

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: