

Level 4 Award in Managing the HACCP System for the Meat Industry

Marking Guide, Specimen Paper B



<p>1a)</p>	<p>Explain why the process flow diagram should be verified.</p>	<p>To ensure that no process steps are missed. To ensure that the order of processes is correct To ensure that the flow diagram accurately reflects what happens in reality To ensure that all situations/situations are captured/understood Doing so makes sure that all food safety hazards can be properly considered and evaluated. Failure to do so could result in hazards (and therefore controls) being missed.</p>	<p>5 Marks</p>						
<p>1b)</p>	<p>Describe how this should be done for the venison HACCP plan.</p>	<p>Possibly large variability in conditions at time of killing Therefore PFD verification will require visits into the field/estate, under a range of conditions (weather, seasons, locations, different huntsmen) Peak demand periods need to be considered Observe whole of the operation Identify food/people flows Consider drainage/air flows Ask someone off the HACCP team to do it Sign and date the PFD as verified, amending if necessary Record, not the range of conditions observed for use in the hazards analysis</p>	<p>5 Marks</p>						
<p>2a)</p>	<p>Referring to the LABELLING process step and the information about Clostridium botulinum:</p> <p>Identify a significant food safety hazard and its cause together with suitable control measure(s).</p>	<table border="1"> <thead> <tr> <th>PROCESS STEP</th> <th>Food Safety Hazards and Cause</th> <th>Control Measure</th> </tr> </thead> <tbody> <tr> <td>Labelling of - vacuum packed meat</td> <td>Growth of Clostridium botulinum (and production of heat</td> <td>Correct application of the date code according to the</td> </tr> </tbody> </table>	PROCESS STEP	Food Safety Hazards and Cause	Control Measure	Labelling of - vacuum packed meat	Growth of Clostridium botulinum (and production of heat	Correct application of the date code according to the	<p>5 Marks</p>
PROCESS STEP	Food Safety Hazards and Cause	Control Measure							
Labelling of - vacuum packed meat	Growth of Clostridium botulinum (and production of heat	Correct application of the date code according to the							

b)	Decide whether the process step is critical to safety. Use the supplied CCP decision tree to justify your answer.		stable toxin) during the shelf life of the product due to application of incorrect date code	product specification	5 marks	
		<p>Question 1 – YES, control measures do exist</p> <p>Question 2 – NO, the process step is not specifically designed to eliminate the hazard</p> <p>Question 3 – YES, the identified hazard could increase to unacceptable levels during the shelf life</p> <p>Question 4 – NO, no further process step will eliminate the hazard, because the toxin is heat stable and will survive cooking by the consumer</p>				
3a)	Referring to your answer above, suggest an appropriate: Monitoring plan	PROCESS STEP	Monitoring Plan		5 Marks	
		Labelling of - vacuum packed meat	<p>WHO – Trained operative/ CCP Monitor</p> <p>WHEN – at start and end of shift and hourly in between</p> <p>HOW– Take a label from the date coding machine. Check that the label clearly displays the critical limit shelf life (+8 days). Check that the consumer storage instructions state “store below 8C”</p> <p>RECORD– stick the product label on the CCP monitoring sheet, record the time and sign</p>			
b)	Corrective action plan	PROCESS STEP	Corrective Action Plan		5 Marks	
		Labelling of - vacuum packed meat	<p>WHO – CCP monitor/trained operative to report to Supervisor immediately</p> <p>IMMEDIATE: Production line halted, all product from the line (from the last good check) must be held in quarantine.</p> <p>INTERMEDIATE: Engineer called to investigate and fix date code labeller.</p> <p>Date code printer re-instated, production</p>			

		<p>line re-started with increased monitoring frequency. Each date label for food in quarantine to be visually checked. Any with clear date can be released, any with unclear date label must have date label removed and be passed back through the date labeller</p> <p>RECORD: Full record of all actions taken to be made</p> <p>PREVENTION: Conduct root cause analysis. Why did printer fail? PPM adequate etc.</p>	
4a)	<p>To improve competitiveness in the export market, the HACCP team want to know if they can safely increase the shelf life of the vacuum-packed product.</p> <p>What factors should they consider?</p>	<p>Scientific literature, Industry guidance, Government guidance/advice (e.g. FSA, ACMSF). If storage instructions (refrigeration) could be changed to 3C or below, if they could change the product/product formulation, what shelf life their competitors are giving, challenge testing, micro-modelling, shelf life trials</p>	5 Marks
b)	<p>The team decide to extend the product shelf life by two days. How should this change be implemented?</p>	<p>The team decide to extend the product shelf life by two days. How should this change be implemented?</p>	5 Marks
5a)	<p>The OV conducts an audit to verify compliance with Official Controls and asks to see all documents and records relating to the labelling process step. She is shown some recent monitoring records and discovers that the old document is still being used (specifying the 8 day product shelf life). The OV is concerned that document control is being poorly managed.</p> <p>Apart from the monitoring document, identify 5 other records or documents the OV may request and for each one explain how it can be used to assess whether the process is under control.</p>	<p>Standard Operating Procedure – do they make sense? Are operators are following them?</p> <p>Actual product labels – are they are clearly printed and have the correct date?</p> <p>Maintenance records for the date coding machine – to show that the machine will produce clear labels and is less likely to fail</p> <p>Training records for production staff – to demonstrate competence and understanding in the use of the date coding machine</p> <p>On the job “sign off sheets” - showing staff competency in use of date coding machine</p> <p>HACCP chart for the process – to check if HACCP principles have been followed (e.g. correct identification of hazards, correct CCP decision etc?)</p>	5 Marks

5b)	Explain why good document control is required for an effective food safety management system.	<p>Validation evidence – e.g. results of challenge testing. Will the food safety hazards be effectively controlled?</p> <p>Terms of reference – showing details of industry/technical guidance referred to</p> <p>Corrective action records – are they being taken? Are lessons learned?</p> <p>Internal auditing records/reports – have CAR’s been closed out? Are there repeated issues?</p> <p>Document control is a formal system for creating, modifying, and reviewing, issuing, distributing and ensuring accessibility of documents.</p> <p>Makes sure the food safety management system is “kept live”.</p> <p>Ensures that all documents are trusted, up to date and reliable.</p> <p>Documents are checked before issue and formal approval means they carry the correct level of authority.</p> <p>Reduces the risk of errors and therefore reduces food safety risk</p>	5 Marks
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