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## LEVEL 3 AWARD IN FOOD SAFETY FOR FOOD MANUFACTURING

Ofqual Qualification Number 603/0680/4

### **IMPORTANT – READ THE FOLLOWING INSTRUCTIONS CAREFULLY BEFORE ANSWERING THE QUESTIONS**

The examination consists of 45 questions

The time allowed to complete this examination paper is **ONE AND A HALF HOURS**

The examination consists of **TWO** sections

Throughout this paper °C refers to temperatures in degrees Celsius

**This paper and your answer book must be left on your desk at the conclusion of the examination.**

The pass mark for this examination is 30/45

**Your details and your selected answers must be marked on the separate answer sheet provided with this paper.**

## SECTION ONE

This section consists of 30 multiple-choice questions. You should answer every question.

Each question has **ONLY ONE** correct answer

- Foods that are **MOST** likely to be involved in a case of food poisoning are those that are high in:
  - Protein
  - Salt
  - Saturated fats
  - Preservatives
- A food operative returns from holiday and informs his supervisor that he has diarrhoea. What would be the **MOST** appropriate action for the supervisor to take?
  - Tell him to stay at home for the day and return to work tomorrow
  - Make sure he only works in a low risk food area
  - Ask him to provide three negative stool samples before returning to work
  - Tell him to stay off work until 48 hours after his diarrhoea has stopped
- Before a food business operator can open a new food business, the operator must:
  - Obtain a copy of Safer Food Better Business
  - Inform the local planning department the business is about to open
  - Obtain a licence to sell food from the local authority
  - Register the food business with the local food authority
- A refrigerator in a food business contains mouldy food. Which **ONE** of the following could seize the food and take it to a magistrate to be condemned?
  - An environmental health officer
  - A food safety consultant
  - A police officer
  - A Food Standards Agency officer
- What food safety hazard could result from incorrect temperature control?
  - Loss of nutrients from food
  - Contamination by food poisoning bacteria
  - Destruction of spores
  - Multiplication of food poisoning bacteria
- Food should be cooled down rapidly after processing so that:
  - It does not lose its flavour
  - Pathogenic bacteria are reduced to a safe level
  - The development of spores is prevented
  - The temperature in the kitchen does not increase
- What is the **MOST** appropriate operating temperature range for a refrigerator?
  - 1°C – 5°C
  - 1°C- 8°C
  - 0°C – 6°C
  - 1°C – 4°C
- Which of the following is an acceptable procedure for calibrating probe thermometers?
  - Monthly testing and recording with melting ice/boiling water and annual calibration by an accredited supplier
  - Monthly testing and recording with boiling water, replace probe annually
  - Weekly check against other in-house thermometers and annual calibration by an accredited supplier
  - Monthly check against other in-house thermometers, replace probe as required
- A convalescent carrier is someone who:
  - Has recovered from an infection and is no longer a source of pathogens
  - Has recovered from an infection but is still a source of pathogens
  - Is a source of pathogens but has never shown symptoms of infection
  - Is a source of pathogens who still shows symptoms of infection

10. Protective clothing should:
  - A. Be clean, have internal pockets, and be worn on the way to work
  - B. Include a head covering, be easily cleaned and dark coloured
  - C. Be easily cleaned, cover all personal clothing and only worn at work
  - D. Only be worn at work, have buttons and be easily cleaned
11. The main reason why work flow is important in food processing is that it:
  - A. Speeds up processing so bacterial growth is reduced
  - B. Helps to avoid cross contamination
  - C. Reduces the risk of pest infestation
  - D. Is easier to train staff
12. Non hand operated taps are thought to be better in food preparation areas than hand operated taps because they:
  - A. Leave the hands free for other tasks
  - B. Reduce the risk of cross contamination
  - C. Are cheaper to run
  - D. Prevent the risk of burns
13. Rings can be a food safety hazard because they:
  - A. Cause metal poisoning
  - B. May damage machinery
  - C. React with disinfectants
  - D. Harbour bacteria
14. Which of the following could result in microbiological hazards occurring in a processed food product?
  - A. The use of cleaning chemicals and disinfectants on equipment
  - B. Storing processed food products together
  - C. The inadequate heat processing of a food product
  - D. The storage of a product under freezer conditions
15. When detergents are used to clean floors they:
  - A. Reduce bacteria to a safe level
  - B. Remove dirt and grease
  - C. Clean and disinfect
  - D. Destroy all the bacteria on the floor surface
16. Which of the following is essential in order to ensure a work surface is free from harmful bacteria?
  - A. Disinfectant is left on the surface for the required contact time
  - B. Sanitiser is used before cleaning
  - C. Steriliser is applied directly to the soiled surface
  - D. Sanitiser is applied to the surface and rinsed off immediately
17. The **MAIN** reason for having a good mechanical ventilation system is that it helps with:
  - A. The control of pests
  - B. Fuel efficiency
  - C. Cleanliness in food rooms
  - D. The performance of equipment
18. Why must food past its 'use by' date be disposed of?
  - A. Bacterial numbers may be unacceptable
  - B. Out of date food is more likely to attract pests
  - C. The flavour of the food will deteriorate
  - D. It demonstrates good stock rotation
19. In which **ONE** of the following areas in a food processing area are cockroaches **MOST** likely to be found?
  - A. Refrigerators and freezers
  - B. Ducting and refrigerator motors
  - C. Dishwashers and sinks
  - D. Ovens and microwaves

