

## 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