

# REHIS HAZARD ANALYSIS AND CRITICAL CONTROL POINT (HACCP) PRACTICE EXAM (SAMPLE)

STUDY GUIDE



*Prepare with structure. Pass with confidence*



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# Introduction

Preparing for a certification exam can feel overwhelming, but with the right tools, it becomes an opportunity to build confidence, sharpen your skills, and move one step closer to your goals. At Examzify, we believe that effective exam preparation isn't just about memorization, it's about understanding the material, identifying knowledge gaps, and building the test-taking strategies that lead to success.

This guide was designed to help you do exactly that.

Whether you're preparing for a licensing exam, professional certification, or entry-level qualification, this book offers structured practice to reinforce key concepts. You'll find a wide range of multiple-choice questions, each followed by clear explanations to help you understand not just the right answer, but why it's correct.

The content in this guide is based on real-world exam objectives and aligned with the types of questions and topics commonly found on official tests. It's ideal for learners who want to:

- Practice answering questions under realistic conditions,
- Improve accuracy and speed,
- Review explanations to strengthen weak areas, and
- Approach the exam with greater confidence.

We recommend using this book not as a stand-alone study tool, but alongside other resources like flashcards, textbooks, or hands-on training. For best results, we recommend working through each question, reflecting on the explanation provided, and revisiting the topics that challenge you most.

Remember: successful test preparation isn't about getting every question right the first time, it's about learning from your mistakes and improving over time. Stay focused, trust the process, and know that every page you turn brings you closer to success.

Let's begin.

# How to Use This Guide

This guide is designed to help you study more effectively and approach your exam with confidence. Whether you're reviewing for the first time or doing a final refresh, here's how to get the most out of your Examzify study guide:

## 1. Start with a Diagnostic Review

Skim through the questions to get a sense of what you know and what you need to focus on. Your goal is to identify knowledge gaps early.

## 2. Study in Short, Focused Sessions

Break your study time into manageable blocks (e.g. 30 – 45 minutes). Review a handful of questions, reflect on the explanations.

## 3. Learn from the Explanations

After answering a question, always read the explanation, even if you got it right. It reinforces key points, corrects misunderstandings, and teaches subtle distinctions between similar answers.

## 4. Track Your Progress

Use bookmarks or notes (if reading digitally) to mark difficult questions. Revisit these regularly and track improvements over time.

## 5. Simulate the Real Exam

Once you're comfortable, try taking a full set of questions without pausing. Set a timer and simulate test-day conditions to build confidence and time management skills.

## 6. Repeat and Review

Don't just study once, repetition builds retention. Re-attempt questions after a few days and revisit explanations to reinforce learning. Pair this guide with other Examzify tools like flashcards, and digital practice tests to strengthen your preparation across formats.

There's no single right way to study, but consistent, thoughtful effort always wins. Use this guide flexibly, adapt the tips above to fit your pace and learning style. You've got this!

## Questions

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**1. What must be ensured to reduce the risk of infestation?**

- A. Deliveries are checked for pests
- B. Rubbish is collected every hour
- C. Premises and rubbish areas are kept in a clean and tidy condition
- D. Pests are allowed to move inside

**2. What is the purpose of color-coding in handling raw and ready-to-eat foods?**

- A. To separate raw and ready-to-eat foods
- B. To identify temperature range
- C. To label expiration dates
- D. To indicate cleaning frequency

**3. Outline the typical steps to develop a HACCP plan.**

- A. Assemble HACCP team; describe product and use; develop a detailed process flow diagram; identify hazards; conduct hazard analysis; determine CCPs; establish critical limits; establish monitoring; establish corrective actions; establish verification; establish documentation/records; reassess as needed.
- B. Describe product and use; hazard analysis first; skip CCPs; implement sanitation; then document.
- C. Draft marketing plan; hire auditors; present to board.
- D. Determine CCPs first, then analyze hazards; then identify hazards; develop flow diagram.

**4. Waste MUST**

- A. May accumulate in food rooms
- B. Must be deposited in open containers
- C. Not be allowed to accumulate in food rooms
- D. Can be stored anywhere briefly

**5. When does spoilage commence in food?**

- A. as soon as it is harvested, taken from the sea or slaughtered
- B. after cooking
- C. during processing
- D. before packaging

- 6. What is the purpose of verification activities in HACCP records?**
- A. To replace monitoring data with guesses.
  - B. To document customer feedback.
  - C. To modify the HACCP plan without evidence.
  - D. To confirm that the HACCP plan is functioning as intended and that controls are effective.
- 7. Which combination of features are included in the requirements for food premises?**
- A. Temperature controlled conditions
  - B. Adequate washing facilities and drinking water
  - C. Satisfactory lighting, ventilation and drainage
  - D. All of the above
- 8. How should you document a deviation and corrective action?**
- A. Record time, person, description of deviation, actions taken, disposition of product, verification steps, and sign-off.
  - B. Ignore deviation and proceed
  - C. Only record the time
  - D. Delete records
- 9. Which statement is part of Clean & Control measures to prevent contamination?**
- A. Cook foods thoroughly.
  - B. Sanitize, manage waste, and stop pests.
  - C. Maintain a warm kitchen.
  - D. Ignore pest control.
- 10. Which is NOT a reason for cleaning?**
- A. To save electricity
  - B. To remove matter on which bacteria would grow
  - C. To remove dirt and grease
  - D. To comply with the law

## **Answers**

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

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## **Explanations**

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## 1. What must be ensured to reduce the risk of infestation?

