

Activity Quiz 8

Food Safety Management Systems



Name _____ Date _____

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.

- _____
- _____
- _____
- _____
- _____

HACCP

① List three processes that require a HACCP plan.

- _____
- _____
- _____

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