

Activity Quiz 9

Food Safety Management Systems



Name _____ Date _____

True or False?

- ① _____ Active managerial control focuses on managing the most common foodborne-illness risk factors identified by the Centers for Disease Control and Prevention (CDC).
- ② _____ Purchasing fish directly from local fisheries is considered a risk in an active managerial control system.
- 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 a particular 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, as identified by the Centers for Disease Control and Prevention (CDC).

- _____
- _____
- _____
- _____
- _____

HACCP

- ① List three situations for which a HACCP plan is required.

- _____
- _____
- _____

- ② Put the seven principles in the order that an operation must consider when creating a HACCP plan.

- 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.

Answers

True or False?

- ① T
- ② T
- ③ T
- ④ T

Active Managerial Control

Here are the CDC's 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 food preservation
 - Using food additives or adding components 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
 - Treat (e.g., pasteurize) juice on-site for later sale and package it
 - Sprouting seeds or beans
 - Offering live, molluscan shellfish from a display tank
- ② Here are the HACCP principles in order.
 - A 7
 - B 4
 - C 1
 - D 5
 - E 2
 - F 6
 - G 3