RSPH LEVEL 3 AWARD IN UNDERSTANDING HOW TO DEVELOP A HACCP PLAN 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 60 minutes to complete the examination.**

5. **This exam paper consists of 30 questions. Candidates must complete ALL questions from Section One and ALL the questions from Section Two. *(It should be noted in this specimen paper in section 2 there is only one scenario, in the live paper there will be 2 scenarios.)***

6. **The Pass mark for this paper is 20/30.**

7. **The Decision Tree and information about bacteria is provided at the end of this paper**

SECTION ONE

You should answer all of the questions from this section

1. The purpose of a HACCP system in a meat plant is to:

A. Limit the number of visits by enforcement officers
B. Reduce the risk of food poisoning and food-borne illness
C. Provide confidence in all aspects of food quality
D. Establish an efficient method for managing personnel

2. HACCP systems in a meat plant increase customer confidence by ensuring:

A. The quality of the meat product
B. Safety of food production
C. Staff are suitably trained
D. Meat does not spoil quickly

3. Use of HACCP in a meat plant:

A. Prevents meat spoilage
B. Relies on 'end product' testing
C. Is a food quality management system
D. Is a legal requirement in all meat plants

4. EU regulations require food business operators to:

A. Remove allergens from their product
B. Operate a quality control system
C. Identify and control food safety hazards
D. Work to standard specifications

5. Pest control in a meat plant's food safety management system is a:

A. Method of verification
B. Corrective action
C. Prerequisite programme
D. Monitoring procedure

6. Which ONE of the following is required for traceability of a product?

A. Date of manufacture
B. Country of Origin
C. Storage requirements
D. Instructions for use

7. Approved suppliers for a meat plant are an important prerequisite for HACCP because they:

A. Are near the meat plant
B. Provide safe and wholesome meat
C. Are lower in price
D. Are traceable

8. Which of the following lists of properties should be assessed when considering the 'intended use' of a product?

A. Cost, risk, ingredients
B. Risk, vulnerability, ingredients
C. Specification, risk, quality
D. Ingredients, cost, specification

9. A process flow diagram MUST include:

A. All checks done on the production line
B. Full details of the control procedures
C. Reference to the records which must be used
D. All processing steps in the operation

10. Before implementing a HACCP plan, supervisors should be given special training in:

A. Health and Safety
B. How to monitor CCPs
C. Level 2 food safety
D. How to operate process equipment

11. At which stage of the production process might illegal additives be identified as a food safety hazard?

A. Purchase of raw material
B. Storage of raw materials
C. Mixing of ingredients
D. Final cooking step

12. Control measures at CCPs must:

A. Eliminate all food safety hazards
B. Lessen the need for monitoring
C. Reduce hazards to acceptable levels
D. Minimise the risk of food spoilage

13. Which ONE of the following is true about critical limits?

A. Each control point has set absolute values
B. Good quality meat is separated from poor quality meat
C. The acceptable is separated from the unacceptable
D. A boundary is established by using the decision tree

14. Monitoring procedures in a meat production process are required to:

A. Make sure that the CCP is in control
B. Test that the product is of the right quality
C. Provide data for measuring productivity
D. Involve operatives in the HACCP system

15. Corrective action is carried out to:

A. Maintain food quality
B. Ensure production is not lost
C. Regain control of the process
D. Reduce the processing times

16. What would be the MOST effective way of developing a good HACCP culture in a meat plant?

A. Outlining consequences of failure to follow food safety rules
B. Providing training appropriate to each level of staff responsibility
C. Giving financial incentives for compliance with monitoring procedures
D. Increasing levels of active supervision by senior departmental staff

17. ONE reason for validating elements of the HACCP system is to:

A. Obtain evidence that the critical limits ensure effective control of hazards
B. Audit monitoring of procedures to determine compliance with the HACCP plan
C. Confirm that corrective actions are being carried out to address non-compliances with the HACCP plan
D. Check that the prerequisites operate effectively after the HACCP plan has been implemented

18. Changes to processes in meat production can be identified by:

A. Auditing the process flow
B. Reviewing corrective actions
C. Inspecting training records
D. Analysing costs of levels of waste

19. Changes to a HACCP plan can be managed by:

A. Controlled amendments
B. Visits from enforcement officers
C. Verbal instruction of employees
D. Notices to line supervisors

20. HACCP systems should be reviewed:

A. At specified intervals
B. Before visits by enforcement officers
C. After a complaint of poor food quality
D. When there is a quality issue

END OF SECTION ONE

SECTION TWO:

This section (questions 21- 30) consists of two scenarios. Each scenario has five questions. Each question has ONLY ONE correct answer

