

## Level 4 Food Safety - Six

The manager of a food business specialising in the sale of fresh made sandwiches is reviewing their food safety management (HACCP) system

- a. Describe with reasons, 2 examples of when a food safety management system may need to be reviewed and updated. (4 marks)
  
- b. Identify 2 hazards and 2 corresponding controls that you would expect to see included in the hazard analysis section of the food safety management system in relation to stock control. (4 marks)
  
- c. When reviewing the plan with HACCP team members, you identify that they are confused about the difference between monitoring and verification. With the use of suitable examples, outline the purpose of each. (6 marks)
  
- d. Outline 2 ways the suitability of the food safety management plan could be verified. (4 marks)