- A. Deliveries are checked for pests
- B. Rubbish is collected every hour
- C. Premises and rubbish areas are kept in a clean and tidy condition**
- D. Pests are allowed to move inside

*Good housekeeping is crucial to reducing infestation risk. When premises and rubbish areas are kept clean and tidy, there are fewer food residues and hiding places for pests, making it harder for them to establish themselves and easier to notice any signs early. Regular cleaning, proper waste management, and keeping areas clear support effective pest control by removing attractants and improving the effectiveness of monitoring and other controls. Checking deliveries for pests helps prevent new contamination, but it doesn't address the ongoing cleanliness of the whole site. Collecting rubbish every hour isn't a universal requirement and won't by itself stop an infestation if other areas remain dirty. Allowing pests to move inside would increase risk rather than reduce it.*

## 2. What is the purpose of color-coding in handling raw and ready-to-eat foods?

- A. To separate raw and ready-to-eat foods**
- B. To identify temperature range
- C. To label expiration dates
- D. To indicate cleaning frequency

*Color-coding creates a clear, visual cue to keep raw and ready-to-eat foods separate, which is the key safeguard against cross-contamination. By assigning distinct colors to equipment, surfaces, and containers used for raw foods versus ready-to-eat items, staff can quickly and reliably avoid using the same tool on both types of foods. This simple system supports safe handling in busy environments because it reduces reliance on memory and minimizes mistakes that could occur during prep or service. The other options describe important practices, but they are handled in different ways (temperatures with thermometers and logs, expiry dates with labeling timelines, cleaning frequency with schedules). The primary purpose of color-coding in this context is to prevent cross-contamination by separating raw from ready-to-eat foods.*

### 3. Outline the typical steps to develop a HACCP plan.

- A. Assemble HACCP team; describe product and use; develop a detailed process flow diagram; identify hazards; conduct hazard analysis; determine CCPs; establish critical limits; establish monitoring; establish corrective actions; establish verification; establish documentation/records; reassess as needed.
- B. Describe product and use; hazard analysis first; skip CCPs; implement sanitation; then document.
- C. Draft marketing plan; hire auditors; present to board.
- D. Determine CCPs first, then analyze hazards; then identify hazards; develop flow diagram.

*Developing a HACCP plan starts with assembling a multidisciplinary team to bring together required expertise, then describing the product and its intended use so everyone understands how it will be handled and consumed. Next, you map the process with a detailed flow diagram, showing every step from receiving to distribution, so risks can be seen in context. With the process laid out, you identify potential hazards and perform a hazard analysis to determine which hazards are significant and require control. Based on that analysis, you decide where in the process controls are essential, identifying the critical control points. For each CCP, you establish clear critical limits and set up ongoing monitoring to ensure the process stays within those limits. You also define corrective actions to take when monitoring indicates a deviation, and you plan verification activities to confirm the plan is functioning as intended. Finally, you maintain thorough documentation and records and reassess the plan whenever there are changes to the product, process, or new information. The other options misorder or omit essential elements—for example, suggesting hazard analysis without establishing CCPs, or focusing on marketing rather than the safety-focused sequence.*

### 4. Waste MUST

- A. May accumulate in food rooms
- B. Must be deposited in open containers
- C. Not be allowed to accumulate in food rooms
- D. Can be stored anywhere briefly

*Handling waste properly is about preventing contamination and pest issues in food areas. Waste should never be allowed to build up in food rooms because accumulation creates odors, increases microbial growth risk, and attracts pests, all of which threaten safety and hygiene. The correct approach is to remove waste promptly and store it in closed, pest-proof containers in a designated waste area, away from food preparation and storage zones. This keeps the workspaces clean and reduces cross-contamination chances, aligning with good hygiene and HACCP principles. The other options would undermine safety: open containers can leak and attract pests; storing waste anywhere briefly bypasses the need for containment; and letting waste accumulate in food rooms directly compromises sanitation and food safety.*

## 5. When does spoilage commence in food?

- A. as soon as it is harvested, taken from the sea or slaughtered
- B. after cooking
- C. during processing
- D. before packaging

*Spoilage starts as soon as the food source is no longer alive and the tissue processes begin to break down. When plants are harvested or animals are slaughtered (or caught for seafood), the natural enzymes in the tissue and the inherent microflora begin to act on the food. That initial activity sets the stage for spoilage, which progresses over time if the product is kept under conditions that allow growth or enzymatic change. Cooking can reduce or kill many microorganisms, and processing or packaging can alter the environment, but they don't initiate the spoilage—the deterioration begins right at harvest or slaughter.*

## 6. What is the purpose of verification activities in HACCP records?

- A. To replace monitoring data with guesses.
- B. To document customer feedback.
- C. To modify the HACCP plan without evidence.
- D. To confirm that the HACCP plan is functioning as intended and that controls are effective.

