

# Quality Council of India

## HYGIENE RATING AUDIT AGENCY- Hygiene Rating Scheme

### Answer Key for Hygiene Rating Auditors Examination

Date of Examination: 25 August 2025, ITCFSAN, Mumbai

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

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### Section – A

#### Multiple Choice Questions (1-25)

1. What is the main purpose of a food hygiene rating system?
  - a) To advertise food prices
  - b) To check employee attendance
  - c) **To inform customers about hygiene standards**
  - d) To assess food taste
2. Which of the following is not a key area assessed during a hygiene rating inspection?
  - a) Food handling
  - b) Cleanliness of facilities
  - c) **Staff wages**
  - d) Food safety management systems
3. Who is responsible for maintaining hygiene in a food business?
  - a) Only the Hygiene Manager
  - b) The Top Management
  - c) The customers
  - d) **Every employee handling food**
4. What does HACCP stand for?
  - a) Health and Clean Cooking Process
  - b) **Hazard Analysis and Critical Control Points**
  - c) Hygiene and Cleanliness Certification Plan
  - d) Hazard and critical control process
5. Which of the following can cause food contamination?
  - a) **Using the same gloves for raw and ready-to-eat foods**
  - b) Washing hands before handling food
  - c) Using color-coded chopping boards
  - d) Keeping food at the correct temperature
6. What is the minimum recommended internal cooking temperature for poultry?
  - a) **75°C**
  - b) 60°C
  - c) 55°C
  - d) 90°C

7. Why should food businesses keep records of their hygiene practices?

- a) To avoid paying taxes
- b) **To prove compliance with regulations**
- c) To share with customers
- d) To attract consumers



8. Above image in terms of food safety indicates:

- a) **Complete failure of GMP s& GHPs**
- b) only some food hygiene lapses
- c) Issues in personnel hygiene
- d) none of the above

9. Which of these is a physical hazard in food safety?

- a) Bacteria
- b) Pesticides
- c) **Metal shavings**
- d) Mold

10. What should be done if a food handler is ill with symptoms of vomiting or diarrhoea?

- a) Let them work with gloves
- b) Allow them to serve drinks only
- c) **Send them home immediately**
- d) Assign them to clean equipment



11. Above image indicates failure of Good storage practices as per FSSAI.
- True**
  - False
  - None of the above
  - Both
12. What is the main reason hand sanitization is important in food safety?
- To remove harmful bacteria/microbes and prevent contamination**
  - To prevent physical hazards
  - To make hands smell good
  - Can substitute hand washing
13. Which of the following should not be done when storing raw and cooked food?
- Store raw meat below cooked food
  - Keep food covered
  - Use separate containers
  - Store raw meat above ready-to-eat food**
14. The total score attained is converted into \_\_\_\_\_ against which Hygiene Rating is awarded
- Percentage**
  - Percentile
  - CGPA
  - None of the above
15. Within \_\_\_\_\_ of online submission of self-assessment report by state and central FBOs, they have to undergo a final verification for getting the certificate.
- 20 days
  - 2 months
  - 45 days**
  - 1 month
16. The re-verification process will be same as hygiene rating process implemented for the first time.
- True**
  - False
17. Equipment and containers used in food establishments should be made of which type of material?
- Low corrosive
  - Non-toxic
  - Impervious**
  - All of the above
18. Which of the following statement is incorrect?
- Infected employee can continue with the food handling work**
  - If an employee develops flu like symptoms at workplace then he should be sent home
  - Workstation, surface, toilets, lockers, tables, etc. touched by infected person should be disinfected
  - Infected individual should be isolated

19. 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
20. 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
21. 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
22. What is the retention period for documentation and record?
- a) Max. One year
  - b) Only as per Shelf life
  - c) **Min. one year**
  - d) All of the above
23. 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
24. \_\_\_\_\_, if not disposed in a scientific manner it can breed pest and microorganisms which is a threat to food safety.
- a) Physical hazard
  - b) Chemical Hazard
  - c) **Waste**
  - d) Allergens
25. Vendors have to
- a) Represent reputed brands
  - b) Give attractive packing
  - c) **Be licensed or registered under FSSAI**
  - d) All of the above

## Section – B

### Descriptive Questions (26-27)

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

26. Describe good personal hygiene practices for food handlers and explain why they are essential.

Answer Hint:

Good personal hygiene practices include:

- Washing hands thoroughly and frequently, especially after using the toilet, handling raw food, or touching waste.
- Wearing clean protective clothing (e.g., aprons, hairnets, gloves).
- Keeping nails short and clean; no jewelry or strong perfumes.
- Covering cuts with blue waterproof plasters.
- Not working when ill, especially with symptoms like vomiting or diarrhea.

These practices are essential because they help prevent the transfer of harmful bacteria, viruses, and contaminants to food, reducing the risk of foodborne illness.

27. How should food premises be designed or constructed to ensure high hygiene standards are maintained?

Answer Hint:

Food premises should be designed to allow easy cleaning and avoid contamination. Key design features include:

- Smooth, non-absorbent surfaces for floors, walls, and worktops.
- Proper ventilation to remove steam and odors.
- Adequate lighting for visibility.
- Separate areas for raw and cooked foods to prevent cross-contamination.
- Handwashing stations with hot and cold water, soap, and drying facilities.

A well-designed kitchen layout helps maintain cleanliness and efficient workflow, which supports hygiene compliance.

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

**Sd/-**

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