

Quality Council of India

HYGIENE RATING AUDIT AGENCY- Hygiene Rating Scheme

Answer Key for Hygiene Rating Auditors Examination

Date of Examination: 22 April 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. HACCP has a total of steps.
 - a) 05
 - b) 12**
 - c) 09
 - d) 07
2. 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
3. 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**
4. Thawing to be done for a frozen food in running water at _____.
 - a) 10°C, 10minutes
 - b) 5°C, 20minutes
 - c) 5°C, 30minutes
 - d) 15°C, 90minutes**
5. Choose the correct option.
 - a) Larvae is a biological hazard**
 - b) Pesticides residues are the biological hazards
 - c) Metal detector SS test piece are not considered as physical hazards
 - d) All of these

6. Powder Coriander among other spices is exempted from FSSAI Labelling and Display Regulation.
a) False
b) True
7. 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
8. Choose Allergen among below and write it?
a) Aloo tikki chat (Indian Snack) with garnish
b) Mutton gravy.
c) Fish Finger with mayo.
d) Soya bin Oil loose.
9. The HRAA shall have a legally enforceablewith the FE for the provision of Audit activities.
a) MOU
b) Email Confirmation
c) Draft
d) Agreement
10. Frozen Meat, Fish and poultry is thawed in refrigerator at ____ or below.
a) 5°C
b) 10°C
c) 2°C
d) 0°C
11. FSSAI License / registration can be applied on
a) fostac.fssai.gov.in
b) fssai.fostac.gov.in
c) foscoss.fssai.gov.in
d) fssai.foscoss.gov.in
12. The HRAA shall have adequate provision to cover liabilities arising from its operations like
a) Shares & Debentures
b) Company holdings
c) Insurance and/ or reserves
d) All of the above
13. Milk and milk products order, 1992 is applicable in INDIA except the state of J&K.
a) True
b) False

14. Who can be SME/TM under QCI/FSSAI HRAA scheme?
- a) A Post graduate in Food Science/microbiology with 05 years of experience.
 - b) A Post graduate in Food Science/microbiology with 02 years of experience.
 - c) A Post graduate in Food Science/microbiology.
 - d) Bachelors in science /Food technology, Biology, bio Chemistry with 03 years of experience.
15. QCI- PADD division in its new order directed HR Auditors to carry sanitizer during HR Audits.
- a) Yes
 - b) No
16. Drainage shall flow indirection in food preparation area.
- a) Unilateral
 - b) Same
 - c) Opposite
 - d) Angular
17. Green Logo is for Veg food and _____ logo is for Non Veg article as per FSS (Labelling and Display Regulation) 2020.
- a) Red
 - b) Pink
 - c) Orange
 - d) Brown
18. Since people consumes only the inside of melons (such as watermelon) is eaten, does their outer rind need to be washed?
- a) Yes
 - b) No
19. Food containing pathogens can be used for serving after reheating it to 75°C for 2 minutes.
- a) Yes
 - b) Yes if cook says its fine
 - c) Yes if it smells good
 - d) No
20. Allergens are..... Substances of food.
- a) Dangerous
 - b) Harmful
 - c) Harmless
 - d) All of the above
21. GMP stands for Good.....Practices.
- a) Marketing
 - b) Making
 - c) Manufacturing
 - d) Material

22. Kitchens of a 5 star hotels are allowed to...
- a) Meat / Poultry Slaughter & Dressing
 - b) Meat / Poultry Slaughter & Cooking
 - c) Both a & b
 - d) None of the above
23. During Food Safety Audit of HR, an opening meeting is
- a) A choice
 - b) A requirement
 - c) Voluntary
 - d) All of the above
24. Medical fitness certificate of Food handler Performa is Sh. IV- Part-2
- a) 10.1.1
 - b) 10.1.2
 - c) 10.1.3
 - d) 10.1.4
25. Food tasting is aissue.
- a) Food Safety
 - b) Food Quality
 - c) None of the above
 - d) All of the above

Section – B

Descriptive Questions (26-27)

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

26. (A). Write a note on HACCP.

Answer: HACCP is a systematic approach to food safety that focuses on preventing hazards rather than relying solely on testing finished products. HACCP, which stands for Hazard Analysis and Critical Control Points, is a food safety management system that proactively identifies and controls potential hazards (biological, chemical, and physical) in food production to ensure food safety.

Principle 1: Conduct a hazard analysis.

Principle 2: Determine the critical control points (CCPs).

Principle 3: Establish critical limits.

Principle 4: Establish monitoring procedures.

Principle 5: Establish corrective actions.

Principle 6: Establish verification procedures.

Principle 7: Establish record-keeping and documentation procedures.

Its History, Preliminary Steps and HACCP Plan.

(OR)

26. (B). As an auditor, what do you think are five major PRPs/GMPs/GHPs, which are important in the context of the Catering Establishment?

Answer:

Personnel Hygiene

Pest Control

Cleaning and sanitization

Facilities like temperature control, Waste Control, good infrastructure etc

Raw material Quality

Or any other with proper justification

Explanation about their importance and implementation in catering establishment req.

27. What do you mean by FSSA 2006? Write in detail.

Answer: The Food Safety and Standards Act, 2006 received the assent of the President on 23 August 2006, and is hereby published for general information:-FOOD SAFETY AND STANDARDS ACT, 2006 No. 34 OF 2006.

It is an Act to consolidate the laws relating to food and to establish the Food Safety and Standards Authority of India for laying down science based standards for articles of food and to regulate their manufacture, storage, distribution, sale and import, to ensure availability of safe and wholesome food for human consumption and for matters connected therewith or incidental thereto.

Food Safety and Standards Act 2006, The Act is a comprehensive and modern piece of legislation, which intends to ensure movement from multi departmental control to integrated line of command. It lays down safety standards in respect of various kinds of articles of food. Act provides graded penalties depending upon gravity of offence, which includes both civil penalties and imprisonment. Act also ushers in new concepts such as Food Safety Management Systems, Food Safety Audit etc.

Issued with the Approval of the Trainer and Examiner,



Mangalaram Jangaiah
Associate Manager, PAD Division
QCI, New Delhi