

# Quality Council of India

HYGIENE RATING AUDIT AGENCY- Hygiene Rating Scheme

## Answer Key for Hygiene Rating Auditors Examination

Date of Examination: 06 June 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

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## Section – A

### Multiple Choice Questions (1-25)

1. 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
  - e) All of the above
2. Food packaging ensures the following:
  - a) Protection from damage & to prevent contamination
  - b) To attract the consumer
  - c) Accommodate required labelling as per Food Safety Act, Rules & Regulations
  - d) All of the above
  - e) Both a & c
3. 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.
4. Food Handlers should be aware of?
  - a) Nature of food
  - b) Spoilage of food
  - c) Food Safety Policies
  - d) All of the above
5. What is the cooking temp. & time for vegetarian foods?
  - a) 70°C for 5 minutes
  - b) 60°C for 8 minutes
  - c) 60°C for 10 minutes
  - d) 70°C for 10 minutes

6. 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
7. What is the retention period for documentation and record as per FSSAI?
- a) Max. One year
  - b) Only as per Shelf life
  - c) Min. one year
  - d) All of the above
8. 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
9. Different form of bacterial cells that can survive some cooking & freezing temperatures are called
- a) Pathogens
  - b) Viruses
  - c) Spores
  - d) Parasites
10. As per FSSAI, Aluminum of which grade can be used in food contact
- a) IS 20
  - b) IS 23
  - c) IS 21
  - d) Both a & c
11. Pest control is a method of
- a) pest incidence, source identification, choosing right application and controlling
  - b) Choosing chemicals and dilution for application
  - c) Keep increasing concentration of chemicals as incidence increases
  - d) all of the above
12. Hot case is safe only for
- a) Cooking food
  - b) Hot Holding
  - c) Reheating hot food
  - d) both b & c
13. 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) all of the above

14. Thawing is safe only when .....
- a) It is soaked in hot water
  - b) It is done in a wash basin directly
  - c) It is brought down slowly from freezing and washed in running water
  - d) None of the above
15. FSSAI permits use of synthetic food colour in
- a) All Restaurant foods
  - b) Selected Indian Sweets items
  - c) Both
  - d) none of the above
16. Obligatory food safety requirements cover
- a) QMS, EMS, FSMS
  - b) GMP, GHP, HACCP
  - c) All of these
  - d) None of these
17. Equipment and containers for handling food shall be
- a) Made of corrosion free materials
  - b) Painted
  - c) Can be used for multiple purposes then cooking
  - d) both a & b
18. Cut fruits transported for outdoor catering must be
- a) Kept covered & under 5°C vehicle
  - b) Kept in freezer van
  - c) Wrapped and kept in AC car
  - d) Both a & c
19. Chiller required for
- a) Ice cream, frozen peas
  - b) Oil, rice, sugar
  - c) prepared chutney, cut fruits, salad
  - d) both a & c
20. A good cold storage has
- a) Digital alarms
  - b) Proper date/time tag with all items properly closed
  - c) Large area with attractive racks
  - d) All of the above
21. When storing raw meat in a refrigerator, storage of ready to eat food should be at bottom shelf.
- a) True
  - b) False

22. Macro biological hazards are different from micro biological hazards in terms of:

- a) They can multiply
- b) they are visible with naked eye in products
- c) both are same
- d) they are harmless

23. Below image shows example of which hazards?



- a) Physical
- b) Biological
- c) Chemical
- d) Allergen

24. Food items shown in below image belongs to



- a) All food allergens
- b) All non-food allergens
- c) Except fruits all belong to allergen group
- d) all perishable food products

25. 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 month

## Section – B

### Descriptive Questions (26-27)

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

26. In developing countries, a lot of people rely on selling food informally, which is a threat to food safety. Elaborate. Do you have any ideas on how to address this issue?

Ans: Realistically, most informal food distribution is the result of economic constraints. Costs in licensing/training, taxation policy, or even corruption may factor into the equation. Threat to food safety includes no control on resources used, no accountability, no traceability in case of food borne illness issues etc. Ensuring that culturally competent and cost-effective educational and training resources are available is a first step to bettering food safety in developing countries. Support and hand holding is another one.

27. What do you mean by cross contamination? What could be the sources of cross contamination in foods and what controls a Food enterprise can apply to prevent it?

Ans: Cross contamination is the transfer of food safety hazard from one to another like bacteria or other microorganisms from one substance/food 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, Environment 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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