

## Quality Council of India

### HYGIENE RATING AUDIT AGENCY (HRAA) - Hygiene Rating Scheme (HRA)

#### Answer Key for Hygiene Rating Auditors Examination

Date of Examination: 18 September 2024

Question Booklet Code: QCI/H-S1

Please refer to the answer key below, where the correct answers for multiple-choice questions are highlighted in yellow, and keywords along with answer guidance for descriptive questions are provided for the respective examination booklet code.

### Section – A Multiple Choice Questions (1-25)

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 b & c.  
D. None of the above
3. What should be the rating for being eligible to enroll 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. Monthly
5. Each non-conformance must be recorded, and gap must be highlighted which can be viewed by  
**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. 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)
8. Shellfish/seafood is thawed in cold potable running water at\_\_\_ or below within\_\_\_\_\_.
- A. 10°C, 10minutes
  - B. 5°C, 20minutes
  - C. 5°C, 30minutes
  - D. 15°C, 90minutes**
9. 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
10. The auditor must have at least \_\_\_\_\_ man-days audit experience in food service sector.
- A. 60
  - B. 30**
  - C. 90
  - D. 45
11. Non- conformities are classified into \_\_\_\_\_ categories as per HR.
- A. 2**
  - B. 3
  - C. 4
  - D. 6
12. 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

13. 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
14. Microflora cannot be transferred to food products by food handlers.
- A. True
  - B. False**
15. 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
16. 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**
17. 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**
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. None of the above
19. 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

20. 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
- D. All of the above

21. 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

22. Action to eliminate a detected *nonconformity*.

- A. Corrective Action
- B. Preventive Action
- C. Control Measure
- D. Correction**

23. Schematic and systematic presentation of the sequence and interactions of steps in the process.

- A. Food Chain
- B. Standard operating procedures
- C. Flow Diagram**
- D. Steps in Process

24. Control measure or combination of control measures applied to prevent or reduce a significant food safety hazard to an acceptable level, and where action criterion and measurement or observation enable effective control of the process and/or product.

**A. OPRP**

- B. CCP
- C. Decision Tree
- D. Control Measure Assessment.

25. Green Logo is for Veg article and \_\_\_\_\_ logo is for Non Veg article as per FSS (Labelling and Display Regulation) 2020.

- A. Red
- B. Pink
- C. Orange
- D. Brown**

## **Section – B**

### **Descriptive Questions (26-27)**

(Each descriptive answer should be written in 250 to 300 words only)

26. What are the basic facilities necessary to establish in the food enterprises with respect to food safety? Write your answer considering a bakery at first floor in a standalone building attached to its retail shop at ground floor.

Basic facilities in the food enterprises relevant to Food Safety are:

- Water supply
- Personnel hygiene facilities
- Hygienic design of plant
- Air quality & ventilation
- Lighting
- Storage facilities

Few lines describing the bakery facility relevant to food safety.

27. What do you understand by the term 'Audit', what are the basic and essential requirements to conduct an audit, write in detail?

- Audit is a systematic, independent and documented process for obtaining objective evidence and evaluating it objectively to determine the extent to which the audit criteria are fulfilled.
- Audit can be done as First party, Second Party and Third Party.
- Audit Plan, Objectives, Scope, Criteria, Conduct of Audit (Opening Meeting & Closing Meeting ), Audit results (Observations, NC major/minor )

Issued with the Approval of the Trainer and Examiner,



**Mangalaram Jangaiah**  
Associate Manager, PAD Division  
QCI, New Delhi