

# Quality Council of India

HYGIENE RATING AUDIT AGENCY- Hygiene Rating Scheme

## Answer Key for Hygiene Rating Auditors Examination

Date of Examination: 24 March 2026, National Productivity Council, New Delhi

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. Responsibilities of a Food Safety Supervisor is/are to
  - a) Supervise and maintain hygiene standards as per regulations and train all food handlers about safe food handling practices.
  - b) To conduct material planning and purchase
  - c) Customer handling
  - d) All of the above
2. Choose the Physio-chemical Parameter(s) tested in water.
  - a) Turbidity
  - b) Bulk density
  - c) Specific volume
  - d) All of the above
3. Choose the correct option.
  - a) Weevils is a chemical hazard
  - b) Pesticides residues are the biological hazards
  - c) Aflatoxins are considered as physical hazards
  - d) None of these
4. Used oil from a big establishment, which is clean and free from unpleasant smell, can be purchased for frying purposes by small sweet shop?
  - a) Yes
  - b) No
  - c) Yes, for immediate use only
5. It is not mandatory for packaging material of wholesale packages to comply with FSS (Packaging) Regulation, 2018
  - a) Yes
  - b) No
6. Auditor is expected to carry a smart phone with minimum \_\_\_\_ megapixel camera
  - a) 15
  - b) 10
  - c) 12
  - d) 50

7. The auditor must have at least \_\_\_\_ man days audit experience in food service sector.
- a) 60
  - b) 30**
  - c) 90
  - d) 20
8. Meat, Fish and poultry can be thawed in refrigerator at \_\_\_\_ or below.
- a) 5°C**
  - b) 10°C
  - c) 2°C
  - d) 0°C
9. What is the main reason hand sanitization is important in food safety?
- a) To remove harmful bacteria/microbes and prevent contamination**
  - b) To prevent physical hazards
  - c) To make hands smell good
  - d) can substitute hand washing
10. Which of these is a physical hazard in food safety?
- a) Bacteria
  - b) Pesticides
  - c) Metal shavings**
  - d) Mold
11. During the festival season when demand was high, the FSSAI registered confectionary shop owner started manufacturing Sweets at his home basement. Is it allowed?
- a) Yes, it is allowed
  - b) No, it is not allowed**
12. Does FSSAI permit the bakery and sweet manufacturer under registration category to procure loose oil and spices from the local/weekly market in emergency.
- a) Yes, it is allowed
  - b) No, it is not allowed**
  - c) Yes, in certain states where the State FDA permits
  - d) Yes, in case the seller of loose oil and spices is registered under Municipal Corporation Vendors
13. What's Driving Food Quality & Safety Issues?
- a) Regulatory Bodies (Governments), Shareholders, Insurers (Litigation /Claims)**
  - b) Financial consultants
  - c) Both a & b
  - d) None of the above
14. 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 quality

15. 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

16. The below 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

17. Who is responsible for maintaining hygiene in a food business?

- a) Only the Hygiene Manager
- b) Top Management
- c) The Food Safety Supervisor
- d) Every employee handling food

18. 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

19. 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

20. The Hygiene Rating Audit Agency shall maintain competence records of \_\_\_\_\_

- a) Monitoring
- b) Education

- c) Both a & b  
d) None of the above
21. Which type of food would be the most likely to cause a foodborne illness?  
a) Frozen corn  
b) Baked tomatoes  
c) Dried spinach  
d) Sliced cucumber
22. As per FSSAI, Aluminium of which grade can be used in food contact  
a) IS 20  
b) IS 23  
c) IS 21  
d) Both a & c
23. 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
24. A typical set of equipment that an Auditor is expected to carry for an effective Audit would include  
a) Magnifying glass.  
b) Small Weighing balance.  
c) pH strips  
d) All of the above
25. A bakery shop owner plans to party 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 segregating space for both activities  
c) Yes, after creating partition.  
d) No, it is not allowed

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

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

26. What is thawing? What are the methods of thawing and related precautions as specified by FSSAI?

**Answer Hint:**

**Thawing** is the process of taking a frozen product from frozen to a temperature (usually above 0°C) where there is no residual ice, i.e. “defrosting”. Thawing is often considered as simply the reversal of the freezing process.  
There are 3 acceptable methods of thawing food:

### 1. Thawing-In Refrigerator

- Identify a designated area for the defrosting of foods in the cold room/refrigerator or a labelled trolley (in a cool room) may be used for this purpose.
- Place the frozen food in the perforated pan so that dripping should not contaminate the food. Place the perforated pan in a tray/pan so that food dripping accumulates in the tray/pan and it cannot drip on other food.
- Items being thawed should be labelled with defrost date to indicate the beginning of 2nd shelf life. Label the thaw food and used within 12 hours.
- A product is deemed to be thawed when core temperature lies between 1°C to 5°C.

### 2. Thawing In Running Water

- Sink should be sanitized before thawing starts and should not be used for any other purpose. Store food on a food grade container that allows the running water to pass over the food. No defrosting food can ever be left un-attended.
- Running water should be potable in nature, Cold running water (from mains) should be at 15°C or less. Ensure air break between tap and water.
- Thawing in running water is advisable for shellfish and seafood. Portions must not be too thick to allow for quick thawing.
- Thawing in running water should be complete within 90 minutes.
- A product is deemed to be thawed when core temperature lies between 1°C to 5°C.
- Label the thaw food and used within 12 hours

### 3. Thawing in Microwave Oven

- Only small portion of food should thaw by this method
- A product is deemed to be thawed when core temperature lies between 1°C to 5°C.
- Use thawed product immediately

27. What do you understand by food allergen? Name the food allergens & write a brief note on allergen management in food-based companies.

#### Answer Hint:

- Definition of allergen
- Name of allergens as per FSSAI
- Role of company, food handlers, consumers
- Allergen management tools- Identification, segregation, product sequencing, Ingredient Management, formulation control, training and awareness.

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

**Sd/-**

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