)</p>	<p>Candidates have some freedom in their answers; however, the hazards must be related to the stated Scope of the study and be potentially significant at that Process Step. The selected hazards must include the manifestation and cause/source.</p>	<p>5 marks</p>
<p>1b)</p>	<p>The HACCP team have determined that Process Steps 4 (Cooking) and 7 (blast chilling) are critical control points (CCPs). In both cases, explain why they might have arrived at these decisions.</p>	<p>The answer must cover both process steps. Would expect the answer to state that cooking is the step where vegetative pathogens can be killed. There is no further step in the process to kill these types of bacteria, reheating is probably not sufficient. With chilling would expect the answer to state that this step must be controlled to reduce the outgrowth of <i>B. cereus</i> spores.</p> <p>Note it is possible that the candidates will describe the use of CCP decision trees and team experience, this would not be appropriate with a “why” question.</p>	<p>5 marks</p>
<p>2a)</p>	<p>Suggest appropriate critical limit(s) for the CCP of Process Steps 4 (cooking) and 7 (blast chilling).</p>	<p>Would expect the answer for Step 4 to focus on temperature (and possibly time) to be reached to kill vegetative pathogens.</p> <p>Would expect the answer for Step 7 to focus on time and temperature for the blast chilling, to be sufficient to get the rice out of the temperature danger zone to reduce germination and growth of <i>B. cereus</i>.</p>	<p>5 marks</p>
<p>2b)</p>	<p>Describe how the CCP of Process Step 4 (cooking) could be monitored.</p>	<p>Would expect the answer to be based on the stated critical limit for 2a. It must include responsibility, frequency, how to do it and the record. The frequency must be realistic, i.e. every cook. All to be described not just listed.</p>	<p>5 marks</p>

<p>3a)</p>	<p>Explain the corrective actions that need to be taken if the critical limit for the CCP of Process Step 7 (blast chilling) was not achieved.</p>	<p>Would expect the answer to be based on responsibility, immediate actions to regain control, root cause analysis, how to prevent re-occurrence and recording. All to be explained not just listed.</p>	<p>5 marks</p>
<p>3b)</p>	<p>For the CCP of Process Step 7, outline the validation evidence that the food business operator could present to a regulatory official.</p>	<p>Candidates have some freedom in their answers. Would expect the answer to include details of how the critical limit was determined, information source; potential experimental trials taking into account worse case conditions; potential for microbiological analysis. Answer must be focused on validation and not verification. An outline is needed not a basic list.</p>	<p>5 marks</p>
<p>4)</p>	<p>Explain FIVE reasons why it is important that monitoring records are completed correctly.</p>	<p>Candidates have some freedom in their answer. Potential reasons raised might include to meet regulatory requirements, for due diligence defence, evidence for their own verification purposes, for trend analysis and identification where improvements needed. The five selected must be explained and not just listed.</p>	<p>10 marks</p>
<p>5a)</p>	<p>Describe TWO relevant techniques that the food business operator could use to verify that there was conformance with the implemented HACCP plan.</p>	<p>Candidates have some freedom in their answers. Would expect the answer to include scheduled programme of audits/inspections by a suitably trained person, focussed on how well procedures are followed. Other potential answers might include sign-off of completed monitoring records by a senior person; analysis of customer complaints; sampling and microbiological testing. Both techniques selected need to be described not just listed.</p>	<p>5 marks</p>
<p>5b)</p>	<p>Outline how a new chef could be made aware of the requirements of the HACCP plan.</p>	<p>Candidates have some freedom in their answers. Potential methods would include general induction training introducing the subject, a training session by own of the HACCP team, practical sessions focused on a particular CCP, use of “buddy system”, having procedures available at work stations. Those selected to be outlined and not just listed.</p>	<p>5 marks</p>