Please answer all the questions to be the best of your ability based on the information you learned in Module 7 – HACCP. CIRCLE THE CORRECT ANSWER or FILL IN THE BLANK.

1. What do the HACCP letters represent?

H \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ A \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

C \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ C \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ P \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

1. HACCP is a way to evaluate ingredients and processes in order to prevent, or reduce to an acceptable level, product contamination or other conditions that can cause illness, injury or death.
   1. True
   2. False
2. There are three types of hazards: Biological, Chemical and \_\_\_\_\_\_\_\_\_\_\_\_\_\_.
   1. Ingredient
   2. Glass
   3. Water
   4. Physical
3. Harmful bacteria such as E. coli found in ground beef or Salmonella found in raw eggs are examples of:
   1. Food additives
   2. Biological Hazards
   3. Critical Control Points
   4. Physical Hazards
4. Would a tight fitting wedding ring with no stone be considered a potential physical hazard?
   1. Yes
   2. No
5. Having management support when beginning a HACCP program is not required as long as you have a committed team of well trained professionals.
   1. True
   2. False
6. How many steps are there in a HACCP program?
   1. 3
   2. 5
   3. 7
   4. 9
7. Conducting a \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ Analysis is the first step in a HACCP program.
8. The 2nd step in HACCP is to establish CCPs. What are CCPs?
   1. Cubic Centimeter of Product(s)
   2. Canadian Consumer Protection
   3. Central Control Process
   4. Critical Control Points
9. Critical limits define whether a process is ‘in control’ which means not causing a potential hazard, or ‘out of control’ which means that a hazard may have occurred
   1. True
   2. False
10. A good HACCP program has a clear, easy-to-understand procedure for each CCP. \_\_\_\_\_\_\_\_\_ \_\_\_\_\_\_\_\_\_\_\_\_\_ will identify what must be done if a critical limit has been exceeded, i.e., the process is out of control.
    1. Control Plan
    2. Corrective Action
    3. Error Report
    4. HACCP Action
11. The HACCP program does not require record keeping but without documenting an event when it occurs, it will be difficult to prove it happened and thus it’s a good idea.
    1. True
    2. False
12. If a process does go out of control, it’s important to answer a series of questions in what is known as a \_\_\_\_\_\_\_\_\_\_\_\_\_\_ Report.
    1. HACCP
    2. Opps
    3. Failure
    4. Deviation
13. A HACCP manual should always include a process flow diagram?
    1. True
    2. False
14. The \_\_\_\_\_\_\_\_\_\_ \_\_\_\_\_\_\_\_\_\_ summarizes the CCPs and the critical limits that go along with them.
    1. HACCP Manual
    2. Deviation Report
    3. Master Plan

----- ANWERS -----

1. Hazard / Analysis / Critical / Control / Point
2. A
3. D
4. B
5. A (a physical hazard that some plants allow, but a hazard all the same)
6. B
7. C
8. Hazard
9. D
10. A
11. B
12. B
13. D
14. A
15. C