

Level 3 Award in Food Safety Supervision for Retail

Sample Examination Questions

- 1** If you suspect that something you have sold may have caused food poisoning, which one of the following actions should you take?
- A Continue to sell the remaining stock until the manager completes an investigation
 - B Destroy all suspect stock and clean and disinfect the storage area
 - C Remove the remaining stock from sale and hold it until cleared by the enforcement officer
 - D Continue to sell the products until an enforcement officer completes an investigation

- 2** It is an offence to sell food that:
- A has an additive or preservative added
 - B has passed its 'best-before' date
 - C has been thawed and refrozen
 - D has passed its 'use-by' date

- 3** A supervisor can best encourage staff to maintain high personal hygiene standards by:
- A changing procedures on a daily basis
 - B leading by example
 - C maintaining training records
 - D imposing hygiene policies

- 4** When stored food is found with gnawed packaging, what is the first course of action?
- A Put spoiled food into new packaging
 - B Check when the last pest control audit was undertaken
 - C Remove and isolate the spoiled food
 - D Send the spoiled food back to the supplier

- 5** Which metal is most likely to cause food poisoning?
- A Stainless steel
 - B Lead
 - C Gold leaf
 - D Aluminium

- 6** Disinfection helps to:
- A prevent bacterial spores from regenerating
 - B stop pest infestations
 - C reduce bacteria to safe levels
 - D enhance product quality



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