

Questions Paper**(Marks allotted - Ques 1- 25 - 2 marks each & ques 26-27 - 15 marks each Total - 80 marks)****Please tick mark only on the correct answer**

1. The ratings awarded under Hygiene Rating Scheme will be valid for
 - a) **Two years.**
 - b) Three years
 - c) Four years
 - d) none of the above

2. Responsibilities of a Food Safety Supervisor is/are to: -
 - a) **Supervise and maintain hygiene standards as per regulations and train all food handlers about safe food handling practices.**
 - b) To conduct material planning and purchase
 - c) Both a & b.
 - d) None of the above

3. What should be the rating for being eligible to enrol for Eat Right Score.
 - a) 1 or 2
 - b) **4 or 5**
 - c) 3 or 4
 - d) 5 or 6

4. How many times water used as a raw material has to be tested against IS 10500 standards?
 - a) Yearly
 - b) **6 monthly**
 - c) 3 monthly
 - d) Not required

5. Each non-conformance must be recorded, and gap must be highlighted which can be viewed
 - a) **Food Enterprises & FSSAI**
 - b) FSSAI
 - c) FDA
 - d) Both a & C

6. Audit evidence shall be recorded as
 - a) Material documentary
 - b) Record evidence
 - c) As pictures
 - d) **All of the above**

7. What information can be obtained from the QR Code on Hygiene rating certificate?
 - a) Validity of License
 - b) FOSTAC Trained Food Safety Supervisor recruited by FBO

- c) Nature of consumer Complaints registered with FSSAI
d) All of the above
8. Size of the Hygiene Rating certificate will be minimum
a) 11 inch (height)/ 9 cm (breadth)
b) 9 inch (height)/ 11 cm (breadth)
c) 10 inch (height)/ 9 cm (breadth)
d) 9 inch (height)/ 10 cm (breadth)
9. Choose the Physio-chemical Parameter(s) tested in water.
a) Turbidity
b) Bulk density
c) Specific volume
d) All of the above
10. Shellfish/seafood is thawed in cold potable running water at _____ or below within _____.
a) 10°C, 10 minutes
b) 5°C, 20 minutes
c) 5°C, 30 minutes
d) 15°C, 90 minutes
11. What is the cooking temp. & time for non- vegetarian foods?
a) 55°C for 10 minutes
b) 65°C for 10 minutes
c) 65°C for 5 minutes
d) 55°C for 20 minutes
12. Reheating of food is done min. at _____ for _____.
a) 75°C for 2 mins
b) 75°C for 5 mins
c) 70°C for 2 mins
d) 75°C for 5 mins
13. The auditor must have at least _____ man days audit experience in food service sector.
a) 60
b) 30
c) 90
d) 45
14. Non- conformities are classified into _____ categories.
a) 2
b) 3
c) 4
d) 6
15. A typical set that an Auditor is expected to carry for an effective Audit would include
a) Magnifying glass.
b) Weighing balance.
c) Ph meter
d) All of the above

16. During the festival season when demand was high, the FSSAI registered confectionary shop owner started manufacturing Sweets at his home basement. Is it allowed?
- a) Yes, it is allowed
 - b) **No, it is not allowed**
17. Does FSSAI permits, the bakery and sweet manufacturer under registration category to procure loose oil and spices from the local/weekly market in emergency.
- a) Yes, it is allowed
 - b) **No, it is not allowed**
 - c) Yes, in certain states where the State FDA permits
 - d) Yes, in case the seller of loose oil and spices is registered under Municipal Corporation
18. Microflora cannot be transferred to food products by food handlers.
- a) True
 - b) **False**
19. Conditions affecting bacterial growth in foods _____
- a) Warmth, water, pH, nitrogen, salt content
 - b) Water, acidity, taste, colour, warmth
 - c) **Acidity, oxygen, warmth, water, time**
 - d) Both a & b
20. Choose the correct option.
- a) Weevils is a chemical hazard
 - b) Pesticides residues are the biological hazards
 - c) Aflatoxins are considered as physical hazards
 - d) **None of these**
21. Used oil from big establishment which is clean and free from unpleasant smell can be purchased for frying purpose by small sweet shop?
- a) Yes
 - b) **No**
22. The Food Service Establishment (FSE) can make appeals against the decision of the HRAA to?
- a) Quality Council of India
 - b) Food Safety Standards Authority of India
 - c) There is no provision of appeal and the FSE need to reapply for HRA
 - d) **HRAA if unresolved to QCI and if not satisfied then the applicant may appeal to FSSAI.**
23. What's Driving Food Quality & Safety Issues?
- a) **Regulatory Bodies (Governments), Shareholders, Insurers (Litigation/Claims)**
 - b) Financial consultants
 - c) Both a & b
 - d) None of the above
24. Auditor shall undergo and qualify mandatory _____ Training for Hygiene Rating Auditor conducted by FSSAI.
- a) FOSTAC
 - b) Personal Development & Management Development

c) Nutrition & Sustainable Foods, Supply Chain

All of the above

25. Meat, Fish and poultry is thawed in refrigerator at ____ or below or in microwave.

a) 5°C

b) 10°C

c) 2°C

d) 0°C

DESCRIPTIVE TYPE: -

Q26. What are the basic facilities necessary to establish in the food enterprises involved in Catering, with respect to food safety.

Ans. Basic facilities in the Catering enterprises relevant to Food Safety are:

-Water supply

-Personnel hygiene facilities

- Hygienic design of plant

-Air quality & ventilation

-Lighting

- Storage facilities

Few lines describing each facility relevant to food safety.

Q27. What do you mean by cross contamination? What could be the sources of cross contamination in foods and what controls a Food enterprise can apply to prevent it?

Ans. Cross contamination is the transfer of bacteria or other microorganisms from one substance to another. It can happen during any stage of food production

To be elaborated on Sources: Food to Food, Equipment to food, Personnel to food, etc.

Controls- Segregation, GMPs, Good layout, good personnel hygiene practices, cleaning and sanitization system etc