

# ASQ

CFSQA

ASQ Certified Food Safety and Quality Auditor (CFSQA)

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# Latest Version: 6.0

## Question: 1

What is the initial step in the audit process?

Response:

- A. Determining the nutritional content of products
- B. Assessing employee performance
- C. Evaluating marketing strategies
- D. Establishing the audit objectives and scope

**Answer: D**

## Question: 2

In food safety, what does the acronym FMEA stand for?

Response:

- A. Failure Mode and Effects Analysis
- B. Food Management and Evaluation Assessment
- C. Foodborne Microbial Event Assessment
- D. Food Manufacturing Excellence Appraisal

**Answer: A**

## Question: 3

What does the acronym CFR stand for in relation to food safety regulations in the United States?

Response:

- A. Certified Food Recall
- B. Code of Federal Regulations
- C. Consumer Food Responsibility
- D. Central Food Repository

**Answer: B**

## Question: 4

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Which of the following is an example of a chemical hazard in food safety?

Response:

- A. Pesticide residue
- B. Allergen cross-contact
- C. Foreign objects in food
- D. Pathogenic bacteria

**Answer: A**

### Question: 5

What is the main goal of a Corrective and Preventive Action (CAPA) program in food safety management?

Response:

- A. Identifying the most profitable products
- B. Increasing production speed
- C. Reducing employee turnover
- D. Addressing and preventing recurring issues

**Answer: D**

### Question: 6

How many principles are there in the HACCP system?

Response:

- A. 3
- B. 5
- C. 7
- D. 9

**Answer: B**

### Question: 7

Which of the following is an example of a prerequisite program for food safety?

Response:

- A. Product pricing strategy

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- B. Employee vacation scheduling
  - C. Cleaning and sanitation procedures
  - D. Team-building workshops

**Answer: C**

### Question: 8

What is the first step in developing a HACCP plan?  
Response:

- A. Implementing corrective actions
- B. Identifying critical control points
- C. Establishing monitoring procedures
- D. Conducting a hazard analysis

**Answer: D**

### Question: 9

Which of the following best defines the term "critical limit" in the context of food safety?  
Response:

- A. The maximum number of employees allowed in a production area
- B. The temperature at which food should be consumed
- C. The point at which a control measure must be applied to prevent or eliminate a hazard
- D. The minimum pH level required for food preservation

**Answer: C**

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