

RSPH Level 4 Award in Managing Food Safety and Hygiene

Marking Guide

Ofqual Accreditation Number 603/2407/7

Paper One

Paper Number: Specimen

1. Candidates are allowed 120 minutes to complete the examination
2. This exam paper consists of 20 questions
3. Candidates should answer all of the questions
4. The Pass mark for this paper is 50%
5. Where relevant candidates should attempt to include information from their workplace to help them answer the questions

- 1 Lack of hygiene awareness amongst management has been identified as an area of concern by Authorised Officers in relation to poor food safety. 5 marks**

What are the responsibilities of management in the maintenance of food safety?

Answers could cover points similar to those below.

Major role in providing and maintaining hygienic premises and equipment, in addition to ensuring that all recipes, practices and procedures used, contribute to food safety. Implementing and maintaining a food safety management system.

- 2 Describe how poor food safety practices can affect a food business. 5 marks**
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Answers could cover points similar to those below.

complaints from customers
civil action taken by those suffering from food poisoning or injury/damage from food complaints
legal action taken by authorised officers (fines, closure)
damaged reputation (publicity from fines, closure)
food loss due to premature spoilage
or other acceptable answer

- 3 Explain the purpose of TWO actions that an Authorised Officer might take during the investigation of a food poisoning outbreak. 5 marks**
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Answers could cover points similar to those below.

Letter/Report of an inspection – informs a business of non-compliances with the hygiene regulations.

Hygiene Improvement Notice – secures compliance with the hygiene regulations e.g. HACCP, lack of facilities, disrepair to surfaces etc.

Emergency Prohibition Notice – prohibits the use of premises, processes or equipment where there is an imminent risk to health. Examples may be given.

Detention and seizure of food – removes potentially unsafe or unsafe food from the market.

Prosecution – for serious contraventions of the hygiene regulations or persistent non-compliance.

4 **Food safety legislation requires that food should be kept at a temperature which maintains its safety and hot food should be kept at 63°C.** 5 marks

Outline TWO other points of food safety legislation with regards to temperature control.

Answers could cover points similar to those below.

Foods likely to support the growth of pathogens or the formation of toxins to be kept at or below 8°C.

Mention of allowance of up to one single period of up to 4 hours above 8°C for perishable foods (catering and retail specific)

A single period of less than 2 hours below 63°C should be included (catering and retail specific).

Foods to be held or served at child temperatures to be cooled as quickly as possible.

Variation of the legal requirements to be supported by a scientific assessment.

Examples of exempt foods and limited periods outside of temperature control may be given.

5 **Explain the action that would be taken by an Authorised Officer if unfit food is found at a food business.** 5 marks

Answers could cover points similar to those below.

Detain or seize food

Food may be detained on premises or moved to secure storage

Detain for up to 21 days then must seize or release the food

If detained serve detention notice

Seizure – take before JP for condemnation, condemnation order, compensation if JP refuses to condemn

Oversee the destruction/disposal of food

Prosecution

Investigation into cause of injurious to health or unfitness

Inspection of premises and possible subsequent action

6 ***E. coli* is often used as an indicator organism by food manufacturers.** 5 marks

What might be indicated if large numbers of *E.coli* were revealed after swabs were taken from food contact surfaces?

Answers could cover points similar to those below.

High levels of *E. coli* are likely to indicate poor personal hygiene amongst staff, cross contamination, inadequate post-production cleaning or post production contamination.

7 **What conditions in a food preparation area would promote the growth of bacteria?** 5 marks

Answers could cover points similar to those below.

High ambient temperatures
High humidity
Too long out of temperature control

8 **Explain TWO methods or procedures that reduce the risk of physical contamination of cooked food.** 5 marks

Answers could cover points similar to those below.

Any of the following with an explanation:-
Covering of food
Use of undamaged utensils, containers, gastro norm trays etc
Staff wearing suitable protective clothing
Effective cleaning procedures
Staff training in preventing physical contamination
Manufacturers may refer to the use of filters, metal detection, x-ray etc.
Any other valid point.

9 **The control of temperature and time is essential in the prevention of food poisoning. With regard to high risk foods, explain how these factors should be controlled when reheating food.** 5 marks

Answers could cover points similar to those below.

Food to be re-heated for sufficient time and temperature to destroy any surviving pathogens or post processing/cooking contamination.
Liquid based foods to be stirred/agitated to ensure even heat distribution.
Re-heating to 70°C for 2 minutes or equivalent time temperature combination may be given. Some candidates may refer to 82°C as required in Scotland.