20. Which **ONE** of the following would **NOT** be a reason for recalling a product?
- A. The presence of an undisclosed preservative in the food
  - B. A 'best before' label dated 'March 2017' instead of 'April 2017'
  - C. The product contains milk, which is not described on the label
  - D. The food has been implicated in an outbreak of food poisoning
21. A spore is the:
- A. Resistant stage of some bacteria
  - B. Heat sensitive stage of all bacteria
  - C. Vegetative stage of all bacteria
  - D. Active growth stage of some bacteria
22. What is the next stage of the HACCP process after the process flow diagram has been constructed?
- A. Identifying the hazards at each step
  - B. Validating the process flow diagram
  - C. Training staff in the use of the flow diagram
  - D. Checking the flow diagram with an enforcement officer
23. Which is a control measure for hazards associated with incoming ingredients?
- A. Using only approved suppliers
  - B. Filling in the delivery sheet
  - C. Giving the supplier a specification
  - D. Receiving an ingredients list with each delivery
24. Cleaning standards can be monitored by:
- A. Checking cleaning records are completed
  - B. Visually checking that items are clean
  - C. Providing correct cleaning equipment
  - D. Training staff in cleaning procedures
25. The **MOST** important reason for keeping accurate cleaning records is to:
- A. Reduce the amount of supervision required
  - B. Demonstrate cleaning has taken place
  - C. Help reduce the cost of cleaning
  - D. Assist in ordering cleaning chemicals
26. What is the first action a supervisor should take if a refrigerator thermometer is showing a temperature of 12°C?
- A. Dispose of all the contents immediately
  - B. Call out an engineer
  - C. Use the food immediately
  - D. Check the temperature of the food
27. How can staff make sure that the food equipment that comes into contact with high risk food is cleaned effectively?
- A. Increase the concentration of the chemicals used for cleaning and disinfection
  - B. Use a good sanitiser for all cleaning activities
  - C. Make sure that equipment cleaning is only carried out by contract cleaners on their weekly visits
  - D. Follow the requirements of the cleaning schedule accurately
28. Current legislation requires that food operatives must be instructed and/or trained to a level which is "commensurate with their work activity". This means that food operators must:
- A. Pass an examination on food safety
  - B. Be trained according to their job
  - C. Receive training from an external body
  - D. Attend a refresher course on food safety
29. Which **ONE** of the following would **NOT** be included in food safety induction training?
- A. Health and safety
  - B. Pest awareness
  - C. Foreign body contamination
  - D. Personal hygiene

30. Which **ONE** of the following is the **BEST** source of feedback for a manager when reviewing food safety procedures?
- A. Suppliers
  - B. Supervisors
  - C. Quality manager
  - D. Union representative

Specimen

**SECTION TWO**

**This section (questions 31-45) consists of three scenarios. Each scenario has five questions.**

**Each question has ONLY ONE correct answer**

**An enforcement officer visited a food manufacturing business for an unannounced inspection.**

**The enforcement officer observed cockroaches in a number of food storage areas and some minor evidence of mice activity. The premises were also in a poor state of repair. The enforcement officer thought that there was a lack of understanding shown by the staff regarding pest control.**

31. If the enforcement officer believes there is an imminent risk to health due to the cockroach infestation, the enforcement officer should issue a:
  - A. Hygiene emergency prohibition notice
  - B. Hygiene improvement notice
  - C. Hygiene supervision order
  - D. Hygiene emergency prohibition order
  
