Activity Quiz 8
Food Safety Management Systems

True or False?

1. Active managerial control focuses on managing the risk factors for foodborne illness.
2. The purpose of a food safety management system is to prevent foodborne illness.
3. A critical control point (CCP) is a point in the flow of food where a hazard can be prevented, eliminated, or reduced to safe levels.
4. If cooking ground-beef patties is a critical control point (CCP) in an operation, then an appropriate critical limit is to make sure the internal temperature of the ground-beef patties reaches 155°F (68°C) for 15 seconds.

Active Managerial Control

List the five common risk factors responsible for foodborne illness.

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HACCP

1. List three processes that require a HACCP plan.

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2. In what order must an operation creating a HACCP plan consider the following seven principles?

A. Establish procedures for record keeping and documentation.
B. Establish monitoring procedures.
C. Conduct a hazard analysis.
D. Identify corrective actions.
E. Determine critical control points (CCPs).
F. Verify that the system works.
G. Establish critical limits.
Answer Key

True or False?
① T
② T
③ T
④ T

Active Managerial Control
Here are the common risk factors:
• Purchasing food from unsafe sources
• Failing to cook food adequately
• Holding food at incorrect temperatures
• Using contaminated equipment
• Practicing poor personal hygiene

HAACP
① Any three of the following are correct:
• Smoking food as a method of preserving food
• Using food additives or adding components, such as vinegar, to preserve or alter food so it no longer requires time and temperature control for safety
• Curing food
• Custom-processing animals
• Packaging food using reduced-oxygen packaging (ROP) methods
• Treating (e.g., pasteurizing) juice on-site and packaging it for later sale
• Sprouting seeds or beans
② Here are the HACCP principles in order:
A 7
B 4
C 1
D 5
E 2
F 6
G 3