

Quality Council of India

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

Answer Key for Hygiene Rating Auditors Examination

Date of Examination: 13 November 2024

Question Booklet Code: QCI/H-S2

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 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 months

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 Asses sand 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?
- A. 1
 - B. 2
 - C. 1.5
 - D. 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 _____.
- A. 12 hrs
 - B. 24 hrs**
 - C. 48 hrs
 - D. 72 hrs
9. Which type of the Stainless Steel is recommended in catering industry?
- A. SS 104
 - B. SS 204
 - C. SS 304**
 - D. SS 404

10. The purpose of the document is to ensure consistency in _____ of the Food Hygiene Rating Scheme by various stakeholders.
- A. Implementation
 - B. Operation
 - C. Implementation and operation**
 - D. None of the above
11. Equipment and containers are made of _____ material.
- A. Low corrosive
 - B. Low toxic
 - C. Impervious**
 - D. all of the above
12. 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
13. 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
14. 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
15. What is the retention period for documentation and record?
- A. Max. one year or product shelf life which ever is higher
 - B. Only as per Shelf life
 - C. Min. one year**
 - D. All of the above
16. 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**

17. 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

18. Intolerance in the form of Allergies are caused due to _____ of allergen food ?

A. Consumption

B. Contacts

C. Both a & b

D. None of the above

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

A. Pathogens

B. Viruses

C. Spores

D. Parasites

20. A bakery shop owner plans to party decorative items to expand his business and starts manufacturing those at his shop floor 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

21. Basic conditions and activities that are necessary within the organization and throughout the food chain to maintain food safety?

A. CMA

B. CCP

C. OPRP

D. PRP

22. Give one-line answer/ full form of below.

A. FBO & FE- Food Business Operator & Food Establishment

B. FSSAI- Food Safety and Standards Authority of India

C. PADD- Project Analysis and Documentation Division

D. FSO & DO- Food Safety Officer & Designated Officer

E. FOSCOS- Food Safety Compliance System

23. Fill up Blanks in the Following by using the options (Verification, monitoring, Validation, measurement)
- A. **Validation** is applied prior to an activity and provides information about the capability to deliver intended results.
 - B. **monitoring** is applied during an activity and provides information for action within a specified time frame.
 - C. **Verification** is applied after an activity and provides information for confirmation of conformity.
 - D. **Measuremen**t is the process of comparing an object's properties to a standard quantity to determine those properties.
24. Action to eliminate the cause of a detected non-conformity or other undesirable situation?
- A. Correction
 - B. Action Criteria
 - C. **Corrective Action**
 - D. Control Measures
25. How many allergens are there in the classified list of allergens as per FSSR.
- A. 14 Allergens
 - B. 07 Allergens
 - C. **08 Allergens**
 - D. 12 Allergens

Section – B

Descriptive Questions (26-27)

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

26. In a 5-star hotel, you are going to conduct HRA, there are 02 kitchen, 01 bakery and 01 butchery. Chef says during the rounds, that due to less occupancy, only one kitchen is operational, second kitchen we will use only for breakfast making, so no audit required in second kitchen; you as a HR Auditor will leave the second kitchen for audit or will do the audit.

In the kitchen, bakery and butchery what all PRP's you will observe, write in detail.

Ans. Auditor shall not skip the audit in the second kitchen.

PRP's to be observed in detail

Infra- Entrance, doors, windows, walls, floors, ceiling, equipment, hoods, grills, containers, drains, water & gas pipe lines, store room stacking and identification.

GMP, GHP & GCP by the food handlers.

Personal hygiene practices.

Locker and wash room.

Others as deemed suitable by the participants / auditor like water quality, air quality, chemicals handling, allergens handling etc.

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

Ans. Details to be covered:

- 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.

Issued with the Approval of the Trainer and Examiner,



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