

Quality Council of India

HYGIENE RATING AUDIT AGENCY- Hygiene Rating Scheme

Answer Key for Hygiene Rating Auditors Examination

Date of Examination: 06 February 2026, Best Western Plus Hotel, Indore

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. HRA will be disqualified
 - a) If auditor has acted impartially
 - 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 b & c

2. The re-verification process will be same as hygiene rating process implemented for the first time.
 - a) True**
 - b) False

3. Food Handlers should be aware of
 - a) Nature of food
 - b) Spoilage of food
 - c) Food Safety Policies
 - d) All of the above**

4. Sources of Chemical Hazards include
 - a) Personnel
 - b) Industrial emissions
 - c) Agricultural practices
 - d) Both b & c**

5. Cross- Contamination can occur from
 - a) Food to food
 - b) Hand to food
 - c) Equipment to food
 - d) Both b & c
 - e) All of the above**

6. The purpose of the document is to ensure consistency in _____ of the Food Hygiene Rating Scheme by various stakeholders.
 - a) Implementation

- b) Operation
c) Implementation and operation
d) None of the above
7. 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
8. What is the retention period for documentation and record as per FSSAI?
a) Maximum one year
b) Only as per shelf life
c) Minimum one year
d) All of the above
9. The auditing agency/organisation shall have ____ auditors meeting the required qualification.
a) Minimum 3
b) Maximum 3
c) At least 3
d) No limit set
10. 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
11. Hot case is safe only for
a) Cooking food
b) Hot Holding
c) Reheating hot food
d) Both b & c
12. _____, if not disposed in a scientific manner it can breed pest and micro-organisms which is a threat to food safety.
a) Physical hazard
b) Chemical Hazard
c) Waste
d) Allergens
13. Vendors have to
a) Represent reputed brands
b) Give attractive packing
c) Be licensed or registered under FSSAI
d) All of the above

14. FSSAI permits use of synthetic food colour in
- All Restaurant foods
 - Selected Indian Sweets items**
 - Both a & b
 - None of the above
15. Recommended strength of chlorinated water for sanitizing fruits and vegetables is
- 50 ppm -100ppm**
 - 200ppm
 - 20 ppm
 - 250 ppm
16. Food Hazards can be present in food when reduced to an acceptable level.
- True
 - False**
17. Obligatory food safety requirements covers
- QMS, EMS, FSMS
 - GMP, GHP, HACCP**
 - All of these
 - None of these
18. Insecticides /Pesticides can be used in food handling areas with covered food containers
- True
 - False**
19. What does a microorganism need to grow?
- Temp. zone
 - Time
 - Moisture & Protein rich food
 - Both a & b
 - All a, b, c**
20. Mark True or False
- The flow of drain water must be opposite to the flow of food preparation and drain must be closed. - **True**
 - Prepared hot food shall not be served after 2 and half hours of preparation without reheating. - **True**
 - Staff hygiene is as important as cooking or storing temperatures. - **True**
 - Prepared chutneys are kept in cooler at 5°C because it can enhance taste. - **False**
21. The below image shows adequate and proper storage of dry food items.



- a) True
- b) False**

22. Waste bin is not adequate in the image below:



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

23. Food items shown in the image below belongs to:



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

24. Schedule 4 of FSSAI is divided into _____ parts.

- a) 3
- b) 1
- c) 5**
- d) 7

25. Equipment and containers are made of _____ material.

- a) Low corrosive
- b) Low toxic
- c) Impervious**
- d) All of the above

Section – B **Descriptive Questions (26-27)**

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

26. Explain the reasons for food spoilage, with examples.

Answer Hint:

- Lack of controlled conditions like temperature, humidity
- Unhygienic & unsanitary conditions
- Improper cooking methods
- Cross contamination
- Poor manufacturing practices
- Poor storage conditions
- Failure of Pest Management
- Poor personal hygiene

27. What are the basic facilities necessary to establish in the food enterprises with respect to food safety?

Answer Hint:

Basic facilities in the food enterprises relevant to Food Safety are:

- Water supply
- Personnel hygiene facilities
- Hygienic design of plant
- Air quality & ventilation
- Lighting
- Storage facilities

A few lines describing each facility relevant to food safety.

Issued with the Approval of the Trainer and Examiner

Sd/-

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