MANAGEMENT FOR FOOD MANUFACTURERS Training Course













MODULE 6

Self-Evaluation

• Answers



1.Which of the following steps are involved in preventing labelling errors? a.Label design **b**.Reception of packaging materials C.Line clearance between products d.All of the above

2.Labelling errors only occur during the application of product labels a.True b.False

a.True **b**.False



3.Allergen information communicated through websites, social media platforms and/or applications should be consistent with the allergen information on the product's label

- 4. In Canada, different health and safety requirements apply to food products manufactured for online sales and those sold in retail stores a.True b.False
- a.True b.False
- allergen risk? a.Cleaning validation **b**.Cleaning verification C.None of the above



5.Cleaning procedures targeting hazards like microbial pathogens always remove allergens

6.What is the process of assuring that a cleaning procedure is effective at removing or reducing a specific allergen residue to a specified level considered acceptable to control

- 7. What is the ongoing process demonstrating that a previously validated cleaning procedure is effectively carried out each time? **a.**Cleaning validation **b**.Cleaning verification C.None of the above
- 8.Adherence to a visually clean standard is one of the most reliable tools for cleaning validation and verification
 - a.True
 - b.False
- **9.**Why are records related to allergen control measures important? **a.**To demonstrate that the products are safe and comply with regulations **b**.To facilitate traceability C.All of the above



a.Using an analytical method validated for use in the specific food product / allergen **b**.Collecting samples based on a representative sampling plan C.All of the above



10.Which of the following are required when conducting analytical testing for allergens?