

# Certified HACCP Auditor Practice Test Questions and Answers

## 1. What does HACCP stand for in food safety management?

- A) Hazard Analysis and Critical Control Points
- B) Health Assessment and Critical Care Protocols
- C) Hazard Assessment and Critical Control Procedures
- D) Health Analysis and Critical Care Points

## 2. How many principles form the foundation of the HACCP system?

- A) 5 principles
- B) 6 principles
- C) 7 principles
- D) 8 principles

## 3. What is a Critical Control Point (CCP) in HACCP?

- A) Any point where food safety hazards may occur
- B) A step where control can be applied to prevent or eliminate hazards
- C) The final inspection point before product distribution
- D) A monitoring point for temperature only

## 4. What should be done when monitoring indicates a deviation from established critical limits?

- A) Continue production and document the deviation
- B) Implement predetermined corrective actions immediately
- C) Wait for the next scheduled monitoring check
- D) Notify management at the end of the shift

Answers: 1-A 2-C 3-B 4-B

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