

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

STUDY GUIDE



SAMPLE STUDY GUIDE WITH LIMITED QUESTIONS

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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. Which item would be considered a sign of pest infestation?**
 - A. Cluttered storage
 - B. Clean floors
 - C. Fresh air
 - D. Gnawing damage

- 2. Which statement about the HACCP team is correct?**
 - A. The HACCP team is responsible for only documenting the plan.
 - B. The HACCP team develops, implements, and maintains the HACCP plan, and includes cross-functional members.
 - C. The HACCP team handles marketing and consumer communications.
 - D. The HACCP team is optional for small operations.

- 3. 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

- 4. Which of the following describes a typical corrective action when a CCP deviation occurs?**
 - A. Document the deviation, identify the cause, implement corrective actions, reprocess as needed, and verify effectiveness.
 - B. Hide the deviation from customers.
 - C. Immediately discard all products with no investigation.
 - D. Ignore and continue production.

- 5. What does personal hygiene mean?**
 - A. Keeping yourself clean
 - B. Keeping the kitchen clean
 - C. Wearing gloves at all times
 - D. Sanitizing equipment

6. Why is water quality critical in HACCP, and what standard should it meet?

- A. Water quality is not important in HACCP; there are no standards.
- B. Water should be potable and meet regulatory/food-grade standards; ensure temperature and chlorine levels meet sanitation requirements.
- C. Water must be bottled in sealed bottles.
- D. Water only needs to be clear; taste is what matters.

7. What is the primary purpose of HACCP in food production?

- A. To identify, evaluate, and control hazards that could affect food safety from receipt of ingredients to final consumption, by designing a plan of preventive controls.
- B. To maximize flavor and texture regardless of safety.
- C. To ensure products are aesthetically pleasing.
- D. To replace prerequisite programs

8. 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

9. Which of the following is one of the four common types of food poisoning?

- A. Staphylococcus aureus
- B. Rotavirus
- C. Clostridium perfringens
- D. Salmonella.

10. Why is lot tracing and batch numbering important in HACCP?

- A. Enables precise identification of product affected by any hazard; supports recalls and traceability.
- B. Increases paperwork
- C. Not required if product is small batch
- D. Only used for aging

Answers

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

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Explanations

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1. Which item would be considered a sign of pest infestation?

- A. Cluttered storage
- B. Clean floors
- C. Fresh air
- D. Gnawing damage**

Signs of pest infestation include direct physical damage caused by pests. Gnawing damage is a clear indicator that pests, such as rodents or some insects, have been actively chewing on packaging, food containers, or structural materials, showing their presence and activity. This kind of damage prompts immediate corrective actions like removing affected items, sealing entry points, and implementing targeted pest control measures. Cluttered storage, while it can create spaces for pests to hide, isn't itself proof of an infestation. Clean floors reflect good sanitation practices but don't indicate whether pests are present. Fresh air isn't a sign of pests and doesn't relate to infestation status.

2. Which statement about the HACCP team is correct?

- A. The HACCP team is responsible for only documenting the plan.
- B. The HACCP team develops, implements, and maintains the HACCP plan, and includes cross-functional members.**
- C. The HACCP team handles marketing and consumer communications.
- D. The HACCP team is optional for small operations.

The main idea is that HACCP is a teamwork-driven, ongoing system, not a one-person task. The HACCP team is a cross-functional group that takes ownership of the entire plan—from hazard analysis and CCP determination to setting limits, designing monitoring and verification procedures, implementing corrective actions, and keeping records up to date. Because the plan needs broad process understanding, input from different functions (production, quality, maintenance, procurement, sanitation, etc.) ensures all hazards are considered and controls are practical and effective. It's not only about documenting the plan; the team actively develops, implements, and maintains it to ensure ongoing safety. Marketing or consumer communications aren't the focus of HACCP and don't define the team's roles. And while the team may be small in a tiny operation, HACCP still requires a team with appropriate authority and responsibility to manage hazards, not the option to skip it. So the statement that the HACCP team develops, implements, and maintains the HACCP plan, including cross-functional members, best captures how HACCP should work.

3. 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.

4. Which of the following describes a typical corrective action when a CCP deviation occurs?

- A. Document the deviation, identify the cause, implement corrective actions, reprocess as needed, and verify effectiveness.**
- B. Hide the deviation from customers.
- C. Immediately discard all products with no investigation.
- D. Ignore and continue production.

When a CCP deviation happens, the priority is to restore control and prove the process is back in spec. The best answer covers the full, proper response: first document what occurred so there's a clear record, then identify the root cause to prevent recurrence. Next, implement corrective actions aimed at stopping the deviation from happening again and, if any product was affected, decide whether reprocessing or disposal is needed. Finally, verify that the actions were effective and the process remains under control. This sequence ensures both safety and compliance, and keeps records that support traceability. Hiding the deviation from customers isn't acceptable practice and erodes trust and safety. Discarding all products immediately without any investigation wastes resources and ignores the underlying issue. Ignoring the deviation and continuing production is dangerous because it risks producing unsafe products and violating HACCP principles.

