

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

1. FoSTaC training certificate is valid for how many years?
 - One year
 - **Two years (Answer)**
 - Three years
 - Perpetual
2. How much time water used as a raw material has to be tested against IS 10500 standards?
 - Annually
 - **Bi-annually (Answer)**
 - Quarterly
 - Not required
3. Histamine poisoning from fish is a
 - **Natural chemical contaminant (Answer)**
 - Process induced chemical contaminant
 - Natural biological contaminant
 - Process induced biological contaminant
4. Which of the following is not a food allergen?
 - Soybean
 - Peanuts
 - Almonds
 - **Cocoa (Answer)**
5. Food service establishments having ___ shall mention the calorific value against the food item displayed on the menu cards or boards or booklet?
 - **Central license or outlets at 10 or more locations (Answer)**
 - Central license
 - Outlets at 10 or more locations
 - Outlets at 5 or more locations
6. Hygiene Rating Scheme is not applicable to following kind of business
 - Catering establishments
 - Sweet shop
 - **Milk Retail shop (Answer)**
 - Meat Retail shop
7. Medical examination of food handlers should be done by
 - **Registered medical practitioner (Answer)**
 - Any doctor in that area
 - Medical practitioner notified by FSSAI
 - Medical practitioner notified by state FDA

8. What is Form E as per FSS (Licensing & Registration of Food Businesses) Regulation 2011?
- **Form of Guarantee (Answer)**
 - Copy of License
 - Nomination Form
 - Certificate of Analysis
9. There should be _____ air flow in the kitchen area
- **Positive (Answer)**
 - Negative
10. Lux level requirement in food preparation area is
- 200 approx.
 - 400 approx.
 - **500 approx.(Answer)**
 - 1000 approx.
11. What is the sequence of storing following items in the fridge - Cooked Vegetable (1), Raw Vegetables (2), Raw Meat (3), Ready to Eat & Salads (4)
- 2,1,4,3
 - 3,1,4,2
 - **4,1,2,3(Answer)**
 - 1,4,3,2
12. High risk hot foods shall reach the point of consumption within.... hours of preparation.
- **two (Answer)**
 - four
 - six
 - eight
13. Non-vegetarian items are cooked for a minimum of _____ core food temperature
- 70 degC for 1 min
 - 75 degC for 10 sec
 - **75 degC for 15 sec (Answer)**
 - 65 degC for 1 min
14. Hot vegetarian food intended for consumption is held at _____ and non-vegetarian intended for consumption is held at _____
- 60 degC & 63 degC
 - **65 degC & 70 degC (Answer)**
 - 70 degC & 73 degC
 - 73 degC & 75 degC
15. Total Polar Compounds (TPC) of oil should not be more than _____
- 10%
 - 15%
 - 20%
 - **25%**

16. Reheating of food under bain-marie or heating lamp is permitted
- Yes
 - **No (Answer)**
17. What is the correct order of wearing PPEs – gloves (1), mask(2), shoe cover (3), hair cover (4), apron(5)?
- 1,3,5,2,1
 - 2,4,1,3,5
 - **4,3,5,1,2**
 - 3,2,5,4,1
18. Thawing should not be done by which method?
- Microwave
 - Under refrigeration
 - Submerged under running water
 - **Room temperature (Answer)**
19. Approved & efficient ways to cool food quickly includes
- Open environment
 - **Ice-water bathe (Answer)**
 - Adding ice as ingredient
 - Blast Chiller
20. All food handlers shall be medically examined at what frequency?
- Quarterly
 - Bi-annually
 - **Annually (Answer)**
 - Alternate year
21. It is allowed to the food handler preparing food in the kitchen to
- Eat chewing gum
 - **Check temperature while preparing food (Answer)**
 - Use cell phone
 - Spit in the dustbin
22. Food Safety training of food handlers is voluntary in nature
- True
 - **False (Answer)**
23. What should be the range of the thermometer that the auditor is expected to carry for an effective audit?
- **-25 degC to +125 degC (Answer)**
 - -10 degC to +100 degC
 - -25 degC to +100 degC
 - -10 degC to +125 degC
24. Can a manufacturer use same premise and equipment to manufacture sodium chloride (NaCl) for rubber industry and food industry?
- Yes, they can
 - Yes, they can after seeking permission from FSSAI
 - Yes, they can after processing it to food grade
 - **No, they can't (Answer)**

