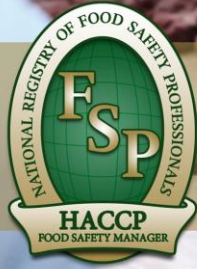


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1. The purpose of a _____ is to provide a clear, simple outline of the steps involved in a food process
 - A. hazard analysis.
 - B. monitoring procedure.
 - C. verification exercise.
 - D. flow diagram.
2. The **MOST** important element in starting an effective food safety management system is
 - A. conducting a hazard analysis.
 - B. obtaining management commitment.
 - C. establishing pre-requisite programs.
 - D. an operational employee health program.
3. Which one of the following is considered a Pre-requisite Program?
 - A. Personal Hygiene
 - B. Identifying critical control points
 - C. Monitoring procedures
 - D. Setting critical limits
4. When assembling the HACCP team the **MOST** important thing to consider is
 - A. including individuals from multiple disciplines.
 - B. ensuring the team members are food safety experts.
 - C. to assure the team does not include local personnel.
 - D. creating a team of quality assurance and control specialists.
5. Which of the following information is required on the label of a food product container (for compliance with applicable codes and regulations) intended for the end consumer?
 - A. It must include ingredient list in the country of origin language
 - B. The water must be identified even if absorbed during processing
 - C. The common and or scientific name of the ingredient must be listed
 - D. Radiation use must say treated by irradiation and display Radura logo



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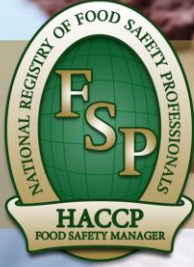
6. Determining the likelihood of a hazard occurring
 - A. must be established during monitoring a present hazard.
 - B. is part of the hazard analysis being conducted.
 - C. is when the hazard is identified as a critical control point.
 - D. happens during establishing critical limits for the hazard.

7. Wherever possible knowing the _____ of a hazard should be included when performing a hazard analysis
 - A. severity and adverse health effects
 - B. the most likely critical limits
 - C. records from the previous year
 - D. associated past foodborne illnesses

8. An example of a critical control point is:
 - A. dicing raw ingredient for the preparation of soup mix.
 - B. reviewing the source of raw ingredients for a food product.
 - C. Cooking a raw food product to the critical limit.
 - D. serving finished, ready-to-eat product.

9. A potential hazard identified in a HACCP plan is
 - A. paper packaging.
 - B. food intolerance.
 - C. glass fragment.
 - D. aluminum cookware.

10. When is the **BEST** time to update a HACCP plan?
 - A. Eighteen months after development for the product and process
 - B. During the regulatory agency's review of product and process
 - C. After the regulatory agency performs review of product and process
 - D. After performing an onsite flow diagram of product and process



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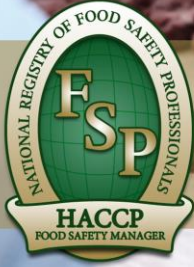
11. A solid foundation for the production of safe food is **BEST** defined as
 - A. a risk control management plan.
 - B. a hazard analysis.
 - C. a pre-requisite program.
 - D. an integrated pest management program.

12. Corrective actions are put into practice
 - A. after the critical limits process.
 - B. after monitoring the process.
 - C. before identifying the hazard.
 - D. before determining critical control points.

13. The **BEST** method for validating the critical limits and critical control points of a HACCP plan is by
 - A. making in-house observations, evaluations and measurements.
 - B. requesting the regulatory agency in charge to perform an inspection.
 - C. using personnel from a different division to review the plans.
 - D. requesting laboratory assistance to perform environmental sampling.

14. In a food safety management system a hazard may be prevented by having controls established in the
 - A. pre-operational program standards.
 - B. management safety standards.
 - C. operational pre-requisite program.
 - D. total quality management program.

15. Calibrating an oven to make sure cooking temperatures are correct is
 - A. part of a verification exercise.
 - B. required when monitoring the product line.
 - C. part of the record keeping process.
 - D. required when the hazard analysis is performed.



