

fold

All Systems Go

001

fold

What is the first step in setting up a HACCP system?

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100 points

Conducting a hazard analysis

00Z

fold

What are five common risk factors for foodborne illness that can be addressed by active managerial control?

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200 points

- Holding food at incorrect temperatures
- Failing to cook food correctly
- Purchasing food from unsafe sources
- Using contaminated equipment
- Practicing poor personal hygiene

OOE

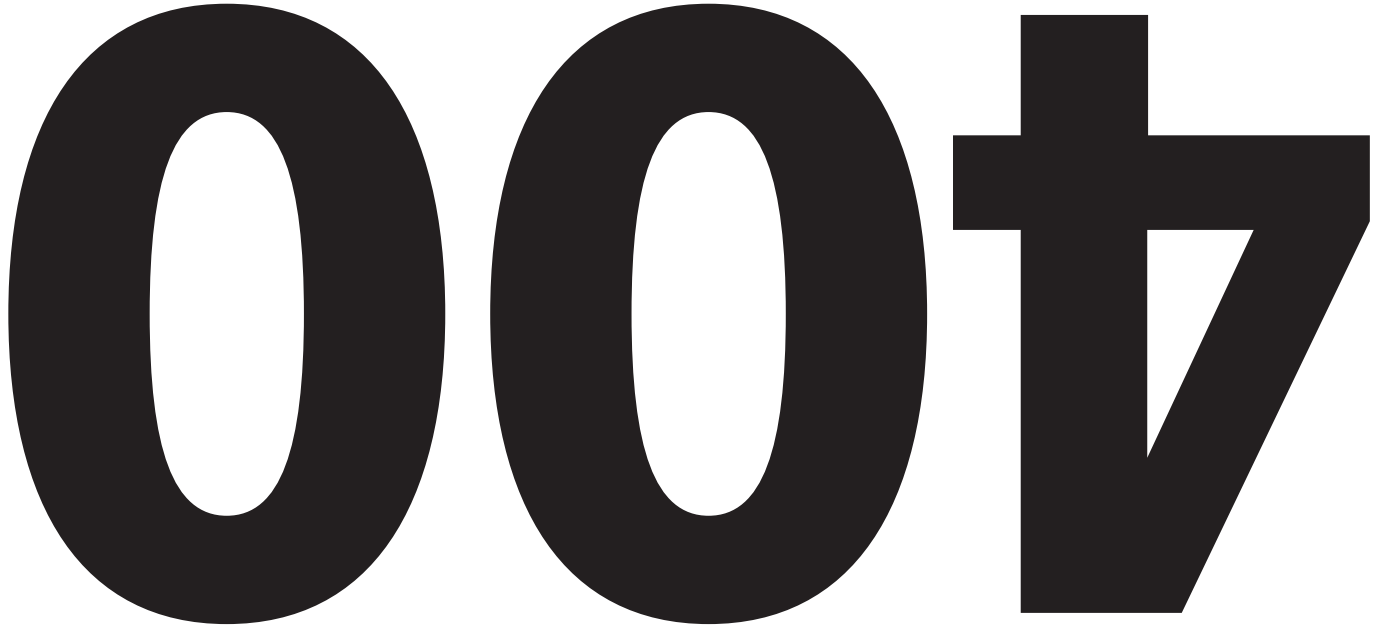
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A point in the flow of food where identified hazards can be prevented, eliminated, or reduced to safe levels.

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300 points

Critical control point (CCP)



fold

Name an activity performed by an operation that requires a variance from the regulatory authority.

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400 points

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- Smoking food as a method of food preservation
 - Curing food
 - Using food additives or adding components to preserve or alter food so that it no longer requires time and temperature control for safety
 - Custom-processing animals
 - Packaging food using a reduced-oxygen (ROP) method
 - Treating juice on-site, and packaging it for later sale
 - Sprouting seeds or beans

009

fold

**Cooking ground beef to 155°F (68°C)
for 15 seconds is an example of
this HACCP principle.**

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500 points

Establish critical limits
