

Quality Council of India

HYGIENE RATING AUDIT AGENCY- Hygiene Rating Scheme

Answer Key for Hygiene Rating Auditors Examination

Date of Examination: 20 May 2026, 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

Section – A

Multiple Choice Questions (1-25)

1. Which of the following is an evidence of effective traceability during a Hygiene Rating audit?
 - a) Supplier conformity to delivery as per P.O
 - b) Purchase bills maintained chronologically as per incoming materials.
 - c) Availability of FIFO records.
 - d) **Batch coding linked with inward material records and usage.**
2. Bone present in boneless chicken can be classified as:
 - a) Chemical hazard only
 - b) **Physical hazard**
 - c) Both Allergen and chemical hazard
 - d) Both allergen and physical hazard
3. Absence of allergen declaration on a restaurant menu always indicates non-compliance: Which of the following is correct with respect to the statement?
 - a) Strict non-compliance
 - b) Not a parameter of Hygiene rating audit
 - c) **For establishments having Central license or outlets at 10 or more locations**
 - d) As it depends on Grade (A-E) of the establishment.
4. Which regulation forms the basis for hygiene compliance in the scheme?
 - a) Legal Metrology Rules
 - b) **Schedule IV of FSS (Licensing & Registration) Regulations, 2011**
 - c) AGMARK Rules
 - d) BIS Act
5. An auditor observes that refrigerator temperature logs are maintained regularly, but thermometers are not calibrated. This situation indicates failure of?
 - a) Periodic preventive Maintenance of refrigerator by operators
 - b) **Maintenance of measuring devices and verification system**
 - c) Inadequate vendor approval system
 - d) Inappropriate Annual Maintenance Contract with the vendor of refrigerator
6. Which of the following is Form E as per FSS (Licensing & Registration of Food Businesses) Regulation, 2011?
 - a) Form of self-compliance among meat vendors

- b) Form of self-compliance among all types of Food Business Operators
 - c) Form of Warranty: From every manufacturer, distributor or dealer selling an article of food to a vendor
 - d) Form of Guarantee: From every manufacturer, distributor or dealer selling an article of food to a vendor
7. Pest control effectiveness is BEST verified by:
- a) Presence of pesticide bottles
 - b) Active Pest control agency
 - c) Trend analysis and records of pest sighting
 - d) Pest Control agreement with schedule of application of pesticides against particular pests
8. What is the ideal verification method for hand-wash compliance?
- a) Purchase details of hand-wash liquid, no. of employees, calculation
 - b) CCTV observation
 - c) Both A & B
 - d) Payroll verification
9. A restaurant scores 86%, but potable water testing report is expired and raw meat is found to be thawed at ambient temperature. Can the auditor issue a hygiene rating?
- a) Mandatory to issue Hygiene Rating as the score is >80%
 - b) No, Failure in critical ("asterisk") parameters can result in non-issuance of rating despite overall score.
 - c) No, the Hygiene Rating cannot be issued because every parameter in the checklist must score at least 1 mark; a score of '0' is not permissible for issuance of Hygiene Rating.
 - d) Maybe issued at the discretion of the auditor, considering the overall condition of the establishment and professional judgment based on audit observations
10. Auditors shall carry some equipment for conducting an effective audit. Which one of the following is correct statement:
- a) A magnifying glass with 2 X magnification.
 - b) A probe type thermometer with range from -25 degree C to +125 Degree C with marking of 1 degree centigrade.
 - c) A mobile with 'zoom' function to magnify and capture minute details.
 - d) IS5983:1980 certified eye protectors/safety goggles.
11. During hygiene rating audits, potable water quality records are generally verified for compliance with:
- a) FSSR 2.10.8
 - b) IS 10500
 - c) FSSR 2.10.9
 - d) Legal Metrology Rules
12. Swab testing conducted during hygiene audits primarily helps assess:
- a) Chemical hazard control
 - b) Surface sanitation effectiveness

- c) Surface aesthetics
- d) Shelf-life claim

13. Consider the following statements regarding the Hygiene Rating Scheme:

- A. The scheme is voluntary for eligible Food Business Operators.
- B. The scheme is applicable only to food manufacturers, not retailers.

