

## Off-Air Exercise “Matching”

**Note:** The appropriate response can be found in the first the two sections of the course.

Initial Interview	Performing Your Own Hazard Analysis	Evaluating the Processors Hazard Analysis	Evaluating the Processor HACCP Plan	Determining if the Plan is Properly Implemented	5-Log Reduction Performance Standard	<p>Indicate which statement applies by marking X in the appropriate column</p> <p>Note: More than one answer may apply</p> <p style="text-align: center;"><b>STATEMENT</b></p>
						Processors can achieve this by using treatments such as thermal pasteurization or exterior cumulative surface treatment.
						Ask leading questions.
						Determine if processors control strategy and controls are equal to or provide an equivalent level of control to those outlined in the hazards guide.
						Going back out into the plant and finding out if the processor is “doing what they say they do”.
						Write a brief description at each processing step.
						Checking for signature on the HACCP Plan.
						Evaluation by interviewing.
						Comparing flow diagrams.
						Checking to see if monitoring procedures are interrelated.
						Presenting credentials.

						Finding out if Plan was developed by a “trained” individual.
						Brainstorming hazards.
						Evaluation by Observation.
						Asking which products are being processed .
						Determining if the processors corrective action addresses both the product and the process.
						Using the Juice Hazards Guide.
						Developing a flow diagram.
						A validation study shows this.