5. What does personal hygiene mean?

- A. Keeping yourself clean**
- B. Keeping the kitchen clean
- C. Wearing gloves at all times
- D. Sanitizing equipment

Personal hygiene is about the cleanliness and health practices of the person handling food to prevent contamination. It focuses on the individual: washing hands properly, keeping clothing clean, tying back hair, covering wounds, and avoiding work when ill. These practices form the frontline defense against transferring germs to food. So keeping yourself clean is the best fit because it directly addresses how a person maintains cleanliness and reduces contamination risk. The other options relate to the environment or tools rather than the person's own hygiene: keeping the kitchen clean concerns the surroundings, wearing gloves at all times introduces PPE usage rather than personal cleanliness, and sanitizing equipment targets surfaces and tools rather than the person.

6. Why is water quality critical in HACCP, and what standard should it meet?

- A. Water quality is not important in HACCP; there are no standards.
- B. Water should be potable and meet regulatory/food-grade standards; ensure temperature and chlorine levels meet sanitation requirements.**
- C. Water must be bottled in sealed bottles.
- D. Water only needs to be clear; taste is what matters.

Water quality is critical in HACCP because water can directly contact food and equipment, act as a vehicle for contaminants, and influence the effectiveness of cleaning and sanitizing processes. Water used in the operation should be potable and meet regulatory or food-grade standards to ensure it is free from harmful microorganisms and chemical contaminants and safe for food contact. Keeping water within regulatory or food-grade standards also supports sanitation plans by allowing proper sanitizing and cleaning. Monitoring key parameters, such as temperature and sanitizer residuals (for example, chlorine levels), helps ensure cleaning and disinfection are effective and maintained throughout the operation. Other options miss the safety focus. Water safety isn't optional, and there are standards to meet; relying on bottled water isn't required for everyday processes, and simply requiring water to be clear or taste acceptable does not guarantee safety, as some contaminants or pathogens may not affect clarity or taste.

7. What is the primary purpose of HACCP in food production?

- A. To identify, evaluate, and control hazards that could affect food safety from receipt of ingredients to final consumption, by designing a plan of preventive controls.**
- B. To maximize flavor and texture regardless of safety.
- C. To ensure products are aesthetically pleasing.
- D. To replace prerequisite programs

HACCP is a preventive, risk-based approach to food safety that focuses on preventing hazards at every step from receiving ingredients through to final consumption. The best answer captures this by describing how hazards are identified, evaluated, and controlled through a plan of preventive controls, rather than reacting after problems occur. This approach differs from chasing flavor, texture, or appearance, which relate to quality or marketing rather than safety. It also isn't about replacing prerequisite programs, which provide the foundational conditions (like sanitation and supplier controls) that HACCP builds on. Instead, HACCP complements those programs by applying systematic analysis and control points to prevent hazards from reaching the consumer. In practice, HACCP involves analyzing potential hazards, determining critical control points where those hazards can be prevented or reduced, setting critical limits, monitoring the controls, taking corrective actions when needed, and verifying and documenting the system's effectiveness.

8. 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.

9. Which of the following is one of the four common types of food poisoning?

- A. Staphylococcus aureus
- B. Rotavirus
- C. Clostridium perfringens
- D. Salmonella

The main idea is recognizing which organisms are commonly cited as major causes of foodborne illness in HACCP practice. Among the options, Salmonella is a well-known, classic culprit associated with a wide range of foods and outbreaks, so it's commonly listed as one of the four typical food poisoning types. Rotavirus causes gastroenteritis but is a viral pathogen and isn't grouped with those four common bacterial food-poisoning types. The other two options, Staphylococcus aureus and Clostridium perfringens, are indeed recognized as common bacterial sources of food poisoning, but the question's standard teaching often highlights Salmonella as a representative member of that four-pathogen group. In practice, controlling Salmonella involves proper cooking to safe temperatures, preventing cross-contamination, and maintaining safe storage conditions to stop bacterial growth.

10. Why is lot tracing and batch numbering important in HACCP?

- A. Enables precise identification of product affected by any hazard; supports recalls and traceability.
- B. Increases paperwork
- C. Not required if product is small batch
- D. Only used for aging

Lot tracing and batch numbering are critical for traceability in HACCP. They let you pinpoint exactly which product could be affected by a hazard and follow that product through production, packaging, distribution, and sale. With precise batch codes, a problem identified in one batch can be isolated quickly, enabling a targeted recall rather than a blanket withdrawal of all products. This supports rapid risk management, helps identify the root cause by linking finished product to specific ingredients or processes, and ensures regulatory and customer communication is accurate and timely. In practice, batch numbering connects every step of manufacturing to a concrete record—raw materials, processing parameters, QA checks, packaging, and distribution—so you can verify where the batch went and who might have received it. If a hazard is detected, you can withdraw only the affected batch, protect consumers, and assess the effectiveness of corrective actions. It's not about more paperwork, not about aging, and not dependent on batch size—the purpose is reliable traceability to manage risk and recalls efficiently.

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.

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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