*Verification activities in HACCP records serve to confirm that the HACCP plan is functioning as intended and that the control measures are effective. They go beyond daily monitoring by checking the accuracy of monitoring data, ensuring CCPs stay within limits, and confirming that corrective actions truly resolve any issues. Verification can involve reviewing records, calibrating instruments, conducting audits, and using independent checks or validation to prove the plan's effectiveness. This differs from replacing monitoring data with guesses, documenting customer feedback, or changing the plan without evidence, none of which demonstrate that hazards are being controlled as intended.*

## 7. Which combination of features are included in the requirements for food premises?

- A. Temperature controlled conditions
- B. Adequate washing facilities and drinking water
- C. Satisfactory lighting, ventilation and drainage
- D. All of the above

*All of these features are required for food premises because each one supports a different aspect of food safety. Temperature controlled conditions help prevent growth of spoilage and pathogenic microorganisms by keeping foods out of the danger zone. Adequate washing facilities and a reliable drinking water supply are fundamental for hygiene, enabling proper handwashing, cleaning, and sanitizing processes for staff and equipment. Satisfactory lighting, ventilation and drainage ensure that the workspace is safe and clean: lighting aids safe food handling and thorough cleaning, ventilation reduces humidity and airborne contaminants, and drainage prevents standing water that can harbor bacteria and attract pests. Taken together, these elements cover the main environmental and hygiene needs of a food premises, so the correct choice is all of the above.*

## 8. How should you document a deviation and corrective action?

- A. Record time, person, description of deviation, actions taken, disposition of product, verification steps, and sign-off.
- B. Ignore deviation and proceed
- C. Only record the time
- D. Delete records

Recording deviations and the corresponding corrective actions is about creating a complete, auditable trail that shows what happened, how the issue was controlled, and that the product is handled safely. When a CCP limit is breached or a process goes off spec, you document all the key details in a formal record: the exact time the deviation occurred and who reported it, a clear description of what happened and which limit was exceeded, the actions taken to contain the issue and prevent further impact, how the affected product was dispositioned (held, reworked, or discarded), the verification steps used to confirm that the corrective action was effective (retests, recalibrations, follow-up checks), and the sign-off by the responsible supervisor or QA. This level of detail builds a traceable history, supports root-cause investigation, and provides evidence for audits that proper controls were applied. Missing essential information makes the record useless and undermines safety and compliance. Ignoring the deviation or recording only a fragment like the time, or deleting records, would remove accountability and prevent proper verification or traceability.

## 9. Which statement is part of Clean & Control measures to prevent contamination?

- A. Cook foods thoroughly.
- B. Sanitize, manage waste, and stop pests.
- C. Maintain a warm kitchen.
- D. Ignore pest control.

Preventing contamination relies on keeping the production environment clean and under control. Clean & Control measures target sanitation, proper waste handling, and pest management to stop contaminants from entering or spreading. Sanitize, manage waste, and stop pests is the best choice because it directly represents those foundational practices: cleaning and sanitizing surfaces and equipment to remove contaminants, disposing of waste properly so it doesn't attract or harbor pathogens, and implementing pest control to prevent pests from introducing contaminants or spreading them. Cooking foods thoroughly, while important for eliminating pathogens in finished products, does not address the hygienic conditions of the prep and processing environment itself. Maintaining a warm kitchen isn't a standard Clean & Control measure and can actually encourage microbial growth if not managed properly. Ignoring pest control clearly contradicts the preventive intent of Clean & Control measures.

## 10. Which is NOT a reason for cleaning?

- A. To save electricity
- B. To remove matter on which bacteria would grow
- C. To remove dirt and grease
- D. To comply with the law

The main idea here is that cleaning in food safety is done to maintain hygiene and meet regulatory requirements. Cleaning aims to remove dirt, grease, and any material that could harbor or support the growth of bacteria, and to ensure the operation complies with laws and standards. Saving electricity is not a direct or primary reason for cleaning; while good cleaning can support overall efficiency, it's not the purpose of cleaning itself. The other options reflect clear sanitation goals: removing soil and grease, reducing microbial risk, and complying with legal requirements.

## Next Steps

Congratulations on reaching the final section of this guide. You've taken a meaningful step toward passing your certification exam and advancing your career.

As you continue preparing, remember that consistent practice, review, and self-reflection are key to success. Make time to revisit difficult topics, simulate exam conditions, and track your progress along the way.

If you need help, have suggestions, or want to share feedback, we'd love to hear from you. Reach out to our team at [hello@examzify.com](mailto:hello@examzify.com).

Or visit your dedicated course page for more study tools and resources:

<https://rehishaccp.examzify.com>

We wish you the very best on your exam journey. You've got this!

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