

# Quality Council of India

HYGIENE RATING AUDIT AGENCY- Hygiene Rating Scheme

## Answer Key for Hygiene Rating Auditors Examination

Date of Examination: 21 February 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 documented procedures for training (see 6.1.5) shall address the following stages.
  - a) an induction period
  - b) a mentored working period with experienced Auditors.
  - c) continuing training to keep pace with developing technology and Audit methods.
  - d) **All of these.**
2. Auditor shall undergo and qualify mandatory FoSTaC Training for Hygiene Rating Auditor conducted by FSSAI.
  - a) **Yes**
  - b) No
3. The FEE shall inform the FSSAI, and during the contract period to the HRAA, without delay in the event of
  - a) Change & /or modifications of premises
  - b) Major changes in the internal control measures
  - c) Major changes in the system which could have bearing on implementing Good Hygienic Practices as specified in the Audit criteria
  - d) **All of these**
4. The Hygiene Rating Audit Agency shall have available \_\_\_\_\_ person(s) as technical manager.
  - a) **Min. one**
  - b) Min. two
  - c) Min. three
  - d) None of the above
5. The Hygiene Rating Audit Agency shall maintain competence records of \_\_\_\_\_
  - a) monitoring
  - b) education
  - c) **both a & b**
  - 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 tomatoes
  - c) Dried spinach
  - d) Idli batter
7. As per FSSAI, Aluminium of which grade can be used in food contact
- a) IS 20
  - b) IS 23
  - c) IS 21
  - d) Both a & c
8. During the festival season when demand was high, the sweet shop owner started manufacturing home-made chocolates at his home basement, for selling in his shop. Is it allowed?
- a) Yes, it is allowed
  - b) No, it is not allowed
9. A typical set that an Auditor is expected to carry for an effective Audit would include
- a) Magnifying glass.
  - b) Small Weighing balance.
  - c) Ph strips
  - d) All of the above
10. Schedule 4 is divided into \_\_\_\_\_ parts.
- a) 3
  - b) 1
  - c) 5
  - d) 7
11. There should be one FSS per \_\_\_\_ food handlers.
- a) 30
  - b) 10
  - c) 25
  - d) 15
12. Reheating of non-vegetarian food must be
- a) More than 60°C
  - b) Less than 80°C
  - c) More than 74°C
  - d) More than 55°C
13. Ice cream storing temperature is
- a) (-10) to (-16) degree Celsius
  - b) 0 to 5 degree Celsius
  - c) (-18) to (-23) degree Celsius
  - d) 8 to 14 deg Celsius

14. Vendors have to
- a) Represent reputed brands
  - b) Give attractive packing
  - c) Be licensed or registered under FSSAI
  - d) all of the above
15. 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
16. Waste Handling process includes?
- a) Proper identification of the waste category
  - b) Appreciate place of disposal as per nature of waste
  - c) both a & b
  - d) None of the above
17. Process flow from raw material receiving to serving area should be unidirectional to
- a) Avoid the confusion among staff
  - b) To avoid the cross contamination
  - c) to save cost
  - d) both a & b
18. Prepared hot food shall not be served after 2 and half hours of preparation without reheating.
- a) True
  - b) False
19. Select the record/records checked for incoming material.
- a) certificate of analysis
  - b) Form E
  - c) Both a & b
  - d) None of the above
20. Choose the standard for potable water
- a) IS:10505
  - b) IS:10500
  - c) IS:10200
  - d) IS:10502
21. HRA will be disqualified if
- a) If auditor has acted with prejudice
  - b) If the reports are found to be false during scrutiny by competent authority
  - c) If the auditor is working in some other catering industry
  - d) Both a & b

22. 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

23. Suggested man-days for hygiene rating audits for <50 food handlers are?

- a) 1
- b) 2
- c) 1.5
- d) 0.5

24. 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.

25. 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.

## Section – B

### Descriptive Questions (26-27)

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

26. As an auditor what do you think are five major PRPs/GMPs which are important in context of Catering Industry. Elaborate & Justify.

Ans. Major PRPs/GMPs which are important in context of Catering Industry:

1. Personnel Hygiene: eg of required facilities..lot of manual operations are involved.... dealing in high risk products.
2. Cleaning and sanitization: dealing in high risk products....conditions are favourable for biological hazards...etc..
3. Equipment quality: different equipment of different qualities used.. high risk for chemical hazards by bad quality of equipments.
4. Water Quality: used as an ingredient... dealing in high risk products...limited availability of potable water for small units.
5. Waste Management: general constraint of limited space..same areas used for handling and keeping waste...threat to food safety..waste segregation.
6. Training: generally unskilled or less educated workers are hired... can be threat to food safety if not trained in food safety norms and practices for following company policies and practices.
7. Pest control: catering units are big source due to availability of food ..limited storage and production spaces can lead to irregular cleaning and pest issues.

27. What are the roles and responsibilities of a hygiene rating auditor?

Ans A hygiene rating auditor is responsible for conducting thorough inspections of food establishments to assess their compliance with food hygiene and safety standards, evaluating practices like food storage, preparation, sanitation, and overall facility cleanliness, ultimately assigning a hygiene rating based on their findings, which helps consumers make informed choices about where to eat and encourages businesses to improve their hygiene practices; they must be recognized by the relevant food safety authority to perform these audits.

Key roles and responsibilities of a hygiene rating auditor include:

- Conducting inspections
- Assessing food handling practices
- Evaluating facility cleanliness
- Reviewing documentation
- Scoring and rating system
- Reporting findings
- Communication with food businesses
- Maintaining professional standards
- Staying updated with regulations
- Attending regular training by HRAA or relevant authorities

Issued with the Approval of the Trainer and Examiner,



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