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16. A food processing plant that produces canned salmon may use which of the following regulations as a pre-requisite program?
- A. Good Retail Practices
 - B. Good Manufacturing Practices
 - C. CFR Title 21 Part 120
 - D. Best Practices for Seafood
17. Knowledge of an emerging pathogen
- A. requires establishing a new HACCP system to be developed.
 - B. is the responsibility of the front line employee.
 - C. must be first analyzed by the food laboratory.
 - D. necessitates reviewing and, if required, altering the current HACCP system.
18. Complying with applicable laws and regulations is useful for
- A. document disbursement.
 - B. setting control points.
 - C. verification practices.
 - D. monitoring programs.
19. The training program for an effective food safety management system should begin by
- A. developing in-house training materials including HACCP.
 - B. creating a HACCP team with outside third party members.
 - C. appointing a food safety team leader with responsibility and authority.
 - D. requiring the person in charge to be the food safety manager of the program.
20. Who is the person **MOST** likely to perform a corrective action?
- A. Person in charge
 - B. Food safety team leader
 - C. Front line food employee
 - D. Designated food employee



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21. When conducting a review for continuing improvement of a HACCP plan, it is **MOST** important to
 - A. establish appropriate critical limits.
 - B. consider consumer complaints regarding food safety issues.
 - C. have scientific knowledge.
 - D. develop monitoring practices and procedures.

22. To effectively manage a HACCP team requires
 - A. identifying members who have knowledge in food science.
 - B. knowledge of rules and regulations that affect different members.
 - C. expertise in understanding the roles of members and implementing the system.
 - D. Knowledge of the different training methods members must have.

23. In a HACCP plan an effective verification exercise is
 - A. assuring food employees are free of disease
 - B. random sampling of product
 - C. establishing corrective actions
 - D. auditing management resources

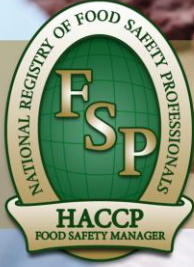
24. Part of monitoring involves
 - A. taking temperatures.
 - B. reviewing HACCP plan.
 - C. developing safe limits.
 - D. determining the cause.

25. When reviewing product and process for developing a HACCP plan,
 - A. product and process must be written as individual plans.
 - B. the process must be handled as part of the pre-requisite program.
 - C. a product must be handled separately from other products.
 - D. a single plan may include similar products and processes.



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26. What is necessary when considering the standard of identity of a product?
- A. Ingredients and their weights.
 - B. Packaging of the product.
 - C. A consumer's individual nutritional needs.
 - D. Quality of the product.
27. What is the first step you must take when performing a hazard analysis?
- A. Establishing intended use of the product.
 - B. Appointment of a food safety team leader.
 - C. Developing a food safety hazards policy.
 - D. Gather and document preliminary information.
28. When establishing a HACCP plan, what should be the first law or rule to consult?
- A. Code of Federal Regulation
 - B. Codex or NACMCF Documentation
 - C. Local or state health code
 - D. Food and Drug Administration Food Code
29. The known food allergens are considered a hazard when
- A. undeclared on a food product label.
 - B. sold in interstate commerce.
 - C. product is made under the cottage food law.
 - D. consumed by a highly susceptible population.
30. How can a hazard be controlled by an operational prerequisite program?
- A. By establishing a system wide safety and sanitation program
 - B. By using a hazard based third party inspection program
 - C. By establishing a purchase specification that addresses the hazard
 - D. Requesting the regulatory authority to evaluate the wholesaler



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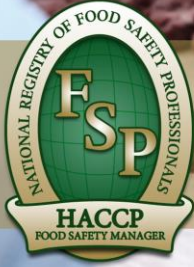
31. A comprehensive HACCP system validation should be done at least
 - A. biennially.
 - B. yearly.
 - C. monthly.
 - D. every six months.

