
**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

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

SPECIMEN

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