32. The food business operator is charged with an offence under the Food Hygiene Regulations, 2006 because of the presence of pests. In his defence he may be able to plead that:
  - A. He took all reasonable precautions and exercised all due diligence
  - B. The business has had a very good inspection report recently
  - C. The mice were from a next door take away restaurant
  - D. He had not seen any cockroaches or mice in his premises
  
33. Which of the following is the **MOST** appropriate method to treat the infestation of mice?
  - A. Carry out any necessary repairs to proof the building
  - B. Fix brush-strips to the base of all external doors
  - C. Make sure that waste bins are kept covered at all times
  - D. Use of an approved rodenticide by a qualified pest controller
  
34. What should the food business operator do first to prevent a re-infestation of mice?
  - A. Discipline all staff working in the infested area
  - B. Make sure the premises are suitably proofed
  - C. Place bait around the outside of the premises
  - D. Employ a consultant to write a pest control policy
  
35. What long term action should be taken by the food business operator to help prevent a re-infestation of cockroaches?
  - A. Employ the services of a reputable consultant
  - B. Maintain the premises in a clean condition
  - C. Spray the premises daily with insecticide
  - D. Keep doors and windows closed at all times

**A recent inspection by enforcement officers has identified several failings with regard to record keeping and documentation, these included:**

- **Some monitoring records were not being completed as often as stated in the HACCP plan and food operatives were not aware of the requirement to complete these records**
- **There were no induction training records for some newly employed food operatives**
- **Cleaning schedules were incomplete and the enforcement officer identified several areas of the premises that had not been cleaned properly as a result**

36. What immediate action should the supervisor take following the inspection?
- A. Discipline all food operatives
  - B. Arrange for food operatives to be trained
  - C. Review all documentation
  - D. Dispose of all high risk foods
37. What action should the supervisor take to make sure that monitoring records are completed in the future?
- A. Train all food operatives
  - B. Check records daily
  - C. Discipline food operatives
  - D. Advise the manager
38. What action should the supervisor take with respect to the lack of induction training?
- A. Make sure all staff pass a level 3 food safety exam
  - B. Only employ well-qualified staff
  - C. Get staff to fill in their training records
  - D. Increase supervision of new staff until they can be trained
39. What should the supervisor do first with regard to the cleaning issues raised?
- A. Complete the cleaning schedules
  - B. Train food operatives on the correct storage of chemicals
  - C. Carry out thorough cleaning of the premises
  - D. Retrain food operatives in correct cleaning methods
40. The enforcement officers also found that the temperature of high risk food in a refrigerator was at 12°C. This food will not undergo any further processing. What action should the supervisor take?
- A. Lower the fridge temperature
  - B. Use the food immediately
  - C. Throw away the food
  - D. Clean and disinfect the fridge

**A complaint has been received regarding a piece of metal found in a chocolate covered biscuit. The metal detection records for the day the biscuit was manufactured are incomplete. The HACCP plan indicates that metal detection at the end of the production line is a critical control point (CCP). The records indicate that the metal detector breaks down quite regularly.**

**There are no training records to show that food operatives have been trained in the use of the metal detector or in other foreign body controls.**

**When the complaint records were last checked it was found that “foreign body” complaints had increased compared to the same period last year.**

41. Which HACCP principle is **NOT** being applied effectively?
  - A. Identification of hazards
  - B. Determination of CCPs
  - C. Establishing critical limits
  - D. Monitoring of CCPs
  
42. Which of the following would be **MOST** effective in making sure metal is detected in future?
  - A. Introduce an additional metal detection step at an earlier stage in the process
  - B. Increase the frequency of metal detection checks
  - C. Ensure that stainless steel, ferrous and non-ferrous test pieces are available
  - D. Implement a preventative maintenance schedule for the metal detector
  
43. Further investigation showed that the majority of foreign body complaints involved cardboard. What is the **MOST** effective control measure that can be taken to reduce this type of contamination?
  - A. Increase visual inspection
  - B. Check the supplier's HACCP systems
  - C. Introduce a separate deboxing area
  - D. Retrain staff in HACCP procedures
  
44. The **MAIN** reason for training food operatives in preventing physical contamination is that it will:
  - A. Help to reduce physical contamination
  - B. Enable them to fix problems with the metal detector
  - C. Prevent the metal detector from breaking down
  - D. Satisfy the legal requirement for physical contamination training
  
45. It is suggested that routine maintenance of equipment and machinery may have been a cause of the metal contamination. Which of the following measures would effectively control physical contamination from maintenance activities?
  - A. Counting in and out of equipment
  - B. Cleaning of the area before maintenance
  - C. Use of high visibility clothing
  - D. Use of food grade machine oils

**END OF PAPER**