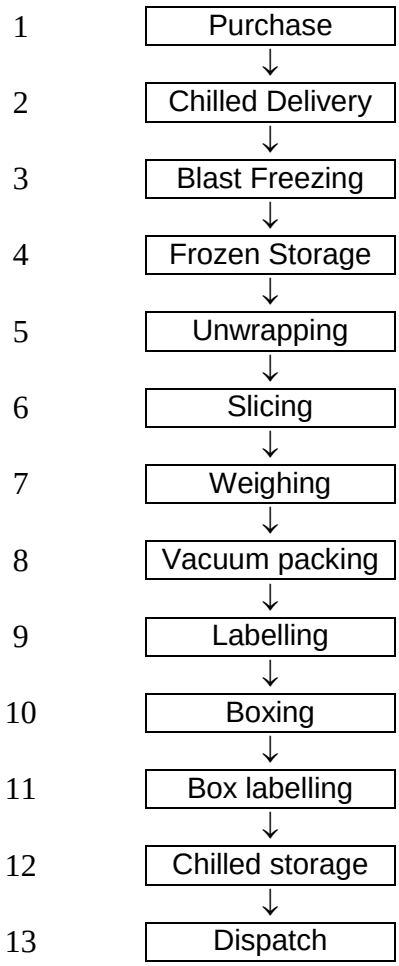
A codex decision tree and outline information on the growth requirements of bacteria can be found at the end of this paper and may be used to help you answer some of the questions in this section.

NB This specimen paper includes only ONE scenario

SAXON CURED MEAT

Saxon Cured Meats is an independent family-run business that supplies wholesale customers in the UK with pre-packed sliced bacon. The bacon arrives at the factory as chilled, 25kg cuts of bacon wrapped in plastic. The process at Saxon Cured Meats is to slice and re-package the bacon into small portions to be sold vacuum packed and chilled to customers. The bacon is frozen after delivery in order to make it easier to slice. After vacuum-packaging the packs of bacon are boxed for dispatch to their customers

The diagram below shows a section of the process flow diagram for the operation.



After process step 6 (Slicing) the sliced bacon is moved on conveyor belts until process step 11 (Box labelling). After this step the boxes of vacuum-packed sliced bacon are manually moved to chilled storage.

During production, the operator of the vacuum-packing machine spots a coin sealed inside a pack of bacon.

21. The coin is:

A. A physical hazard
B. A chemical hazard
C. A microbiological hazard
D. An allergenic hazard

22. What action should the operator take after spotting the coin?

A. Stop the conveyor belt, take the pack of bacon off the conveyor belt and inform the supervisor
B. Take the pack of bacon off the conveyor belt, unwrap the bacon and remove the coin
C. Take the pack of bacon off the conveyor belt and keep a close watch for coins in other packs
D. Take the pack of bacon off the conveyor belt and ask a colleague what to do next

23. What controls will be most effective to prevent coins getting into packs of bacon in future?

A. Thorough inspection of all packs of bacon before boxing
B. Put posters on notice boards to remind staff not to take personal items into the workplace
C. Training of staff and enforcement of pre-requisite procedures for personal hygiene
D. Ensure that bacon is only purchased from suppliers who check their product with metal detectors

24. Following a review of the incident, the HACCP team recommend that metal detectors are installed on the production line. At what stage of production should the metal detectors be used?

A. After process step 6, Slicing
B. After process step 8, Vacuum packing
C. After process step 10, Boxing
D. After process step 12, chilled storage

25. Using the Codex decision tree supplied, determine the correct sequence of answers for deciding if metal detection is a critical control point.

