

# SITXFSA002A

## DEVELOP AND IMPLEMENT

## A FOOD SAFETY PROGRAM

### Revision Draft TEST

### Culinary Programs

1. Name **3** of the current bodies that govern Food Safety Standards in Victoria/ Australia and require food safety plans to be developed

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3 x 1 = 3 marks

3 x 1 = 3 marks

2. Which organizations enforce the Food Act in Victoria/ Australia

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1 x 1 = 1 marks

3. What are two forms law that can determine penalties in regard to breaches of the Food Act in Victoria/ Australia
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2 x 1 = 2 marks

4. Why is it harder to achieve penalties in regard to breaches of the Food Act in Victoria/ Australia with one form law above than the other
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1 x 2 = 2 marks

1. What is it another way to achieve enforcement of the Food laws that does not involve the courts
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1 x 2 = 2 marks

*Identifying Client Needs*

2. Catering establishments serve food to a variety of different people. The commercial Caterer must ensure that all the requirements are met for their safety.

List 4 **client groups** that can be placed in a category that need special attention:

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4 x 1 = 4 marks

3. Product specifications are an important tool to be able to check the quality and the nature of the food at all steps from production to consumption and to have a standard for comparison.

Each dish produced should have a specific specification which states the following Information: Name 3 criteria

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3 x 1 = 3 mark

4. . What are the seven principles of a HACCP based system?

Principle 1: \_\_\_\_\_  
Principle 2: \_\_\_\_\_  
Principle 3: \_\_\_\_\_  
Principle 4: \_\_\_\_\_  
Principle 5: \_\_\_\_\_  
Principle 6: \_\_\_\_\_  
Principle 7: \_\_\_\_\_

7 x 1 = 7 marks

5. List 3 types of people (positions/title) that could be an asset on a HACCP team committee:

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3 x 1 = 3 marks

6. To be a member in setting up an effective HACCP team, the following attributes are required: Name 3

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3 x 1 = 3 marks

7. . Describe a Food Safety program

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1 mark

8. Physical hazards can be derived from 6 main areas. List 3 of them. (P's)

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3 x 1 = 3 marks

9. Name three heat resistant microbial toxin hazards that might occur in food

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3 x 1 = 3 marks

10. Name two heat labile (destroyed) microbial toxin hazards that might occur in food

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2 x 1 = 3 marks

11. Name three bacterial infection hazards that require bacteria to grow in the food before it is eaten

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3 x 1 = 3 marks

12. Name three infection hazards that do not require the organism to grow in the food before it is eaten

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3 x 1 = 3 marks

1. Name two infection hazards that are particularly significant for pregnant women (because of possible damage to their un-borne babies) and the food in which they might occur

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2 x 1 = 3 marks

1. Name three bacterial infection hazards that can grow in the food while being stored below 5°C

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3 x 1 = 3 marks

11. List 7 **MAJOR critical steps** where hazards can occur

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7 x 1 = 7 marks

12. Once all potential hazards have been identified and analysed, the next step is to list the associated preventative measures.

List 2 control procedures each in the following areas:

### **Microbiological Procedures**

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2 x 1 = 2 marks

**Physical Hazard Procedures**

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2 x 1 = 2 marks

**Chemical Hazard Procedures**

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2 x 1 = 2 marks

13. Name 4 Support Programs that are a requirement in a FSP

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4 x 1 = 4 marks

14. Records help you check that the food safety measures are adequate and working... Name 3 **records to control foods**

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3 x 1 = 3 marks

15. Define **Validation** of the FSP

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1 x 1 = 1 mark

16. Define **Verification** of the FSP

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1 x 1 = 1 mark

17. Name **3 different** types of Food Safety Audit

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3 x 1 = 3 marks

18. Who is the **certification body** for external auditors?

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1 x 1 = 1 mark

19. What is a **non-conformance** in a food safety audit?

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1 x 1 = 1 mark

20. Name **3 types** of non –conformances

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3 x 1 = 3 marks

21. What is the audit frequency on :

Class 1 businesses \_\_\_\_\_

1 x 1 = 1 mark

**22. Case study**

During the audit of a restaurant, the auditor observes that there are no disposable towels at the hand wash basin. The proprietor explains that the staff constantly wash their hands but use tea towel, which are not sighted by the auditor, to dry their hands.

The auditor is satisfied that staff do wash their hands but issues a .. .. non compliance notice for the lack of appropriate drying facilities, and re audits the business within 7 days.

What type of non compliance is required in this instance?

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1 x 1 = 1 mark

23. What **types of businesses** fall into the Class 2 category?

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1 x 1 = 1 marks

24. What do the initials **CAR** stand for when conducting an audit?

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1 x 1 = 1 mark

**Total of / 60 marks**