

Quality Council of India

HYGIENE RATING AUDIT AGENCY- Hygiene Rating Scheme

Answer Key for Hygiene Rating Auditors Examination

Date of Examination: 13 December 2025, EDII Tamil Nadu, Chennai

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. What is the primary objective of the FSSAI Act 2006?
 - a) Regulate agricultural practices
 - b) Ensure food safety and hygiene**
 - c) Promote food exports
 - d) Standardize food packaging

2. The ratings awarded under Hygiene Rating Scheme will be valid for
 - a) Two years**
 - b) Three Years
 - c) One year
 - d) To be decided by HRAA

3. In the food service sector, which of the following requires special hygienic considerations?
 - a) Sweet shops
 - b) Meat shops
 - c) Bakery
 - d) All of the above**

4. Which of the following is not True?
The main purpose of the scheme is to:
 - a) Encourage food businesses to ensure high hygiene standards and continue maintaining them and showcase 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) To increase sales of the food.**

5. Which schedule in the Food Safety System Regulations 2011 focuses on food hygiene practices?
 - a) Schedule 1
 - b) Schedule 2
 - c) Schedule 4**
 - d) Schedule 6

6. What is the key component of audit procedures in hygiene rating assessments?

- a) Financial review
- b) On-site inspection and sampling**
- c) Employee interviews
- d) Marketing strategy appraisal

7. FoSTaC training primarily educates food handlers on:

- a) Marketing food products
- b) Food safety and hygiene practices**
- c) Legal contracts
- d) Financial accounting

8. In used vegetable oil or fat, used for food preparation Total Polar Compound should not be more than?

- a) 30%
- b) 25%**
- c) 26%
- d) 35%

9. Which of the following is NOT a part of Schedule 4 in food safety regulations?

- a) Equipment cleanliness
- b) Food storage requirements
- c) Employee salary structure**
- d) Pest control measures

10. During an audit, which documentation is essential for verifying compliance?

- a) Employee attendance records
- b) Food safety management system records**
- c) Purchases receipts only
- d) Advertising brochures

11. What is the role of temperature control in food safety at bakeries?

- a) Enhance taste
- b) Prevent growth of pathogens**
- c) Speed up baking
- d) Reduce electricity bills

12. FBO is awarded rating VERY GOOD for HR audits on getting __ % score in audits

- a) 61-80**
- b) 81-100
- c) 41-60
- d) 21-40

13. FSSAI licenses are mandatory for:

- a) Only meat processing units
- b) Only sweet shop
- c) Only export companies
- d) All food business operators**

14. Suggested man-days for FBO Hygiene Rating audits.

- a) Food handlers < 50 Man-Day 0.5 Food handlers < 100 Man-Day 1
- b) Food handlers < 50 Man-Day 0.5 Food handlers < 100 Man-Day 2
- c) Food handlers < 50 Man-Day 1 Food handlers < 100 Man-Day 2
- d) Food handlers < 25 Man-Day 0.5 Food handlers < 50 Man-Day 1

15. Food business using potable water supplied by any private authorities shall obtain water testing report (BIS IS10500) as per mentioned frequency

- a) At least once in every financial year with at least six months gap between two tests.
- b) At least twice in every financial year with at least six months gap between two tests.
- c) Every quarter of the financial year.
- d) Not mandatory

16. Which entity in India sets the standards for food hygiene and safety?

- a) ISI
- b) FSSAI
- c) WHO
- d) FDA

17. What type of cleaning agents are recommended in food service sectors under Schedule 4?

- a) Industrial solvents
- b) Paint thinners
- c) Household soaps
- d) Food-grade detergents and sanitizers

18. Foods of animal origin are stored at a temperature less than or equal to

- a) 4°C
- b) Room temperature
- c) 8°C
- d) 10°C

19. According to FoSTaC training, what is critical for maintaining personal hygiene of food handlers?

- a) Wearing jewellery
- b) Applying perfume
- c) Regular handwashing
- d) Wearing casual clothes

20. Which of the following is a mandatory FSSAI requirement for retail food outlets?

- a) Bio-waste management system
- b) social media presence
- c) Offering discounts to customers
- d) Employee fashion code

21. What is the significance of Schedule 4 inspection for sweet shops?

- a) Evaluating packaging aesthetics

- b) Ensuring cleanliness and food safety compliance
- c) Pricing strategies
- d) Supplier contracts

22. During an audit, how is food temperature generally verified?

- a) Visual inspection
- b) Checking sales records
- c) Asking the staff
- d) Using calibrated thermometers

23. A hygiene auditor's report should primarily contain:

- a) Subjective opinions
- b) Objective findings supported by evidence
- c) Marketing suggestions
- d) Employee salaries

24. A graduate with a Bachelor's degree in Veterinary Science can become an HRA Auditor after qualifying the HRAA exam.

- a) True
- b) False

25. The major non-conformities identified during audit shall be reported to FSSAI within 48 hours.

- a) True
- b) False

Section – B Descriptive Questions (26-27)

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

26. SK Sweets Ltd. has a menu like this; Jalebi, laddu, milk sweets, Bengali sweets, savouries like samosa, kachori etc. They have 102 people working in main kitchen which is attached with a sales outlet having 24 food handlers. They have dining place and take away too. They are located in a high rain zone coastal area. Prepare an audit verification matrix with reference to personal hygiene, temperature control, handling, packing and pest control.

Answer Hint:

A matrix comparing the food safety requirements for sweet shop which includes kitchen, serving counter & dining area.

- The food safety requirement to be specified w.r.t location, infrastructure,

design, facilities, equipment, procurement, processing, storage, training, pest control, maintenance, document control etc.

- The main requirements to be mentioned considering the below mentioned:

Milk products: Temperature requirement, short shelf life

High rain zone: Infrastructure requirement

Dining space & take away: Focus on packaging material & serving material
Food Safety Supervisor requirement: (1 for 25 food handlers) hence for 126 Food handler

- Savouries: TPC of cooking oil, reuse of cooking oil

(Marking scheme - The participant covering all the points is awarded full marks and partial marks are allotted based on the points covered and detailed appropriately)

27. A hygiene rating auditor visits the FBO for the hygiene rating audit. The FBO is a meat retail shop selling marinated meat products, comminuted meat, frozen meat and fresh meat & meat products. The FBO is also involved in slaughtering of poultry birds. Mention 10 of the major observations (major non-conformities) that the auditor should focus on and the respective evidence required to ensure that the hygiene requirements are met?

Answer Hint:

- Major requirements and other requirements to be mentioned as per FSSAI the Hygiene Rating Audit Checklist - meat retail;
- Products related the complexity should be mentioned.

(Marking scheme - The participant covering all the points is awarded full marks and partial marks are allotted based on the points covered and detailed appropriately)

Issued with the Approval of the Trainer and Examiner

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