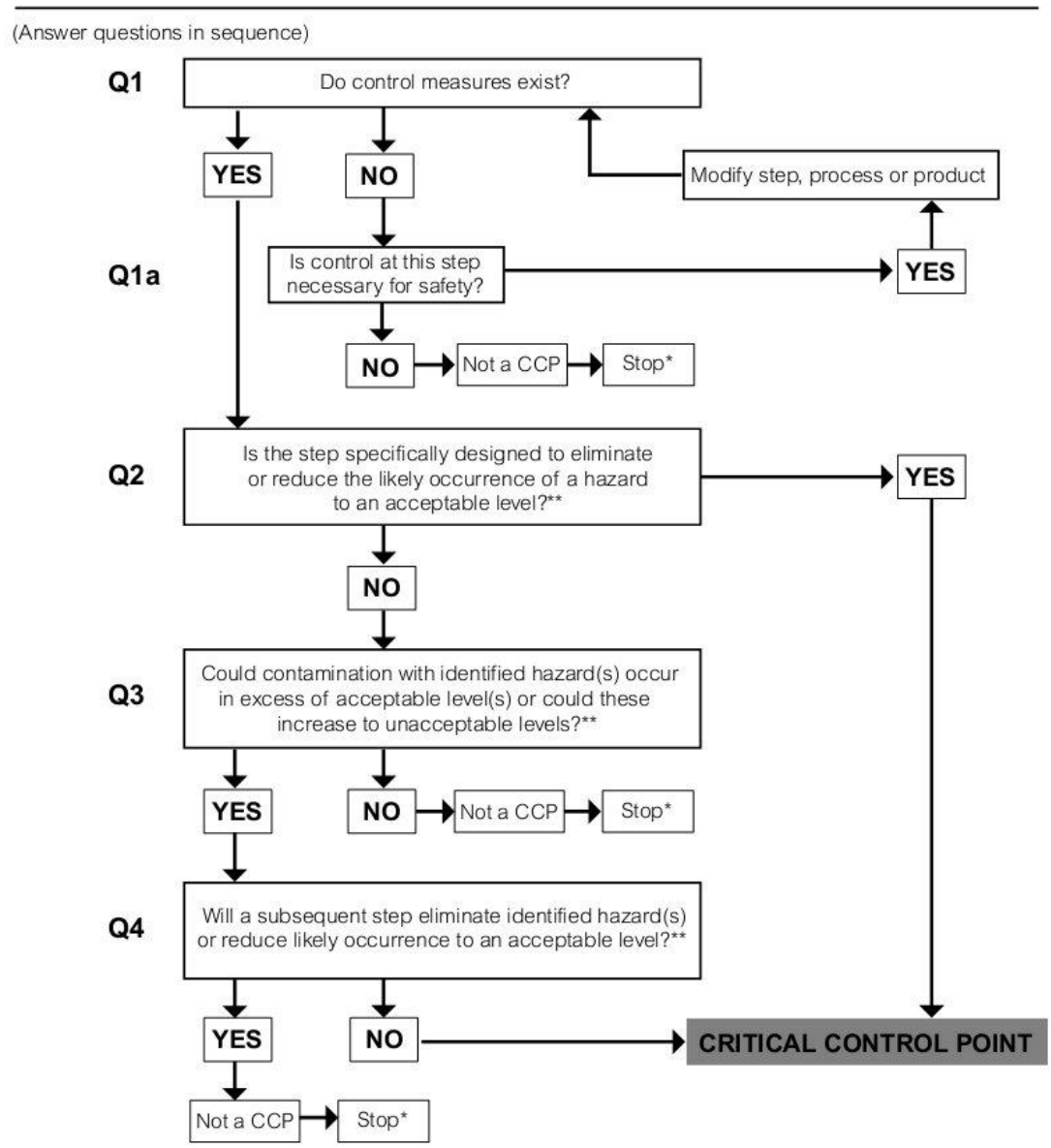
	Q1	Q1a	Q2	Q3	Q4	CCP?
A	YES	-	NO	NO	-	NO
B	YES	-	NO	YES	YES	NO
C	YES	-	NO	YES	NO	YES
D	YES	-	YES	-	-	YES

END OF SECTION TWO

END OF PAPER

CODEX DECISION TREE

Example of a codex decision tree to identify CCPs



* Proceed to the next identified hazard in the described process.
** Acceptable and unacceptable levels need to be defined within the overall objectives in identifying the CCPs of HACCP plan.

Growth Requirements of Bacteria

In order to grow, bacteria require a source of nutrients, an appropriate atmosphere, neutral or alkaline conditions, available moisture and an appropriate temperature.

A large number of bacteria are able to grow with or without oxygen. Some bacteria (known as obligate aerobes) will only grow if oxygen is present. Other bacteria (obligate anaerobes) will only grow in the absence of oxygen.

Most bacteria grow best in a neutral or alkaline environment. Bacteria do not grow well in foods which are too acidic (with a pH of less than 4.5), the more acidic the food, the less likely they are to support the growth of bacteria.

Foods that are dried or high in salt or sugar have reduced available moisture content. Bacteria will grow poorly on these foods.

Most bacteria will not grow in cold conditions, or will only grow and divide slowly. High temperatures will also inhibit the growth of bacteria; most food poisoning bacteria are killed if exposed to a temperature of 70°C for two minutes or more. The optimum temperature range for the growth of most bacteria is 5°C to 63°C. This is known as the ‘temperature danger zone’.

Spore Production by Bacteria

Some bacteria are able to produce spores. These are highly resistant structures that allow the bacterial cell to survive adverse conditions such as high temperatures, lack of moisture and disinfectants. Normal cooking and processing temperatures may not be high enough to destroy any spores present in food. If cooking and processing is followed by slow cooling the spores may germinate, allowing rapid multiplication of bacteria.

Some spore formers are obligate anaerobes. The presence of oxygen will stimulate spore production in these bacteria. These spores may later germinate if the environment becomes anaerobic.

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