

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
2. 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