32. If a supervisor were to take a food temperature after an employee, it is a tool use for _____.
 - A. examination
 - B. quantitative
 - C. qualification
 - D. qualitative

33. A food employee sees that the food product being cooked has not reached the proper temperature within the proper time; the next step required is to
 - A. create a flow diagram to see where the process went wrong.
 - B. conduct a hazard analysis of the food product.
 - C. implement the corrective action specified in the HACCP plan.
 - D. contact supervisor to determine the seriousness of the hazard.

34. A good example of a verification exercise is
 - A. end food product testing.
 - B. determining facility layout.
 - C. document process procedure.
 - D. review monitoring records.

35. What is the first step a food safety manager should take to address food employees who may come to work ill?
 - A. Contact the local health department
 - B. Restrict a food employee's activities
 - C. Consult your employee health policy
 - D. Remove food employee from the facility



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36. Which is the MOST important element in a food defense plan?
- A. implementing a proper pest tracking and control program
 - B. covering open containers of food or ingredients in food preparation areas
 - C. monitoring the proper procedure for use of gloves and other utensils
 - D. ensuring employee awareness of suspicious activity and reporting process
37. An activity that may be mandated by the Food and Drug Administration, but is handled by the food establishment is:
- A. requiring food product specifications.
 - B. requiring a health card for Hepatitis A.
 - C. embargoing a food product.
 - D. recalling a food product.
38. A criterion which separates acceptability from unacceptability is a
- A. hazard analysis
 - B. critical control point
 - C. critical limit
 - D. monitoring step
39. The **MOST** important step during a recall requires that a food establishment
- A. trace product distribution
 - B. remove the food in question from commerce
 - C. sample the product for hazard
 - D. know the product specifications
40. The first line of food defense is
- A. the food employee.
 - B. a pre-written plan.
 - C. conducting background checks.
 - D. the management staff.



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41. Verification involves being able to confirm that HACCP elements are working properly. Which of the following is NOT a method used for verification:
 - A. Random sampling
 - B. Microbiological testing
 - C. Performing a mock recall
 - D. Chemical testing

42. Microbiological testing at various points in the cooking process of a whole roast chicken to confirm the destruction of pathogens is an example of:
 - A. Verification
 - B. Corrective action
 - C. Hazard analysis
 - D. Critical limits

43. Verification procedures to determine if the HACCP program is working properly should NOT be conducted by:
 - A. An external consultant
 - B. The individual responsible for performing normal monitoring and corrective actions
 - C. A properly trained person from another department
 - D. The HACCP team leader

44. An internal audit to verify a HACCP system is working properly to ensure the production of safe food should include
 - A. A review of the qualifications of the sanitation team
 - B. Confirmation of the production schedule of the plant
 - C. Confirmation that the CCPs are under control
 - D. Verification of compliance with OSHA regulations

45. Confirming that the process and CCPs are under control is also known as validation. An example of validating a pre-requisite program is
 - A. Reviewing Food Defense procedures for a food plant.
 - B. Swab testing of equipment after cleaning and sanitation procedures have been finished
 - C. Microbiological testing for pathogens in a finished food product
 - D. Taste testing a finished food product for consumer preferences



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ANSWER KEY

1. D	10. D	19. C	28. C	37. D
2. B	11. C	20. D	29. A	38. C
3. A	12. B	21. B	30. C	39. A
4. A	13. A	22. C	31. B	40. A
5. D	14. C	23. B	32. B	41. C
6. B	15. A	24. A	33. C	42. A
7. A	16. B	25. D	34. D	43. B
8. C	17. D	26. A	35. C	44. C
9. C	18. C	27. D	36. D	45. B

This practice exam was developed using the following guidance documents:

- HACCP Principles & Application Guidelines/National Advisory Committee on Microbiological Criteria for Foods (NACMCF) 8/14/97
- ISO 22000 Food Safety Standard in Plain English
- Codex Alimentarius/General Principles Of Food Hygiene Cac/Rcp 1-1969
- FDA Model Food Code 2009/2013
- Code of Federal Regulations Title 21 Part 110
- FDA Managing for Food Safety operator/regulator guide
- FDA Food Defense ALERT/FIRST
- Introduction to HACCP for Food Manufacturing

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<http://www.nrfsp.com/HACCP>

