

Level 3 Food Safety Certificate Practice Test Questions and Answers

1. What does 'HACCP' stand for?

- A) Hazard Analysis and Critical Control Points
- B) Health and Catering Control Programme
- C) Hygiene Assurance and Contamination Control Protocol
- D) Hazard Assessment and Compliance Control Plan

2. What is a 'critical limit' in HACCP?

- A) The maximum or minimum value for a measurable parameter at a CCP that distinguishes safe from unsafe — e.g., 75°C core temperature
- B) Any temperature guideline
- C) The minimum number of staff required
- D) The maximum storage time for food

3. What does a cleaning schedule specify?

- A) What must be cleaned, how, by whom, how often, with which products, at what concentration, and how evidence is recorded
- B) Only the frequency of cleaning
- C) Only which products to use
- D) A daily timetable of kitchen activities

4. What is a 'two-stage clean' in food hygiene?

- A) First cleaning to remove dirt and grease, then disinfecting to reduce microorganisms — with rinsing between stages if required by the product instructions
- B) Cleaning twice with the same product
- C) Cleaning in the morning and disinfecting in the evening
- D) A deep clean followed by a standard clean

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

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