Part B

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a) The following aspects should be given credit:
   Consideration of food hazards occurring within the process.
   Concentrating on those hazards which are critical to food safety.
   Formulating effective controls at critical points and monitoring those controls.
   Regular review and also review when significant changes occur.

b) Preventative action can be identified at necessary points.
   Can be cost effective.
   Staff can be involved and take ownership.
   Reduced product loss.
   Helps to demonstrate 'due diligence'.
   Prioritises resources on critical points.

c) Decide who will carry out hazard analysis.
   Consider products and decide depth of study required.
   Gather information on how food is processed.
   Identify potential hazards.
   Identify critical controls for food safety.
   Determine standards, limits for controls and any corrective actions.
   Implement controls and procedures.
   Establish monitoring systems.
   Set up recording/ documentation.
   Review regularly and whenever significant change.

The candidate's examples should indicate that more complex or higher risk premises need greater detail and more recording than others.
a) Number of people affected, specific foods implicated, batch numbers, dates consumed, where purchased.

b) Put production lines on alert.
   Hold deliveries of similar products until visit.
   Brief staff on co-operation.
   Ensure availability of key staff.
   Collate records, test results etc.
   Check sickness records.
   Arrange facilities for visit-overclothing, vacant office etc.
   Warn Directors etc.

c) Maintain contact with EHO and record detail of discussions/developments.
   Co-operate with any recommendations.
   Carry out or review HACCP type analysis.
   Fully inform all staff of severity.
   Re-train or refresh all staff on basics.
   Introduce training/briefing on any changes.
   Examine monitoring procedures and review if necessary.
   Secure future advice and assistance of EHO.
   Establish budget for ongoing improvements.

a) Candidate should include the following content in outline:
   Reasons for good personal health - dental care, cleanliness, reporting illnesses.
   Reasons for a dress standard, responsibility for changes, laundry, hair covering etc. where to change.
   Hygienic habits, handling of food, coughing etc. no smoking rules, tasting of foods, hair, make-up, perfumes.

b) Candidate should identify that a leaflet does not replace refresher training, but that it can be used to re-enforce training.
   Marks should be given for good strategies for integrating written material with training, such as discussing contents, or tests, or using leaflet as a checklist during a tour around the premises. No more than four marks should be given for description of the refresher training coverage itself.
   Marks can be awarded for references to refresher training should build on existing knowledge and concentrate on changes since last training session.