Quizizz

NAME : _____

CLASS : _____

DATE : _____

7 Principles of HACCP

15 Questions

1. A new restaurant decides to develop a HACCP Plan- the First Step is

- ☐ a) Monitor
- ☐ b) Verify
- ☐ c) Hire a consulting company
- ☐ d) Conduct a Hazard Analysis

2. Which is NOT one of the HACCP principles

- ☐ a) Check the system and verify that it works
- ☐ b) Develops procedures to educate the regulators about the HACCP principles
- ☐ c) Identify likely hazards
- ☐ d) establish Critical control points

3. Determining how and when the critical limits are being met is part of which HACCP principle?

- ☐ a) Record Keeping
- ☐ b) Monitoring
- ☐ c) hazard analysis
- ☐ d) Establishing Critical Control Points

4. Whats the thrid step of HAACP

- ☐ a) Establishing Hazard Analysis
- ☐ b) Establishing Critical Control Limits
- ☐ c) Establishing Critical control points
- ☐ d) Verifying

5. The temperature of a pot of beef stew is checked during holding. The stew has not met the critical limit and is thrown out according to house policy. Throwing out the stew is an example of which HACCP principle?

- ☐ a) Monitoring
- ☐ b) Verification
- ☐ c) Hazard analysis
- ☐ d) Corrective Action

6. Reviewing temperature logs and other records to make sure that the HACCP plan is working as intended is an example of which HACCP principle?

☐ a) Monitoring
☐ b) Verification
☐ c) Hazard Analysis
☐ d) Record keeping

7. Recording temperatures from the oven, every hour is following which HAACP plan?

☐ a) record keeping
☐ b) monitoring
☐ c) verifying
☐ d) Critical control limits

8. **What does HACCP stand for?**

☐ a) Hazard Analysis and Critical Control Point
☐ b) Hazard And Critical Control Point
☐ c) Health Analysis and Critical Control Point
☐ d) Hazard And Critical Cooking Point

9. **How many principles are there in a HACCP system?**

☐ a) Four
☐ b) Seven
☐ c) Eighteen
☐ d) Ten

10. **HACCP can be applied to industries other than food.**

☐ a) True
☐ b) False

11. HACCP was originally developed for which of the following organizations to use to ensure food safety in their programs?

☐ a) U.S. National Guard
☐ b) American Meat Science Association
☐ c) U.S. Navy
☐ d) NASA

12. Which of the following is NOT a task HACCP is designed to do?

- ☐ a) Identify hazards
- ☐ b) Develop production goals
- ☐ c) Establish controls
- ☐ d) Monitor controls

13. What is the purpose of a food safety management system?

- ☐ a) Keep all areas of the facility clean and pest free
- ☐ b) Identify, tag, and repair faulty equipment within the facility
- ☐ c) Identify and control possible hazards through out the flow of food
- ☐ d) Identify, document and use the correct methods for receiving food

14. Practices and procedures intended to prevent food borne illnesses

- ☐ a) Staff Health control
- ☐ b) Food safety management systems
- ☐ c) Consumer advisories
- ☐ d) Active managerial control

15. What is the goal of HACCP?

- ☐ a) Keep the establishment pest free
- ☐ b) To raise money in fees for the federal gov't
- ☐ c) To establish awareness of the safety rules for employees
- ☐ d) identify and control possible hazards throughout the flow of food