

ISO 22000:2005 Food Safety Management Systems



Sample Papers

ISO 22000:2005 Food Safety Management Systems Sample Questions

1. "Concept that food will not cause harm to the consumer when it is prepared and/or eaten according to its intended use" is the definition for:
 - A. food safety hazard
 - B. food safety
 - C. food chain
 - D. none of the above

2. "Action taken to eliminate the causes of an existing nonconformity, defect or other undesirable situation in order to prevent recurrence" is called:
 - A. management review
 - B. document and data changes
 - C. corrective action
 - D. all of the above

3. An audit in which an organisation evaluates the activities of itself is called:
 - A. a first party audit
 - B. a second party audit
 - C. a third party audit
 - D. none of the above

4. "Criterion which separates acceptability from unacceptability" is the definition for:
 - A. critical control point
 - B. Operational pre-requisite programme
 - C. critical limit
 - D. none of the above

5. The food safety management system documentation shall include:
 - A. documented statements of a food safety policy and related objectives
 - B. documented job descriptions for all personnel
 - C. calibration records for all measuring equipment
 - D. all of the above

6. ISO 22000 requires documented procedures for:
 - A. food safety training
 - B. corrective actions
 - C. auditing the critical suppliers
 - D. all of the above

7. The Food Safety Team Leader is responsible for:
 - A. relevant training and education of the food safety team members
 - B. the establishment, implementation and maintenance of the Food Safety Management System
 - C. reporting to the organization's top management on the effectiveness and suitability of the food safety management system
 - D. all of the above

8. Food safety policy can be communicated through:
 - A. the organizations' website
 - B. posting in the organizations' intranet
 - C. training
 - D. all of the above

9. Emergency situations and accidents that can impact food safety may include:
 - A. fire
 - B. earthquakes
 - C. floods
 - D. all of the above

10. The benefits of making a preliminary or pre-audit food safety visit to an organisation prior to the actual audit may include:
 - A. gathering information for better planning
 - B. checking that the product is of good quality
 - C. finding of the person responsible for a non conformity and reporting to the top management
 - D. all of the above

ANSWER KEY for SAMPLE Questions

1	B
2	C
3	A
4	C
5	A
6	B
7	D
8	D
9	D
10	A