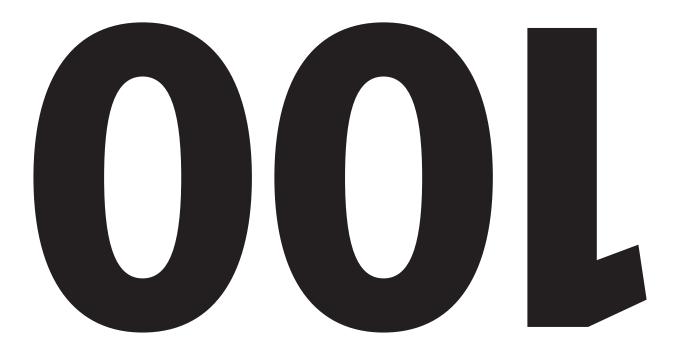
Food Safety Showdown! All Systems Go, Version B

### fold

# AII Systems Go



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

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

fold

### 200 points

### **All Systems Go**

- Quality control and assurance program
- Supplier selection and specification program
  - Food safety training program
    - Personal hygiene program

- Pest control program
- Facility design and equipment maintenance program
  - Standard operating procedures
  - Cleaning and sanitation program

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

fold

**All Systems Go** 

300 points

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

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

fold

**All Systems Go** 

400 points

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

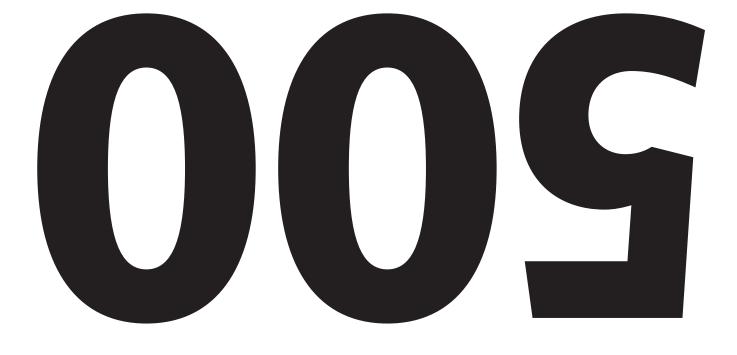
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**All Systems Go** 

### Name two FDA public health interventions.

fold



500 points

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

Demonstration of knowledge