

HACCP PROCEDURAL QUESTIONS AND ANSWERS

HACCP Procedural Questions: Buyer Specifications

Describe Establishment Requirements for Vendor Selection
test

HACCP Procedural Questions: Allergen Management

Do any product/menu items contain potential allergen ingredients

☐Yes ☒No ☐NA

If yes, describe allergen ingredients

Please describe procedures for allergen control:

HACCP Procedural Questions: Safety Hazard Procedures

Describe basic procedures to eliminate product/menu items from contamination by biological, chemical and physical food safety hazards
try

HACCP Procedural Questions: Soiled and Unsanitized Surfaces

Do soiled and unsanitized surfaces of equipment and utensils contact raw or cooked food ☐Yes
☒No ☐NA

If yes, describe how the raw or cooked food comes into contact with unclean or unsanitized surfaces

HACCP Procedural Questions: Daily Requirements (HACCP Builder will fulfill requirements daily)

Question	Answer
Raw animal foods do not contaminate cooked (ready-to-eat) food	<input checked="" type="radio"/> Yes <input type="radio"/> No <input type="radio"/> NA
Effective handwashing is practiced	<input checked="" type="radio"/> Yes <input type="radio"/> No <input type="radio"/> NA
Eating, smoking, and drinking in food preparation areas are prohibited	<input checked="" type="radio"/> Yes <input type="radio"/> No <input type="radio"/> NA
Water in contact with food and food-contact surfaces and used in the manufacture of ice is potable	<input checked="" type="radio"/> Yes <input type="radio"/> No <input type="radio"/> NA
Toxic compounds are properly labeled, stored, and safely used	<input checked="" type="radio"/> Yes <input type="radio"/> No <input type="radio"/> NA
Contaminants such as condensate, lubricants, pesticides, cleaning compounds, sanitizing agents, and additional toxic materials do not contact food, food-packaging materials, and food-contact surfaces	<input checked="" type="radio"/> Yes <input type="radio"/> No <input type="radio"/> NA
Food, food-packaging materials, and food-contact surfaces are not contaminated by physical hazards such as broken glass from light fixtures, jewelry, etc.	<input checked="" type="radio"/> Yes <input type="radio"/> No <input type="radio"/> NA
An effective pest control system is in place	<input type="radio"/> Yes <input checked="" type="radio"/> No <input type="radio"/> NA
Hair restraints are used	<input type="radio"/> Yes <input checked="" type="radio"/> No <input type="radio"/> NA
Clean clothing is worn	<input checked="" type="radio"/> Yes <input type="radio"/> No <input type="radio"/> NA
The wearing of jewelry (other than a wedding ring) is prohibited	<input checked="" type="radio"/> Yes <input type="radio"/> No <input type="radio"/> NA
Food-contact surfaces, including utensils, are cleaned, sanitized, and maintained in good condition	<input checked="" type="radio"/> Yes <input type="radio"/> No <input type="radio"/> NA
Temperature measuring devices (e.g., thermometer or temperature recording device) are calibrated regularly	<input checked="" type="radio"/> Yes <input type="radio"/> No <input type="radio"/> NA
Cooking and hot holding equipment (grills, ovens, steam tables, conveyer cookers, etc.) are routinely checked, calibrated, and operated to ensure correct product temperature	<input checked="" type="radio"/> Yes <input type="radio"/> No <input type="radio"/> NA
Cold holding and cooling equipment (refrigerators, rapid chill units, freezers, salad bars, etc.) are routinely checked, calibrated, and operated to ensure correct product temperature	<input checked="" type="radio"/> Yes <input type="radio"/> No <input type="radio"/> NA
Warewashing equipment is operated according to manufacturer' s specifications	<input checked="" type="radio"/> Yes <input type="radio"/> No <input type="radio"/> NA
Toilet facilities are accessible to employees and maintained	<input checked="" type="radio"/> Yes <input type="radio"/> No <input type="radio"/> NA