

L4 HACCP – Practice Question

Section A: This section will consist of short answer questions with varying mark allocation.

1. Describe what is meant by the term critical limit. (4 marks)

2. Describe 2 potential problems a business may have if monitoring records are not completed correctly. (4 marks)

3. A food business produces unbaked frozen pies in a central bakery. These are then distributed to retail and catering outlets, baked off and sold hot or are cooled and sold chilled. Outline, with reasoning, 2 key elements about the production of the pie filling you would need to know more about so that hazards and controls are suitably identified. (6 marks)

4. With reference to 2 different examples, explain the difference between a critical limit and a target level. (4 marks)

Section B: Learners select and complete 2 out of a possible 3 questions to answer. All questions carry an equal mark allocation and it is advised that candidates spend approximately 30 minutes answering each question chosen.

1. A local delicatessen supplies its home-made, ready to eat, egg and potato salad to local restaurants and cafes in addition to selling the product in its own shop. You have been asked to consult with them regarding their hazard analysis.
 - a) With reference to the sample of their hazard analysis (provided on the next page), outline, with reasons, 3 aspects you would brief team members about when revisiting the hazard analysis process at a team meeting (9 marks)

 - b) Outline, a suitable example you could use to illustrate the purpose of identifying significant hazards when conducting a hazard analysis (2 marks)

 - c) Describe, with the aid of a suitable example for each, 3 methods or items which can be used to help determine whether a hazard is significant. (9 marks)

Please see table below

	Process Step	Identified Hazard	Controls in Place	Hazard Significance			Justifications And comments
				Severity 1=low 5=High	Lkhd 1=low 5=High	Score	
1	Purchase	Contaminated product due to using unreputable supplier Contamination from packaging Contamination from soil	Suppliers Questionnaire reviewed 3 yearly. Supplier audits for selected suppliers Rebuttable supplier	3	2	6	Supplier audited regularly
2a	Ambient storage of dried seasoning	Physical from damaged packaging Microbiological multiplication	Correct storage Checking date codes daily	1 1	1 3	1 3	Records in daily diary
2b	Chilled storage	Spoilage of carrots	Regular checks of chiller temperature	0	1	0	No previous problems
3	Debagging	Physical contamination From packaging	Staff training to wash hands Handwash	5	1	5	