

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. The main purpose of the scheme is to:
 - a) Encourage food businesses to ensure high hygiene standards and continue maintaining them and showcase the same to their consumers.
 - b) Motivate other food businesses having lower hygiene standards to improve.
 - c) Allow consumers to make an informed food choice about where to eat and cultivate responsible eating habits
 - d) **All of the above.**

2. Schedule 4 is divided into _____ parts.
 - a) 3
 - b) 1
 - c) **5**
 - d) 7

3. The total score attained is converted into a _____ against which Hygiene Rating is awarded
 - a) **Percentage**
 - b) Percentile
 - c) CGPA
 - d) None of the above

4. Time for re-inspection/revisit for re-verification of hygiene rating will be _____ from the date of first assessment done by Hygiene Rating Audit Agency.
 - a) **3 months**
 - b) 5 months
 - c) 2 months
 - d) 1 month

5. Within _____ of online submission of self-assessment report by state and central FBOs, they have to undergo a final verification for getting the certificate.
 - a) 20 days
 - b) 2 months
 - c) **45 days**
 - d) 1 month

6. The verification process for central and state licensed food businesses is described as
 - a) **FBO Self Assess and select HRAA→ HRAA assigns audits to HRA→ HRA schedules audit→ HRA visit food premise and do verification for hygiene rating→ HRA uploads evidence and submit verification on report on portal→ HRAA verifies auditors report and submit.**
 - b) FBO Self Assess and select HRAA→ HRA schedules audit→ HRAA assigns audits to HRA→ HRA visit food premise and do verification for hygiene rating→ HRA

uploads evidence and submit verification on report on portal→ HRAA verifies auditors report and submit.

- c) FBO Self Assess and select HRAA→ HRAA assigns audits to HRA→ HRA schedules audit→ HRA visit food premise and do verification for hygiene rating→ HRAA verifies auditors report and submit→ HRA uploads evidence and submit verification on report on portal
- d) FBO Self Assess and select HRAA→ HRAA assigns audits to HRA→ HRA visit food premise and do verification for hygiene rating→ HRA schedules audit→ HRA uploads evidence and submit verification on report on portal→ HRAA verifies auditors report and submit.

7. Suggested man-days for hygiene rating audits for <50 food handlers is?
- 1
 - 2
 - 1.5
 - 0.5
8. When there is a serious failure in the food safety management system of the Catering Establishment, which may result in adverse health consequence possibly even fatal, the auditor shall report such findings to FSSAI within _____.
- 12 hrs
 - 24 hrs
 - 48 hrs
 - 72 hrs
9. The evidence report collected will remain with the HRA and HRAA for a period of not
- Less than 6 months.
 - More than 6 months.
 - Less than 1 year.
 - More than 1 year.
10. The re-verification process will be same as hygiene rating process implemented for the first time.
- True
 - False
11. The purpose of the document is to ensure consistency in _____ of the Food Hygiene Rating Scheme by various stakeholders.
- Implementation
 - Operation
 - Implementation and operation
 - None of the above
12. Equipment and containers are made of _____ material.
- Low corrosive
 - Low toxic
 - impervious
 - all of the above

13. Choose the Physio-chemical Parameter(s) tested in sea foods.
- a) Histamine Content
 - b) TVBN (Total Volatile Base Nitrogen)
 - c) Both a & b
 - d) None of the above
14. Foods of animal origin are stored at a temperature less than or equal to
- a) 4°C
 - b) 5°C
 - c) 2°C
 - d) 3°C
15. What is the cooking temp. & time for vegetarian foods?
- a) 70°C for 5 minutes
 - b) 60°C for 8 minutes
 - c) 60°C for 10 minutes
 - d) 70°C for 10 minutes
16. High risk food is cooled from _____ within 2 hours or less.
- a) 60°C to 21°C
 - b) 50°C to 20°C
 - c) 60°C to 10°C
 - d) 40°C to 21°C
17. What is the retention period for documentation and record.
- a) Max. One year
 - b) Only as per Shelf life
 - c) Min. one year
 - d) All of the above
18. Audit examination evidence can be
- a) Photographic evidence of documents must be captured in the software application
 - b) Each observation must be recorded in a software application
 - c) Interview notes with auditor comments must be captured
 - d) All of the above
19. The auditing agency/organisation shall have a minimum ____ auditors meeting the required qualification.
- a) Min. 3
 - b) Max.3
 - c) At least 3
 - d) No limit set
20. The evidence report collected by the auditor will remain with the auditor and auditing agency for a period of _____.
- a) < 1 year
 - b) Not < 1 year
 - c) > 1 year

d) Not > 1 year

21. Different form of bacterial cells that can survive some cooking and freezing temperatures are called

- a) Pathogens
- b) Viruses
- c) Spores
- d) Parasites

22. A bakery shop owner plans to party decorative items to expand his business and starts manufacturing those at his shopfloor along with bakery item. Is it allowed?

- a) Yes
- b) Yes, after segregating space for both activities
- c) Yes, after creating partition.
- d) No, it is not allowed

23. As per FSSAI, Aluminum of which grade can be used in food contact

- a) IS 20
- b) IS 23
- c) IS 21
- d) Both a & c

24. Which type of food would be the most likely to cause a foodborne illness?

- a) Frozen corn
- b) Baked potatoes
- c) Sliced cucumbers
- d) Instant soup mixes

25. 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

26. Write a detailed note on Allergen Management in Catering establishment

Ans Details to be covered on:

-Name of allergens as per FSSAI

-Role of company, food handlers, consumers

- Allergen management tools- Identification, segregation, product sequencing, Ingredient Management, formulation control, training and awareness.

27. In developing countries, a lot of people rely on selling food informally, which is a threat to food safety. Elaborate. Do you have any ideas on how to address this issue?

Ans: Realistically, most informal food distribution is the result of economic constraints. Costs in licensing/training, taxation policy, or even corruption may factor into the equation. Threat to food safety includes no control on resources used, no accountability, no traceability in case of food borne illness issues etc.

Ensuring that culturally competent and cost-effective educational and training resources are

available is a first step to bettering food safety in developing countries. Support and hand holding