

# Quality Council of India

HYGIENE RATING AUDIT AGENCY- Hygiene Rating Scheme

## Answer Key for Hygiene Rating Auditors Examination

Date of Examination: 15 July 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. The total score attained is converted into a \_\_\_\_\_ against which Hygiene Rating is awarded
  - a) Percentage
  - b) Percentile
  - c) CGPA
  - d) None of the above
2. Within \_\_\_\_\_ of online submission of self-assessment report by state and central FBOs, they have to undergo a final verification for getting the certificate.
  - a) 20 days
  - b) 2 months
  - c) 45 days
  - d) 1 month
3. The re-verification process will be same as hygiene rating process implemented for the first time.
  - a) True
  - b) False
4. Equipment and containers are made of \_\_\_\_\_ material.
  - a) Low corrosive
  - b) Low toxic
  - c) Impervious
  - d) all of the above
5. Waste Handling process includes?
  - a) Proper identification of the waste category
  - b) Appropriate place of disposal as per nature of waste
  - c) Both a & b
  - d) None of the above

6. Sources of Chemical Hazards include
- a) Personnel
  - b) Industrial emissions
  - c) Agricultural practices
  - d) Both b & C
  - e) None of the above
7. A good practice in Purchase Management is
- a) Buying fresh looking Raw materials
  - b) Buying the most expensive Raw materials
  - c) Evaluating Vendors on set criteria and then buying from these approved vendors
  - d) Both a & c
8. 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
9. 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
10. Foods of animal origin are stored at a temperature less than or equal to
- a) 4°C
  - b) 5°C
  - c) 2°C
  - d) 3°C
11. Which type of food would be the most likely to cause a foodborne illness?
- a) Frozen peas
  - b) Baked tomatoes
  - c) Sliced cucumbers
  - d) Instant Soup mixes.
12. Audit examination evidence can be
- a) Photographic evidence of documents must be captured in the software application
  - b) Each observation must be recorded in a software application
  - c) Interview notes with auditor comments must be captured
  - d) All of the above
13. A bakery shop owner plans to sale decorative items to expand his business and starts manufacturing those at his shop floor along with bakery item. Is it allowed?
- a) Yes
  - b) Yes, after after keeping distance for both activities
  - c) Yes, using different manpower.
  - d) No, it is not allowed

14. Vendors have to
- Represent reputed brands
  - Give 3-5 layer packing
  - Be licensed or registered under FSSAI
  - all of the above
15. Non-vegetarian cooking in same kitchen with vegetarian cooking can become unsafe if
- Staff are not different for each type
  - Both are done at same time
  - Segregation is not clear with proper SOPs
  - Both a & c
16. Supply of raw material should be
- In authorized transport
  - Before time
  - In clean vehicles at appropriate temperature
  - both a & b
17. Ice cream storing temperature is
- (-10) to (-16) degree Celsius
  - 0 to 5 degree Celsius
  - (-18) to (-23) degree Celsius
  - 8 to 14 degree Celsius
18. Recommended strength of chlorinated water for sanitizing fruits and vegetable is .....
- 50 ppm -100ppm
  - 200ppm
  - 20 ppm - 40ppm
  - 250 ppm
19. Insecticides /Pesticides can be used in food handling areas with covered food containers
- True
  - False
20. Mark True or False
- A. Reheating requires thorough spread of temperature in the cooked item and temperature measurement is to be done from the core of such item.
- True
  - False
- B. Guest can find out vegetarian or non-vegetarian food by seeing and smelling it; there is no need for communication board
- True
  - False

21. The ratings awarded under Hygiene Rating Scheme will be valid for

- a) Two years.
- b) Three years
- c) Four years
- d) none of the above

22. Mark True or False

A. The flow of drain water must be opposite to the flow of food preparation and drain must be closed.

- i. True
- ii. False

B. Prepared hot food shall not be served after 2 and half hours of preparation without reheating

- i. True
- ii. False

23. Risk of which category of hazard is visible in the given image:



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

24. Below image shows adequate and proper storage of dry food items.



- a) True
- b) False

25. Why waste bin is not adequate in below image:



- a) Colour is not good
- b) No segregation of dry and wet waste
- c) Both a& b
- d) Waste bin is adequate.

## Section – B

### Descriptive Questions (26-27)

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

26. Define the term food spoilage. Explain five reasons for food spoilage.

Ans. Food Spoilage is the process that causes changes in the physical, chemical, microbiological, and sensory characteristics of food, making it unfit for human consumption.

Reasons include (explanation about)- Use of unsafe raw materials and ingredients, improper processing conditions, poor storage practices, unhygienic conditions and practices, cross contamination, pest issues, poor personnel hygiene etc.

27. Describe some 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
- Accreditation required
- Consumer impact
- Quality assurance

Issued with the Approval of the Trainer and Examiner,



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