

# Quality Council of India

## HYGIENE RATING AUDIT AGENCY- Hygiene Rating Scheme

### Answer Key for Hygiene Rating Auditors Examination

Date of Examination: 28 April 2025, New Delhi

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. A graduate with a Bachelor's degree in Veterinary Sciences can become an HRA Auditor after qualifying the HRAA exam.  
a) True  
b) False
2. HACCP has..... preliminary steps.  
a) 05  
b) 12  
c) 09  
d) 07
3. Choose the correct option.  
a) Dead Rat is a microbiological hazard  
b) Pesticides residues are the biological hazard  
c) Water in a Copper Jug is Physical Hazard  
d) Husk in raw milk is a physical hazard.
4. Choose Allergen among below and write it .....?  
a) Papri tikki chat (Indian Snack) with garnish  
b) Buffalo meat cooked on slow flame.  
c) Fish fry in mustard oil.  
d) Mustard Oil.
5. FSSAI License / registration can be applied at  
a) fostac.fssai.gov.in  
b) fssai.fostac.gov.in  
c) foscoc.fssai.gov.in  
d) fssai.foscoc.gov.in
6. The ratings awarded under the Hygiene Rating Scheme are valid for:  
a) Two years  
b) Three years  
c) Four years  
d) None of the above

7. The auditor must have at least \_\_\_\_ man-days audit experience in food service sector.
- a) 60
  - b) 30**
  - c) 90
  - d) 45
8. Green logo is for vegetarian articles. .... logo is for non-vegetarian articles as per FSS (Labelling and Display) Regulations, 2020.
- a) Red
  - b) Pink
  - c) Orange
  - d) Brown**
9. Allergens are..... Substances and proteins of food.
- a) Dangerous
  - b) Harmful
  - c) Harmless**
  - d) All of the above
10. During Food Safety Audit of HR, an opening meeting is:
- a) A choice
  - b) A requirement**
  - c) Voluntary
  - d) All of the above
11. Medical fitness certificate of Food handler as FSSR (L& R), Performa is Sh. IV- Part 2 .....
- a) 10.1.1
  - b) 10.1.2**
  - c) 10.1.3
  - d) 10.1.4
12. The HRA fee shall be charged to the FEs in a ..... manner.
- a) Reasonable
  - b) Non-discriminatory**
  - c) Without any conflict
  - d) Justified
13. The evidence report collected will remain with the HRA and HRAA for a period of not
- a) Less than 6 months.
  - b) More than 6 months.
  - c) Less than 1 year.**
  - d) More than 1 year.

14. Choose the physio-chemical parameter(s) tested in seafoods:
- a) Histamine Content
  - b) TVBN (Total Volatile Base Nitrogen)
  - c) Both (a) & (b)
  - d) None of the above
15. What information can be obtained from the QR Code on Hygiene rating certificate?
- a) Validity of License
  - b) Hygiene Status and Marks Obtained
  - c) Category of Food outlet.
  - d) All of the above
16. A typical set that an Auditor is expected to carry for an effective Audit would include
- a) 2X Magnifying glass & Thermometer
  - b) 3X Magnifying glass & Thermometer
  - c) 10X Magnifying glass & Thermometer
  - d) 12X Magnifying glass & Thermometer
17. 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
18. Basic conditions and activities necessary within an organization to maintain food safety are called:
- a) CMA
  - b) CCP
  - c) OPRP
  - d) PRP
19. Form E Contains
- a) Batch Number & Invoice Number
  - b) COA number & MSME number
  - c) Batch Number & COA number
  - d) BAR Code and Invoice Number.
20. The HRAA shall have a legally enforceable .....with the FE for the provision of Audit activities.
- a) MOU
  - b) Contract
  - c) Draft
  - d) Agreement

21. What is the cooking temperature and time for vegetarian foods as per the HRAA Document?

- a) 70°C for 5 minutes
- b) 60°C for 8 minutes
- c) 60°C for 10 minutes
- d) 70°C for 10 minutes

22. A probe-type thermometer should have a range from .....°C to +125°C with a marking of 1°C.

- a) -50
- b) -35
- c) -25
- d) 0

23. Floors, ceilings and walls shall be cleanable, durable and .....?

- a) Shiny to moisture
- b) Glossy to moisture
- c) Impervious to moisture
- d) Pervious to moisture

24. At least One HRAA Auditor has to be an employee with the agency.

- a) True
- b) False

25. The main purpose of the scheme is to:

- a) Encourage food businesses to ensure high hygiene standards and continue maintaining them and highlight 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. Write a short note on Personal behaviour of food handlers. List some objectionable behaviour in meat & poultry retail shop.

Answer: Personal behaviours are an important attributes for Food handlers to maintain personal behaviour and personal hygiene status in food industry. Proper personal behaviour for food handlers involves consistent hand washing, maintaining clean work attire, avoiding unsafe practices like smoking or chewing gum while working with food, and ensuring good personal hygiene practices like keeping nails trimmed and hair tied back. It also includes following food safety protocols and avoiding contact with sick individuals.

Habits such as scratching nose, beard etc; parts of bodies, frequently touching lips, forehead and chin, scratching ears from both outside and inside, running nose, running finger through hairs, rubbing eyes, ears and mouth and others suitable to food industry.

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

Answer: An 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.

Audits can be classified as:

- First-party audit: Internal audits by the organization itself
- Second-party audit: External audits conducted by customers or stakeholders
- Third-party audit: Independent audits conducted by certification bodies

The basic and essential requirements to conduct an audit include:

- Audit Plan: Planning the audit activities
- Audit Objectives: Defining the audit goals
- Audit Scope: Specifying the boundaries of the audit
- Audit Criteria: Standards, regulations, and procedures to be checked
- Conduct of Audit:
  - Opening Meeting: Introducing the audit team and explaining the process
  - Audit Activities: Reviewing documents, observing operations, and conducting interviews
  - Closing Meeting: Presenting findings and discussing non-conformities
- Audit Results:
  - Observations and
  - Non-Conformities (NCs) categorized as major or minor based on severity

**Issued with the Approval of the Trainer and Examiner**

**Sd/-**

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