

fold

All Systems Go

OOOL

fold

What type of food safety management system controls risks and hazards throughout the flow of food using seven sequential steps?

All Systems Go

100 points

HACCP

00Z

fold

Name two programs that should be a part of a food safety management system.

All Systems Go

200 points

- Personal hygiene program
 - Food safety training program
 - Supplier selection and specification program
 - Quality control and assurance program
 - Cleaning and sanitation program
 - Standard operating procedures
 - Facility design and equipment maintenance program
 - Pest control program
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003

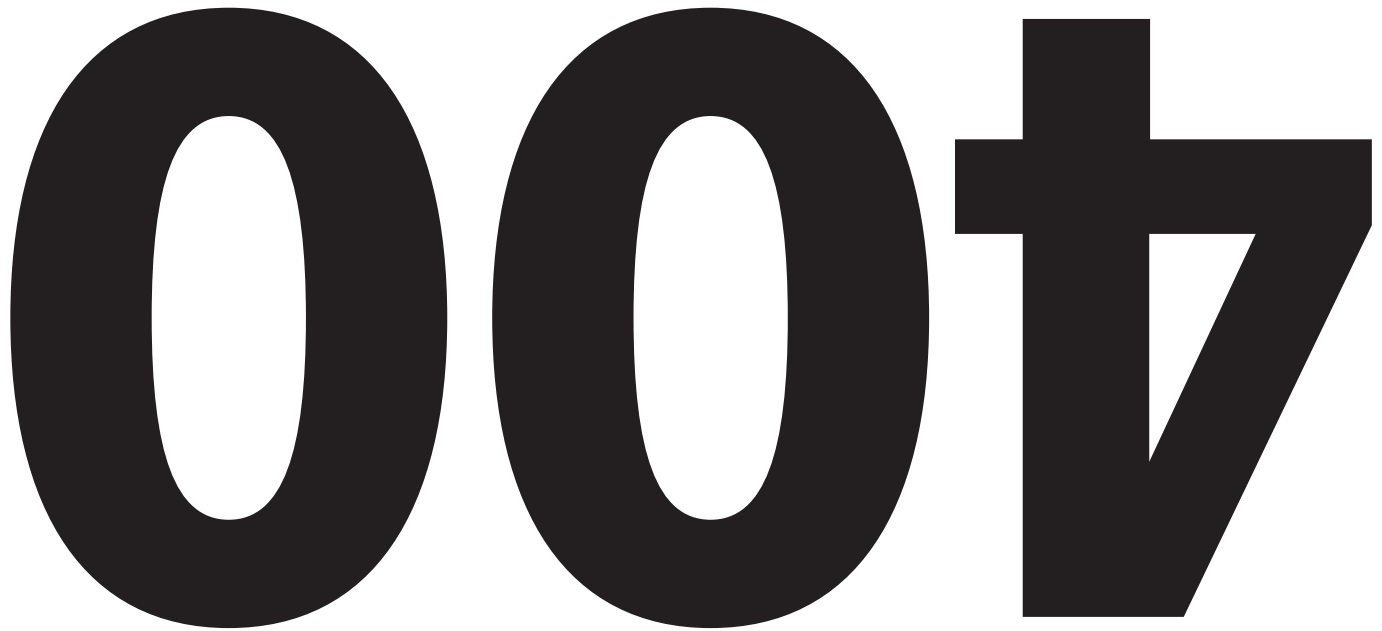
fold

Once critical limits have been established in a HACCP plan, what is the next step?

All Systems Go

300 points

Establish monitoring procedures and determine the best way for the operation to check them



fold

Name two types of records that should be kept as part of a HACCP plan.

All Systems Go

400 points

- Monitoring activities
- Taking corrective actions
- Validating equipment (checking for good working condition)
- Working with suppliers (i.e., shelf-life studies, invoices, specifications, etc.)

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fold

Name two FDA public health interventions.

All Systems Go

500 points

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- Demonstration of knowledge
 - Staff health controls
 - Controlling hands as a vehicle of contamination
 - Time and temperature parameters for controlling pathogens
 - Consumer advisories