


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:

		
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: