

Quality Council of India

HYGIENE RATING AUDIT AGENCY- Hygiene Rating Scheme

Answer Key for Hygiene Rating Auditors Examination

Date of Examination: 05 September 2026, Effotel by Sayaji, 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. Handwashing facility must be located:
 - a) Inside the kitchen only
 - b) Near toilets only
 - c) At food preparation and toilet areas**
 - d) At the entrance only
2. Food labelling must include:
 - a) Date of preparation
 - b) Expiry date
 - c) Storage instructions
 - d) All of the above**
3. Glass policy ensures:
 - a) Broken glass is ignored
 - b) Glass items are controlled**
 - c) Glass is used freely in kitchen
 - d) No monitoring required
4. Protective clothing (PPE) should be:
 - a) Brightly colored uniforms are acceptable
 - b) Clean, suitable protective clothing must be worn by all food handlers during operations, covering personal clothing and minimizing contamination risks.**
 - c) Protective clothing is optional for staff working only with packaged food.
 - d) Protective clothing is required only while cooking food.
5. Allergen control requires:
 - a) Clear labeling & marking
 - b) Staff awareness
 - c) Separate storage
 - d) All of the above**
6. Water must be:
 - a) Potable and safe**
 - b) From underground water only
 - c) Stored in PVC tanks
 - d) Can be from anywhere but boiled before use

7. Food contact surfaces should be:
 - a) Porous and absorbent
 - b) Smooth, cleanable, non-toxic**
 - c) Wooden and varnished
 - d) Painted surfaces

8. Which of the following best demonstrates compliance with hygiene rating requirement for food traceability?
 - a) Maintaining supplier invoices/Form E and batch records that allow food to be tracked from source to sale, with recall procedures documented.**
 - b) Checking expiry dates on incoming stock and discarding expired items.
 - c) Recording the names of vendors in a register, without batch or lot details.
 - d) Relying on FSSAI licenses of all suppliers of food and maintaining records.

9. Audit evidence includes:
 - a) Observation
 - b) Records
 - c) Interviews
 - d) All of the above**

10. Lighting should be:
 - a) Dim but decorative
 - b) Adequate for inspection and cleaning**
 - c) Optional
 - d) Colored lights only

11. License & FSDB must be displayed:
 - a) In the kitchen area
 - b) At a prominent location visible to staff and consumers**
 - c) In the manager's office and documents for record-keeping
 - d) On the immediate wall forming entrance of storage

12. Incoming raw material must be procured:
 - a) From any vendor through tender with lowest price (L1)
 - b) From approved vendors with specifications, FSSAI license and COA records**
 - c) Without documentation but if quality is as per FSSAI
 - d) From any government supplier

13. Food testing requirement is:
 - a) Periodic testing via internal or accredited lab with records**
 - b) For export-oriented businesses to comply importing country's standard
 - c) Optional if food is cooked thoroughly
 - d) Required, but for dairy, meat & fish products

14. Temperature monitoring facilities must include:
 - a) refrigeration units for storage of vegetables, dairy products, fruits & nuts
 - b) freezers for meat, fish & seafoods as these are high risk food items
 - c) adequate heating, cooling, freezing with monitoring records**
 - d) for dry materials and items stored under ambient storage conditions

15. Structural compliance requires walls, ceilings, and doors to be:
- a) Painted any color, but must cover all flaking
 - b) Covered with decorative wallpaper so that it looks attractive
 - c) Wooden but must be termite free (properly treated)
 - d) Free from flaking paint, condensation, shedding particles
16. Storage facility adequacy is judged by:
- a) Availability of proper racks/compactors
 - b) Separate Walk-in refrigerators & freezers
 - c) Segregated storage for food, chemicals, packaging, personal items
 - d) Any available space in premise but has to be 1/3rd of total area
17. Pest control records are considered compliant when:
- a) Maintained by Food Safety Supervisors upon completion of FoSTaC training
 - b) Verified by a licensed pest control agency with documented monitoring
 - b) Done as & when infestation is witnessed
 - c) Quarterly returns submission to Ministry of Agriculture about sighting and treatment.
18. During a Hygiene Rating audit, an auditor observed a cut-open UHT milk pack stored in the refrigerator. What was the non-conformity identified?
- a) Cold chain failure
 - b) Improper storage temperature
 - c) Absence of date marking: indicating date and time of opening
 - d) Use of expired milk pack
19. Food handlers medical fitness requirement is:
- a) Annual medical check-up with fitness certificate & inoculation against enteric group of diseases
 - b) Submission of fitness certificate by staff at the time of joining of new employee
 - c) Self-declaration of fitness once every two years by all food handlers
 - d) Required only for personnel handling high risk food items.
20. Menu labelling (declaration of veg/non-veg, calorific value per serve & allergen declaration) is:
- a) Mandatory for all food service establishments
 - b) Mandatory for only 5 star hotels and establishments
 - c) Mandatory for businesses having Central license or outlets at 10 or more locations
 - d) For packaged food manufacturers
21. Which material is prohibited for direct food contact?
- a) Butter paper
 - b) Food grade paper
 - c) Newspaper
 - d) Aluminium foil
22. Food handlers must wash hands:
- a) Before starting work

- b) After handling raw food
- c) After touching money
- d) All of the above

23. Cross contamination refers to:

- a) Over cooking food
- b) Food spoilage due to heat
- c) Mixing veg and non-veg menu
- d) Transfer of harmful microorganisms from one surface/food to another

24. Find out the NCs in the picture below



- a) Barrel Color Non-Uniformity- Different colored barrels are stored together. All should be blue consistency and compliance.
- b) Improper Handle Positioning- Some barrel handles are lifted while others are aligned.
- c) Barrels are stored against the wall, without pallets, visible mold on the walls
- d) Absence of Secondary Containment/ Spill Control

25. Which is the safest method for thawing frozen meat?

- a) At room temperature
- b) Under sunlight
- c) Under refrigeration
- d) Near cooking equipment

Section – B

Descriptive Questions (26-27)

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

26. Explain the requirements for hot holding of food under the FSSAI Hygiene Rating Scheme and how auditors verify compliance during inspections.

Answer Hint:

- Food must be held at $\geq 63^{\circ}\text{C}$ continuously, unless validated alternative time/temperature controls exist.
- Inspectors check temperature logs (manual/digital) and verify with calibrated thermometers.
- Reheating multiple times or holding below threshold is considered major non-compliance.
- Audit evidence includes records, observation of equipment, and staff interviews.
- Non-compliance often arises when businesses rely only on visual cues (steam) instead of documented monitoring.
- Hot holding compliance directly impacts audit scoring under “Control of Operations” in the hygiene rating scheme.

27. Describe the training requirements for food handlers under the FSSAI Hygiene Rating Scheme and how establishments demonstrate compliance.

Answer Hint:

- At least one FoSTaC-trained Food Safety Supervisor is mandatory per food business operator.
- Training records must include certificates, refresher sessions, and attendance logs. Internal training (if any), trainer details, interviewing trainers etc.
- Auditors verify compliance through document review and staff interviews.
- Non-compliance is flagged when training is outdated, incomplete, or limited to managers only.
- Training must cover personal hygiene, food handling, allergen control, cleaning schedules, and emergency procedures.
- Proper training links directly to staff competency, risk reduction, and hygiene rating scoring under “Training & Records”.

(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/-

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