



Exams questions – Food safety L3

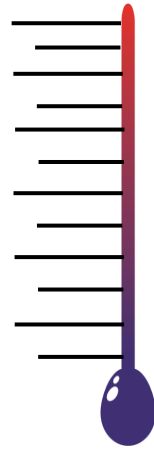


Temperatures at a glance - When using hot water as a means of disinfection, the minimum temperature it should be is:

- ☐ 62 C°
- ☐ 72 C°
- ☐ 82 C°
- ☐ 92 C°

Ideally, water used for hand washing should be

- ☐ 5 - 10 C°
- ☐ 25 - 30 C°
- ☐ 45 - 50 C°
- ☐ 75 - 90 C°



With reference to a food item in your chosen workplace, describe four distinct food safety hazards, including details of how each hazard could occur.

For each of the hazards you have identified describe effective and practical means of control.





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What are the definition of? Match the HACCP definitions in the grid shown below.

Prerequisite programme	1	A pictorial representation of the steps involved in a particular process	
Flow diagram	2	The systematic identification of food hazards and the estimation of their severity and the degree of risk from them. Collecting information on hazards to determine which are significant for food safety (identifies critical steps)	
Hazard analysis	3	The border between what is safe and unsafe (a value at CCP outside of which the product would be unsafe) Values of monitored actions which separate the acceptable from the unacceptable.	
Critical control point (CCP)	4	A step-in food process where control is vital in order to eliminate a hazard or minimise the risk from it. A step where control is essential to protect food safety hazard.	
Critical limit	5	The good hygiene practices a business must have in place before implementing HACCP	
Monitoring	6	The action taken when a CCP is out of control; i.e. putting in place procedures to correct any problems that could arise that might compromise food safety.	
Corrective action	7	Observations or measurements to confirm that the process is under control and the critical limits are not breached.	
Verification	8	A reassessment of the HACCP system to ensure its continued validity (soundness, correctness).	
Review	9	The methods, procedures, tests and other evaluations, addition to monitoring, to establish if the HACCP system is functioning as planned.	