Unit 306: Monitoring and supervision of food safety

# Activity 29: CCP, CL and CA

What do the four abbreviations mean:

* **HACCP**
* **CCP**
* **CL**
* **CA**

Match the terms:

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| HACCP | A measure used to decide if the results of monitoring are acceptable or not |
| CCCP | A step in the process where hazards must be prevented, removed or reduced to a safe level |
| CL | Any action taken when a loss of control happens at a critical control point |
| CA | A formal system of food safety management |

Identify any three of the seven areas of the HACCP procedures in the kitchen and explain how they are used to control food safety: