

RSPH LEVEL 2 AWARD IN UNDERSTANDING HACCP FOR THE MEAT INDUSTRY

Paper: SPECIMEN

IMPORTANT READ THE FOLLOWING INSTRUCTIONS CAREFULLY:

- 1. This paper must be left on your desk at the end of the examination.
- 2. You should enter your answers on the accompanying answer sheet.
- 3. Each question has only ONE correct answer.
- 4. You are allowed 45 minutes to complete the examination. THIS IS ALSO THE ALLOWED TIME FOR THE LIVE EXAM
- 5. This exam paper consists of 20 questions.
- 6. You should answer all of the questions.
- 7. The Pass mark for this paper is 14/20.

1. Which ONE of the following statement is true about HACCP?

- A. It prevents food spoilage
- B. It relies on end product testing
- C. It is a food safety management system
- **D.** It only applies to food manufacturers

2. A HACCP system in meat cutting plants should cover:

- A. Health and safety issues
- B. The safe production of food
- C. Only food handling procedures
- D. Customer requirements

3. A HACCP system can be used to manage:

- A. Accidents at work
- B. Employee absence
- **C.** Transportation costs
- **D.** Risks associated with food

4. A documented HACCP system could help to prove that a meat cutting plant:

- A. Supplies top quality food
- **B.** Employs the best possible staff
- C. Has taken all reasonable precautions to prevent contamination
- D. Meets all UK Health and Safety legislation

5. EC Regulation 852/2004 on the Hygiene of foodstuffs requires all food businesses in the European Union to:

- A. Audit HACCP systems
- **B.** Employ a microbiologist
- C. Identify and control food safety hazards
- D. Train all operatives in HACCP techniques

6. Food safety regulations require a meat plant operator to:

- A. Review their HACCP systems
- B. Test their products for bacteria
- C. Employ a certificated HACCP expert
- **D.** Produce a floor plan of the operation

7. Control measures in a meat processing plant:

- A. Make sure hazards do not cause a health risk
- **B.** Bring a process back under control
- **C.** Make sure products are delivered on time
- **D.** Can be biological, physical, allergenic or chemical

8. In hazard analysis in a meat processing plant, risk refers to:

- A. An incident resulting in a product recall
- **B.** The likelihood and severity of hazards in meat
- **C.** The type of hazard in a meat production process
- D. Anything in meat that could affect quality

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- 9. According to EU Regulation 852/2004 on the Hygiene of Foodstuffs, food safety procedures must be based on:
 - A. HACCP Principles
 - B. British Retail Consortium requirements
 - C. Programmes by the Global Food Safety Initiative
 - D. ISO22000 standards
- 10. If using a risk matrix, which ONE of the following set of conditions would lead a HACCP team to decide a particular hazard was significant in a meat cutting plant?
 - **A.** Unlikely to happen and cause little harm
 - **B.** Not likely to happen and cause a moderate amount of harm
 - **C.** Likely to happen and cause a small amount of harm
 - **D.** Quite likely to happen and cause serious harm
- 11. All of the following are examples of prerequisite programmes for HACCP in a meat plant EXCEPT:
 - **A.** Personal hygiene policy
 - B. Cleaning and disinfection procedures
 - **C.** Pest control programme
 - D. Invoice control systems
- 12. Pre-requisite programmes cover all of the following EXCEPT:
 - **A.** Premises of production
 - **B.** Personnel
 - C. Raw materials
 - **D.** Nutritional quality of product
- 13. Which ONE of the following factors would contribute MOST to successful HACCP implementation in a meat cutting plant?
 - A. Modern food premises
 - B. Well designed equipment
 - C. Management commitment
 - **D.** Good cleaning routines
- 14. Physical food safety hazards in a meat cutting plant are most effectively controlled:
 - A. By pre-requisite programmes
 - B. At critical control points
 - C. By hourly monitoring of procedures
 - **D.** When corrective actions are taken
- 15. When auditing whether critical control points have been correctly identified for a meat production process, which ONE of the following should be checked?
 - **A.** Personal hygiene standards
 - B. The health and safety manual
 - C. The approved list of equipment suppliers
 - D. Whether a later step can control the hazard

16. What is the MAIN factor that should be taken into account when carrying out a hazard analysis?

- A. The likely occurrence and severity of a hazard
- B. The actions needed if a food quality problem occurs
- C. Whether there is management commitment to HACCP
- D. How monitoring at a critical control point will be carried out

17. All of the following are verification activities apart from:

- A. Hourly checks of chiller temperatures
- B. Daily review of monitoring records
- C. Monthly compliance audits
- D. Quarterly examination of customer complaints

18. Which ONE of the following would NOT be included as part of a HACCP recording system in a meat cutting plant?

- A. Raw material specifications
- **B.** Processing records
- C. Compliance audit data
- D. Sales invoices

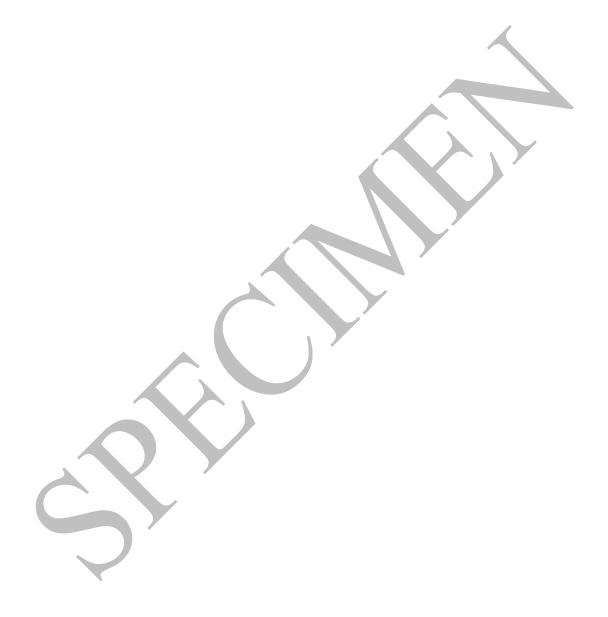
19. Which ONE of the following is a basic principle of HACCP?

- A. Identification of product quality issues
- B. Establishment of critical limits
- **C.** Establishment of work schedules
- **D.** Determination of safety standards

20. The following job roles are typically represented on a HACCP team in a meat cutting plant, EXCEPT:

- A. Process machine operatives
- B. Food Technologists
- C. Maintenance Engineers
- D. Local Authority Enforcement Officers

END OF PAPER





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