



## ISO 22000 Lead Auditor

**1. ISO 22000 is based on which management system standard structure?**

- a) ISO 9001
- b) ISO 14001
- c) ISO 45001
- d) ISO 50001

**Answer: A**

**2. Prerequisite Programs (PRPs) in FSMS include:**

- a) Hazard analysis
- b) Cleaning and sanitation procedures
- c) Customer feedback
- d) Market research

**Answer: B**

**3. The HACCP principle of "Critical Limit" refers to:**

- a) Maximum allowable time for production
- b) Tolerable limit for food safety hazard
- c) Minimum training requirements for staff
- d) Frequency of internal audits

**Answer: B**

**4. Which of the following is a key element of ISO 22000?**

- a) Financial auditing
- b) Communication along the food chain
- c) Product branding
- d) Employee payroll management

**Answer: B**

**5. A FSMS integrates PRPs and:**

- a) HACCP plan
- b) Marketing plan
- c) Environmental management system
- d) Lean manufacturing

**Answer: A**

**6. ISO 22000 applies to:**

- a) Only food manufacturers
- b) Any organization in the food chain
- c) Restaurants only

d) Retail stores only

**Answer: B**

**7. The term “food safety hazard” refers to:**

- a) Any defect in food labeling
- b) Biological, chemical, or physical agents causing harm
- c) Low product demand
- d) Excessive cost of ingredients

**Answer: B**

**8. A FSMS helps organizations comply with:**

- a) Legal and regulatory food safety requirements
- b) Taxation laws
- c) Environmental standards only
- d) Marketing guidelines

**Answer: A**

**9. HACCP stands for:**

- a) Hazard Assessment and Critical Control Points
- b) Hazard Analysis and Critical Control Points
- c) Health Analysis and Control Procedures
- d) Hazard Avoidance and Critical Practices

**Answer: B**

**10. Documentation in FSMS is required for:**

- a) Legal compliance, traceability, and monitoring
- b) Advertising purposes
- c) Customer surveys only
- d) Product packaging design

**Answer: A**