

Quality Council of India

HYGIENE RATING AUDIT AGENCY- Hygiene Rating Scheme

Answer Key for Hygiene Rating Auditors Examination

Date of Examination: 07 July 2026, 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. The ratings awarded under Hygiene Rating Scheme will be valid for
a) **Two years.**
b) Three years
c) Four years
d) none of the above
2. Schedule 4 is divided into _____ parts.
a) 3
b) 1
c) **5**
d) 7
3. When there is a serious failure in the food safety system of the Catering Establishment, which may result in adverse health consequence possibly even fatal, the auditor shall report such findings to FSSAI within _____.
a) 12 hrs
b) **24 hrs.**
c) 48 hrs
d) 72 hrs
4. Audit evidence shall be recorded as
a) Activities observed
b) Record evidence
c) As pictures
d) **All of the above**
5. Shellfish/seafood is thawed in cold potable running water at ____ or below within ____.
a) 10°C, 10 minutes
b) 5°C, 20 minutes
c) 5°C, 30 minutes
d) **15°C, 90 minutes**

6. Non-conformities are classified into _____ categories.
- a) 2
 - b) 5
 - c) 4
 - d) 6
7. As per FoSTaC requirement, licensed food businesses should have at least one trained Food Safety Supervisor for:
- a) Every 5 workers
 - b) Every 10 workers
 - c) Every 25 food handlers
 - d) Every 100 workers
8. Calibration records are checked for:
- a) Monitoring equipment accuracy
 - b) Checking equipment make
 - c) Temperature monitoring system
 - d) Menu preparation
9. A major non-conformity during audit indicates:
- a) No issue
 - b) Serious food safety failure
 - c) Minor lapses in Food safety
 - d) Taste issues
10. Sources of Chemical Hazards include
- a) Personnel
 - b) Industrial emissions
 - c) Agricultural practices
 - d) Both b & C
 - e) None of the above
11. A good practice in Purchase Management is
- a) Buying fresh looking Raw materials
 - b) Buying the most expensive Raw materials
 - c) Evaluating Vendors on set criteria and then buying from these approved vendors
 - d) Both a & c
12. Choose the Physio-chemical Parameter(s) tested in sea foods.
- a) Histamine Content
 - b) TVBN (Total Volatile Base Nitrogen)
 - c) Both a & b
 - d) None of the above
13. A bakery shop owner plans to sale decorative items to expand his business and starts manufacturing those at his shopfloor along with bakery item. Is it allowed?
- a) Yes
 - b) Yes, after keeping distance for both activities
 - c) Yes, using different manpower.
 - d) No, it is not allowed

14. Vendors have to
 - a) Represent costly brands
 - b) Give 3–5-layer attractive packing
 - c) Be licensed or registered under FSSAI
 - d) All of the above
15. Ice cream storing temperature is
 - a) -10 to -16 degree Celsius
 - b) 0 to 5 degree Celsius
 - c) -18 to -23 degree Celsius
 - d) 8 to 14 degree Celsius
16. Reheating requires thorough spread of temperature in the cooked item and temperature measurement is to be done from the core of such item.
 - a) True
 - b) False
17. Guest can find out vegetarian or non-vegetarian food by seeing and smelling it; there is no need for display board/tag.
 - a) True
 - b) False



18. 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.
19. The auditor must have at least ____ man days audit experience in food service sector.
 - a) 60
 - b) 30
 - c) 90
 - d) 20

20. The below image shows adequate and proper storage of dry food items.



a) True

b) False

21. Reuse of cooking oil should be limited to a maximum _____ time to avoid formation of trans fat.

a) One

b) Two

c) Three

d) Five

22. 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

23. If there are chiller and freezers at catering/kitchen site then there is no need for temperature control any food during transport for any duration.

a) True

b) False

24. Process flow from raw material receiving to serving area should be unidirectional to

a) Avoid the confusion among staff

b) To avoid the cross contamination

c) To save cost

d) Not required

25. If the auditing agency has high volume of audit work and is unable to contract sufficient auditors to conduct the audits, then they can outsource auditing to other agency to conduct audits?

a) Yes, it is allowed

b) No, it is not allowed

c) Yes, it is allowed with prior informing to QCI

d) Yes, it is allowed with prior informing to FSSAI

Section – B

Descriptive Questions (26-27)

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

26. Define the term food spoilage. Explain five reasons for food spoilage.

Answer Hint:

Food Spoilage is the process that causes changes in the physical, chemical, microbiological, and sensory characteristics of food, making it unfit for human consumption.

Reasons include(explanation about)- Use of unsafe raw materials and ingredients, improper processing conditions, poor storage practices, unhygienic conditions and practices, cross contamination, pest issues, poor personnel hygiene etc.

27. In developing countries, a lot of people rely on selling food informally, which is a threat to food safety. Elaborate. Do you have any ideas on how to address this issue?

Answer Hint:

Realistically, most informal food distribution is the result of economic constraints. Costs in licensing/training, taxation policy, or even corruption may factor into the equation. Threat to food safety for selling food informally includes no control on resources used, no accountability, no traceability in case of food borne illness issues etc. (Need to elaborate)

Ensuring that culturally competent and cost-effective educational and training resources are available is a first step to improve food safety in developing countries. Support and hand holding of small units is another step towards the goal

(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

Sd/-

Albi Abraham
Assistant Director, PAD Division
QCI, New Delhi