Choose the correct answer:

- a) Both A and B are correct
- b) A is correct, B is incorrect**
- c) A is incorrect, B is correct
- d) Both A and B are incorrect

14. According to the FSSAI Hygiene Rating Guidance Document, what is the suggested audit duration (including reporting time) for a food establishment having more than 100 food handlers

- a) 0.5 man-day
- b) 1 man-day
- c) 1.5 man-days**
- d) 2 man-days

15. Which of the following are biological contamination control measures?

- A. Proper hand washing
- B. Temperature control
- C. Separation of raw and cooked food
- D. Decorative food packaging

- a) A and D only
- b) B and C only
- c) A, B and C only**
- d) A, B, C and D

16. Full form of TPC and Maximum permissible TPC level in used cooking oil is:

- a) Total Plate Count, 25 CFU/ml
- b) Total Polar Compounds, 25%**
- c) Total Process Control, $\leq 15\%$ TPC
- d) Thermal Processing Capacity, 15

17. Which PPE is commonly required for food handlers?

- a) Helmet
- b) Gloves and head cover**
- c) Safety shoes only
- d) Goggles only

18. Probe thermometers should be sanitized:

- a) Once weekly
- b) Only after audit
- c) Before and after each use**
- d) Monthly

19. Bain-marie used for hot holding of food is allowed under the HRA scheme:
- True
 - False**
 - Depends on the size and practice of the establishment
 - Can be used, there is no restriction
20. Raw meat should be stored:
- Above cooked food
 - Alongside bakery products
 - Below ready-to-eat food**
 - Anywhere in refrigerator
21. Cross contamination refers to:
- Overcooking food
 - Food spoilage due to heat
 - Mixing veg and non-veg menu
 - Transfer of harmful microorganisms from one surface/food to another**
22. Which material is prohibited for direct food contact?
- Butter paper
 - Food-grade paper
 - Newspaper**
 - Aluminium foil
23. Which is the safest method for thawing frozen meat?
- At room temperature
 - Under sunlight
 - Under refrigeration**
 - Near cooking equipment
24. Frozen food should ideally be stored at:
- 0°C
 - 5°C
 - 10°C
 - 18°C or below**
25. During a Hygiene Rating audit, an auditor observed a cut-open UHT milk pack stored in the refrigerator. What was the non-conformity identified?
- Cold chain failure
 - Improper storage temperature
 - Absence of date marking: indicating date and time of opening**
 - Use of expired milk pack

Section – B
Descriptive Questions (26-27)

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

26. Explain danger zone for temperature control and how is it linked to hot holding, cold holding, thawing and reheating requirements under the Hygiene Rating Scheme?

Answer Hint: Discuss the following

- “Danger zone”- range and why is it called danger zone.
- Cooking, cooling, hot holding, cold holding, thawing and reheating requirements along with associated food safety hazards.
- Improper holding temperatures may place food in the “danger zone”. Delayed cooling increases microbial growth and toxin production.
- Refreezing thawed food is not permitted due to microbial risks. Reheating must ensure a core temperature of 75°C for at least 2 minutes. Reheating under bain-marie or heat lamps or any indirect method is considered improper because adequate core temperature may not be achieved uniformly.
- During audits, failure in temperature monitoring, absence of calibrated thermometers, improper storage, lack of temperature logs and poor cold chain maintenance are treated as significant non-conformities because they directly affect food safety

27. Explain the difference between cleaning and sanitization in prevention of food contamination during hygiene audits? Discuss the impacts of poor cleaning & sanitation and what would auditor’s check points to assess the adequacy?

Answer Hint: Discuss the following

- Difference between cleaning and sanitation: Cleaning of surfaces: removes dirt, grease and food residues. Sanitization: reduces microbial load to safe levels.
- Equipment, utensils and preparation areas should be cleaned before and after food preparation.
- Poor cleaning may result in biofilm formation, pest infestation and cross contamination. Explain these.
- Auditors check points: cleaning records, sanitation SOPs and availability of cleaning tools. Separate cleaning equipment may be required for different operational areas, cleaning schedules, sanitation chemicals, frequency of cleaning and condition of food contact surfaces

Issued with the Approval of the Trainer and Examiner

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