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## **RSPH LEVEL 2 AWARD IN UNDERSTANDING HACCP**

**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 10 questions, PLEASE NOTE THE LIVE PAPER WILL CONSIST OF 20 QUESTIONS.**
- 6. You should answer all of the questions.**
- 7. The Pass mark ON THE LIVE 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 documented HACCP system could help to prove that a company:**
  - 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
  
3. **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 machine operatives in HACCP techniques
  
4. **Which ONE of the following statements about control measures is correct? Control measures:**
  - A. Make sure hazards do not cause a health risk
  - B. Bring a process back under control
  - C. Should deliver products on time
  - D. Can be biological, physical, allergenic or chemical
  
5. **In hazard analysis, risk refers to:**
  - A. An incident resulting in a product recall
  - B. The likelihood and severity of hazards in foods
  - C. The type of hazard in a food process
  - D. Anything in food that could affect quality
  
6. **All of the following are examples of prerequisite programmes for HACCP apart from:**
  - A. Personal hygiene policy
  - B. Cleaning and disinfection procedures
  - C. Pest control programme
  - D. Invoice control systems
  
7. **Pre-requisite programmes cover all of the following except:**
  - A. Premises of production
  - B. Personnel
  - C. Raw materials
  - D. Nutritional quality of product
  
8. **When auditing whether critical control points have been correctly identified, 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

9. **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
10. **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

**END OF PAPER**

SPECIMEN

**RSPH**

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