Unit 306: Monitoring and supervision of food safety

# Worksheet 11: HACCP plan (Tutor)

1. Give examples when the HACCP plan should identify circumstances that would initiate or “trigger” a review:

* Changes in raw materials or product formulation
* Introduction of new product
* Change in raw materials supplier
* Change in processing system
* Change in layout or environment
* Modification to process equipment or new equipment
* Failures in system e.g. corrective action or product recall
* Anticipated change in customer or consumer
* Any report from the marketplace that indicates a health or spoilage risk associated with the product
* Emergence of a new food-borne pathogen (such as bacteria that can cause illness) with public health significance or other health issue
* Changes in legislation

1. How can supervisors ensure staff are aware of the importance of maintaining food safety? Give an example for each:

* Training
* Regular team meetings
* Enforcing food safety practices by supervisors