

Quality Council of India

HYGIENE RATING AUDIT AGENCY- Hygiene Rating Scheme

Answer Key for Hygiene Rating Auditors Examination

Date of Examination: 23 January 2025

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 HRA fee shall be charged to the FEs in a manner.
 - a) Reasonable
 - b) Non-discriminatory**
 - c) Without any conflict
 - d) Justified
2. HACCP consists of principles.
 - a) 05
 - b) 12
 - c) 09
 - d) 07**
3. 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
4. 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
5. What information can be obtained from the QR Code on Hygiene rating certificate?
 - a) Validity of License
 - b) FOSTAC Trained Food Safety Supervisor recruited by FBO
 - c) Nature of consumer Complaints registered with FSSAI
 - d) All of the above**

6. Rohu Frozen Fish is thawed in a potable running water at _____ or below within _____.
- a) 10°C, 10 minutes
 - b) 5°C, 20 minutes
 - c) 5°C, 30 minutes
 - d) 15°C, 90 minutes
7. Non- conformities are classified into.....categories.
- a) 2
 - b) 3
 - c) 4
 - d) 6
8. A typical set that an Auditor is expected to carry for an effective Audit would include
- a) Magnifying glass & Thermometer
 - b) Weighing balance & Thermometer
 - c) Ph meter & Thermometer
 - d) All of the above
9. Choose the correct option.
- a) Weevils is a chemical hazard
 - b) Pesticides residues are the biological hazards
 - c) Aflatoxin's are considered as physical hazards
 - d) None of these
10. For frying, use
- a) Branded packaged oil.
 - b) Loose oil of reputed brand.
 - c) Only a but in emergency also b.
 - d) Both a & b
11. 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
12. Form E Contains
- a) Batch Number & Invoice Number
 - b) COA number & Lab Code
 - c) Batch Number & COA number
 - d) Lab Code and Invoice Number

13. An allergen is normally any harmless substance that causes an immediate allergic reaction in a ?
- a) Weak person
 - b) Third person
 - c) Susceptible person
 - d) None of the above
14. The HRAA shall have a legally enforceablewith the FE for the provision of Audit activities.
- a) MOU
 - b) Contract
 - c) Draft
 - d) Agreement
15. 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
16. Action to eliminate a detected *nonconformity*.
- a) Corrective Action
 - b) Preventive Action
 - c) Control Measure
 - d) Correction
17. 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
18. What are the good practice in storage
- a) LIFO & FIFO
 - b) FIFO & FEFO
 - c) FEFO & LIFO
 - d) All of the above
19. 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.

20. 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
21. Floors, ceilings and walls shall be cleanable, durable and
- a) Shiny
 - b) Glossy
 - c) Impervious to moisture
 - d) Pervious to moisture
22. Who can be SME/TM under QCI/FSSAI HRAA scheme?
- a) Post graduate in Food Science/microbiology with 05 years of experience.
 - b) Post graduate in Food Science/microbiology.
 - c) Bachelors in science /Food technology, Biology, bio Chemistry with 03 years of experience.
 - d) Post graduate in Food Science/microbiology with 02 years of experience.
23. Lux meter is now, new mandatory equipment for HR Auditor to carry on during HRA.
- a) Yes
 - b) No
 - c) Both (a) & (b)
 - d) None of the above
24. Drainage shall flow indirection of food preparation area.
- a) Unilateral
 - b) Same
 - c) Opposite
 - d) Angular
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. During an HRA audit, you requested the Bakery Owner's representative to provide the medical certificates for the food handlers. The representative responded by stating that the owner is a licensed physician (MBBS) who regularly visits the bakery and monitors the personal hygiene and health of the staff, so medical certificates are neither required nor available. As an auditor, how would you address this situation?

What are the minimum requirements that need to be checked for a food handler as per FSSAI Schedule IV Part 2, Performa Para 10.1.2? Write a brief note on personal hygiene and behavior.

Answer: Medical fitness Certificate duly signed and stamped are important and mandatory for all Food handler.

Minimum 05 points:

1. Physical Examination
2. Eye Test
3. Skin Examination
4. Vaccination schedule
5. Any test further required for communicable / infectious disease upon clinical examination.

Note-

Personal hygiene like Hair Covered / trimmed, nails trimmed, no nail paint, gloves if required, daily bathing, shaving, good clean cloths, Hand wash, face mask if required etc.

Personal Behaviour like no smoking, coughing and sneezing, chewing, scrubbing, touching unwanted surfaces, etc.

27.What is cross-contamination? What are the possible sources of cross-contamination in foods, and what measures can a food enterprise implement to prevent it?

Answer: Cross contamination is the transfer of bacteria or other microorganisms from one substance to another. It can happen during any stage of food production

To be elaborated on Sources: Food to Food, Equipment to food, Personnel to food, etc.

Controls- Segregation, GMPs, Good layout, good personnel hygiene practices, cleaning and sanitization system etc.

Issued with the Approval of the Trainer and Examiner,



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