

# HACCP QUESTIONS AND ANSWERS

Choose the correct answer for each of the following questions concerning HACCP:

## HACCP Questions

- a. What is HACCP?
- b. Why is HACCP important?
- c. What are the major food hazards?
- d. What role does microbiological testing play in HACCP programs?
- e. Are there established HACCP guidelines and plans for the food industry to use?
- f. How would HACCP be applied from farm to table?
- g. How can consumers use HACCP?

## HACCP Answers

1. Because it prioritizes and controls potential hazards in food production. By controlling major food risks, such as microbiological, chemical and physical contaminants, the industry can better assure consumers that its products are safe. By reducing foodborne hazards, public health protection is strengthened.
2. It can play a valuable role in HACCP programs as a means for verifying if the HACCP system is working properly. Using microbiological data, plants can identify when the production process is not being properly controlled or verify that prevention efforts are successfully reducing bacterial levels.
3. It is a process control system that identifies where hazards might occur in the food production process and puts into place stringent actions to take to prevent the hazards from occurring.
4. On the farm, there are actions that can be taken to prevent contamination, such as monitoring feed, maintaining farm sanitation, and practicing good animal health management practices. In the plant, contamination must be prevented during slaughter and processing. Once meat and poultry products leave the plant, there should be controls in place during transportation, storage and distribution. In retail stores, proper sanitation, refrigeration, storage and handling practices will prevent contamination. Finally, in restaurants, food service and homes, food handlers must store, handle and cook foods properly to ensure food safety.
5. There are seven HACCP principles that must be followed to implement HACCP. Every food production process in a plant will need an individual HACCP plan that directly impacts the specifics of the product and process.
6. They are microbiological contaminants, such as *Salmonella*, *E. coli* O157:H7, *Listeria*, *Campylobacter*, and *Clostridium botulinum*.
7. They can implement HACCP-like practices in the home by following proper storage, handling, cooking and cleaning procedures. There are many steps to take to ensure food safety. Examples include properly refrigerating meat and poultry, keeping raw meat and poultry separate from cooked and ready-to-eat foods, thoroughly cooking meat and poultry, and refrigerating and cooking leftovers to prevent bacterial growth.