10 **Explain the purpose of a stock rotation system.** 5 marks

Answers could cover points similar to those below.

To ensure that ingredients and foods are used in correct order, in accordance with manufacturer's instructions and within their shelf life.
Uses the oldest stock first to avoid spoilage of foods, over ordering and wastage.
Will discourage/detect pest activity.

11	Outline how a manager can monitor and assess the effectiveness of hand washing by staff in a food business.	5 marks
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Answers could cover points similar to those below.

Visual observation of hand washing.

Questioning staff on their understanding of procedures.

Monitor the quantity of hand hygiene materials used.

Swabbing of hands.

Use of gel and ultra violet light to assess hand washing techniques.

Absence of complaints relating to poor or lack of hand washing.

12	List, with a reason for each, TWO methods that managers could use to assess food hygiene standards.	5 marks
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Answers could cover points similar to those below.

Audit of food safety management systems.

Microbiological sampling of foods.

Swabbing of surfaces and equipment for pathogens, indicator organisms, allergens etc.

Visual observation of staff.

13	Explain why managers should monitor the activities of pest control contractors.	5 marks
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Answers could cover points similar to those below.

To ensure that food is not exposed to any risk of contamination during visits and treatments

They are meeting the requirements of the contract e.g. visiting the required number of times, checking all monitoring devices, assessing the level of proofing to the premises etc.

To ensure that legal requirements are being met

Could contribute to a due diligence defence

Verification of the prerequisite program for pest management

Any other valid reason

14	A walk-in chiller containing cooked meat is found to be operating at too high a temperature. Detail the corrective action(s) that should follow this finding.	5 marks
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Answers could cover points similar to those below.

Probe the meat to establish if the temperature is above specified limits.

Dispose of the meat if above temperature (although it is acknowledged that this could be time related).

If within temperature move to a correctly working chiller.

Call an engineer to check/repair the chiller.

Establish the cause of the failure of the chiller.

Record all actions.

15	List FIVE actions a food business operator should take when they are notified by the enforcing authority that food produced by their business has been linked to a food poisoning outbreak.	5 marks
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Answers could cover points similar to those below.

Suspend/prevent any more food being produced, dispatched, served, eaten etc.

Isolate and put implicated product on hold (manufacturing).

Retain any remaining food and/or packaging

No cleaning to take place until bacteriological investigation have taken place

Compile information about preparation, storage, cooking & serving of food (catering)

Compile food production information, traceability details etc (manufacturing)

Prepare a list of production staff, food handlers, front of house staff etc associated with the manufacture, preparation and serving of the implicated food

Ascertain if any staff have been ill.

or any other suitable response

16	Explain the importance of verification in a food safety management system.	5 marks
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Answers could cover points similar to those below.

Verification establishes conformance with the HACCP plan:-

Are staff following procedures as detailed in the PRPs and HACCP plans

Has the HACCP plan been correctly implemented?

Verification provides information that the HACCP system and PRPs are effective in practice.

17	Outline the role of the HACCP team leader in the development of food safety management procedures.	5 marks
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Answers could cover points similar to those below.

Securing management commitment by ensuring that resources are available.

Having the right skills and expertise on the team.

Ensures that the team are trained to the correct level.

Ensures that each team member contributes on an equivalent basis.

Allocates tasks.

Reviews progress

Any other valid answer

18	Give TWO examples of prerequisite programmes and explain how each contribute to food safety.	5 marks
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Answers could cover points similar to those below.

Examples could include:-

- Supplier approval
- Raw material and packaging specifications
- Traceability systems
- Allergen management/controls
- Cleaning and disinfection
- Personal hygiene
- Fitness to work
- Pest management
- Waste management
- Incident management
- Any other valid PRP

19	Describe the different roles in food safety that apply to:	5 marks
	<ul style="list-style-type: none"> • Food business operators • Supervisors 	

Answers could cover points similar to those below.

- FBOs – providing sufficient resources, a hygienic work environment, training opportunities, set the required standards, implement HACCP & provide supervision
- Supervisors – implementing procedures, communication link between FBOs and staff (food handlers), supervising & monitoring staff
- Or any other suitable response

2.5 marks for adequate description of each role and overall clear differentiation between each role.

20	What are the benefits of a good food safety culture to a food business?	5 marks
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Answers could cover points similar to those below.

- Answers to include: increased commitment and investment in food safety and staff; increased reputation; reduction in audit visits by authorities and client businesses, more focused workforce, increased productivity
- Other similar answers