25. How to restore frozen food which has been thawed?

- Refreeze to -18 degC
- Refrigerate it to 5 degC
- Room temp at 30 degC
- **Discard (Answer)**

26. Mention the flow of the hygiene Rating audit for a 5 star hotel with 125 food handlers with all the details such as no. of man days, opening and closing meeting requirements, onsite verification, documentation requirements etc.

The auditor should detail the following steps- (Answer)

1. The auditor should draft an audit plan mentioning the number of days required for the audit as per the manpower and schedule of the audit. Total man days required days.
2. Opening meeting - introduction to self, HRAA & the HR scheme, process of audit, explaining major & minor non-conformities., confidentiality, facilities needed including guide, premature termination conditions
3. Onsite verification & Document verification - calibrated equipment with auditor, observing major & minor non-conformities, observe practices & check records, interviewing food handlers, verification of external test reports and information shared, evidence in the form of photographs, audit notes etc.
4. Closing meeting - discussion of major and minor non-conformities, rectification measures, process of downloading the HR certification, answering any doubt/query, procedure for raising complains and appeals if any.

27. List down 10 critical food safety requirements in the sweet shop (preparing savories as well) along with a detailed explanation about the requirements.

The auditor should explain in detail 10 major food safety requirements in the sweet shop as per the inspection checklist (Ref Annexure 2B Hygiene Rating Checklist for sweet shop of Hygiene Rating Guidance document). (Answer)

1. Potable water (meeting standards of IS: 10500 & tested semi-annually with records maintained thereof) is used as product ingredient or in contact with food or food contact surface.
2. Incoming material like color, flavor, raw material like milk, oil etc. is procured as per internally laid down specification from approved vendors. Check for records (like certificate of analysis, Form E, specifications, name and address of the supplier, batch no., mfg., use by/expiry date, quantity procured etc.). Only permitted colors and flavors to be used.
3. Oil being used is suitable for cooking/frying purposes. Visual inspection of fat and oil by checking the color, the flavor, rancidity and floated elements is being done
4. Sweets are properly covered during the entire process and not kept exposed Display of sweets in required temperature conditions according to the nature of sweets.
5. No signs of pest activity or infestation in premises (eggs, flies, larvae, faeces etc.)
6. Food handlers maintain personal cleanliness (clean clothes, trimmed nails & water proof bandage etc.) and personal behavior (hand washing, no loose jewelry, no smoking, no spitting etc.)
7. Appropriate documentation & records are available and retained for a period of one year, whichever is more
8. Annual medical examination & inoculation of food handlers against the enteric group of diseases as per recommended schedule of the vaccine is done. Check for records.
9. Food and non-food products transported at same time in the same vehicle are separated adequately to avoid any risk to food.
10. Packaging, wrapping and serving material coming in contact with food is clean and of food grade quality. Avoid use of newspaper
11. Labeling should be as per the FSSAI norms. Shelf life indicated properly.

12. Raw materials are inspected at the time of receiving for food safety hazards. (Farm produce like flour, milk etc. must be checked for spoilage and accepted only in good condition). Ensure raw and finished products are free from visible adulteration.
13. The mithai/sweet shop should be located in hygienic environment. The design of sweet/halwai shop provides adequate working space; permit maintenance & cleaning to prevent the entry of dirt, dust & pests.
14. Personnel hygiene facilities are available including adequate number of hand washing facilities, toilets, and changing rooms for employees.
15. Raw and finished product to be tested periodically, Check records.