

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

2. Different form of bacterial cells that can survive some cooking and freezing temperatures are called
 - a) Pathogens
 - b) Viruses
 - c) Spores
 - d) Parasites

3. There should be one FSS per ____ food handlers.
 - a) 30
 - b) 10
 - c) 25
 - d) 15

4. Responsibilities of a Food Safety Supervisor is/are to: -
 - a) Supervise and maintain hygiene standards in the restaurant as per Food Safety and Standards regulations.
 - b) Train all food handlers in the restaurant about safe food handling practices.
 - c) None of the above
 - d) Both a & b.

5. 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

6. 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

7. 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?
- Yes
 - Yes, after segregating space for both activities
 - Yes, after creating partition.
 - No, it is not allowed**
8. As per FSSAI, Aluminium of which grade can be used in food contact
- IS 20
 - IS 23
 - IS 21
 - Both a & c**
9. How to restore frozen food which has been thawed?
- Refreeze to -18 deg Celsius
 - Refrigerate it to 5 deg Celsius
 - Room temp at 30 deg Celsius
 - Discard**
10. Who can select the HR auditor for Auditing agency?
- Quality Council of India
 - Food Safety & Standards Authority of India
 - FICSI (Food Processing Sector Skill Council)
 - Auditing Agency**
11. If the auditing agency has high volume of audit work and is unable to contract sufficient auditors to conduct the audits, then they can partner with any other auditing agency to conduct audits?
- Yes, it is allowed
 - No, it is not allowed**
 - Yes, it is allowed with prior informing to QCI
 - Yes, it is allowed with prior informing to FSSAI
12. It is not mandatory for packaging material for wholesaler package to comply with FSS (Packaging) Regulation, 2018
- Yes
 - No**
13. Process flow from raw material receiving to serving area should be unidirectional to
- Avoid the confusion among staff
 - To avoid the cross contamination**
 - to save cost
 - Not required
14. Ice cream storing temperature is
- 16 to 23 degree Celsius
 - 5 to 5 degree Celsius
 - 18 to -23 degree Celsius**
 - ambient
15. Waste Handling process includes?
- Proper identification of the waste category
 - Proper disposal as per nature of waste

- c) both a & b
- d) None of the above

16. The recent notification of FSSAI permits, the bakery and sweet manufacturer under registration category to procure loose oil and spices from the local/weekly market. Is the statement true?

- 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

17. When there is a serious failure in the FSMS of the Catering Establishment, which may result in adverse health consequence possibly even fatal, the auditor shall report such findings to FSSAI within how many hours?

- a) Six hours
- b) Twelve hours
- c) Twenty-Four hours
- d) Forty-eight hours

18. 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) There is no provision of appeal and the FSE cannot reapply again for Hygiene Rating

19. Auditor is expected to carry a smart phone with minimum ____ megapixel camera.

- a) 15
- b) 10
- c) 12
- d) 64

20. Ideally the taps at Hand Wash Station Shall Not be:

- a) Hand Operated
- b) Elbow operated
- c) Foot Operated
- d) None of the Above

21. 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

22. A subject matter expert (SME) on food safety must be on the Board of Directors or on the top management of the agency

- a) Yes
- b) Not necessary

23. What is the min. frequency for the Medical examination of the food handlers.

- a) Annually
- b) Biannually

- c) Quarterly
- d) Not required

24. Ice cream storing temperature is

- a) 16 to 23 degree Celsius
- b) 0 to 5 degree Celsius
- c) -18 to -23 degree Celsius
- d) Nil

25. Which D suits to rodent management?

- a) Deny entry & Shelter
- b) Decorate food
- c) Food defense
- d) none of the above

26. Elaborate any 10 requirements of hygiene rating scheme?

Ans Requirements of hygiene rating scheme: **Examples**

1. Facilities and equipment

A probe type thermometer, A Natural colour Flashlight, magnifying Glass, stopwatch, camera

2. The Auditor must have at least 30 man-days Audit experience in food service sector covered under the Scheme.

3 Auditor shall undergo and qualify mandatory FOSTAC Training for Hygiene Rating Auditor conducted by FSSAI.

4 Qualification requirement like Bachelor's degree in Food or Dairy Fisheries or Oil Technology or Biotechnology or Agricultural or Veterinary Sciences or Bio-chemistry or Microbiology or Chemistry or Catering Technology or Hotel Management from a recognized university

5. Knowledge of the Food Safety and Standards Act 2006 and the rules and regulations made there under; sector specific knowledge of hygienic and sanitary practices, processing techniques, hazards identification, analysis and control and knowledge of contaminants, allergens, etc

6. The non-conformities of the Audit have to be classified into two categories, namely: Major non-conformity & Minor non-conformity

7. Requirements related to reporting, complaints and appeals

27. What is thawing? What are the methods of thawing and related precautions as specified by FSSAI?

Ans2. Thawing is the process of taking a frozen product from frozen to a temperature (usually above 0°C) where there is no residual ice, i.e. "defrosting". Thawing is often considered as simply the reversal of the freezing process.

There are 3 acceptable methods of thawing food

1. Thawing-In Refrigerator

- Identify a designated area for the defrosting of foods in the cold room/refrigerator or a labeled trolley (in a cool room) may be used for this purpose.
- Place the frozen food in the perforated pan so that dripping should not contaminate the food. Place the perforated pan in a tray/pan so that food dripping accumulates in the tray/pan and it cannot drip on other food.
- Items being thawed should be labelled with defrost date to indicate the beginning of 2nd shelf life. Label the thaw food and used within 12 hours.
- A product is deemed to be thawed when core temperature lies between 1°C to 5°C.

2. Thawing In Running Water

- Sink should be sanitized before thawing starts and should not be used for any other purpose. Store food on a food grade container that allows the running water to pass over the food. No

defrosting food can ever be left un-attended.

- Running water should be potable in nature, Cold running water (from mains) should be at 15°C or less. Ensure air break between tap and water.
- Thawing in running water is advisable for shellfish and seafood. Portions must not be too thick to allow for quick thawing.
- Thawing in running water should be complete within 90 minutes.
- A product is deemed to be thawed when core temperature lies between 1°C to 5°C.
- Label the thaw food and used within 12 hours

3. Thawing in Microwave Oven

- Only small portion of food should thaw by this method
- A product is deemed to be thawed when core temperature lies between 1°C to 5°C.
- Use thawed product immediately