Quality Council of India

HYGIENE RATING AUDIT AGENCY- Hygiene Rating Scheme

Answer Key for Hygiene Rating Auditors Examination

Date of Examination: 02 November 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. 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

2. Hygiene Rating Scheme is not applicable to following kind of business
   a) Catering establishments
   b) Sweet shop
   c) Milk Retail shop
   d) Meat Retail shop

3. 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 colour-coded chopping boards
   d) Keeping food at the correct temperature

4. Which of the following is not a food allergen?
   a) Soybean
   b) Peanuts
   c) Almonds
   d) Cocoa

5. FoSTaC training certificate is valid for how many years?
   a) One year
   b) Two years
   c) Three years
   d) Perpetual

6. Food Safety training of food handlers is voluntary in nature
   a) True
   b) False

7. Medical examination of food handlers should be done by
   a) Registered medical practitioner
   b) Any doctor in that area
   c) Medical practitioner notified by FSSAI
   d) Medical practitioner notified by state FDA

8. All food handlers shall be medically examined at what frequency?
   a) Quarterly
   b) Bi-annually
   c) Annually
   d) Alternate year

9. It is allowed to the food handler preparing food in the kitchen to
   a) Eat chewing gum
   b) Check temperature while preparing food
   c) Use cell phone
   d) Spit in the dustbin

10. There should be _____ air flow in the kitchen area
   a) Positive
   b) Negative

11. Lux level requirement in food preparation area is
   a) 200 approx.
   b) 400 approx.
   c) 500 approx.
   d) 1000 approx.

12. Equipment & containers for handling food shall not be made of
   a) Enameled containers
   b) Brass
   c) Aluminum
   d) Steel

13. What is the sequence of storing following items in the fridge from Top to bottom
   (1) Cooked Vegetable
   (2) Raw Vegetables
   (3) Bottled Fruit Jams
   (4) Ready to Eat & Salads

   a) 2,1,4,3
   b) 3,1,4,2
   c) 4,1,3,2
   d) 1,4,3,2

14. Is it allowed to transport food and non-food items in the same vehicle with proper segregation?
   a) Yes
   b) No

15. What is the correct order of wearing PPEs ?
   (1) Gloves, (2) Mask, (3) Shoe cover, (4) Hair cover, (5) Apron

a) 1,3,5,2,1
b) 2,4,1,3,5
c) 4,3,5,1,2
d) 3,2,5,4,1

16. Thawing should not be done by which method?
a) Microwave
b) Under refrigeration
c) Submerged under running water
d) Room temperature

17. Approved & efficient ways to cool food quickly include
a) Open environment
b) Ice-water bathe
c) Adding ice as ingredient
d) Blast Chiller

18. High risk hot foods shall reach the point of consumption within …. hours of preparation.
a) Two
b) Four
c) Six
d) Eight

19. Non-vegetarian items are cooked for a minimum of _____ core food temperature
a) 70 deg C for 1 min
b) 75 deg C for 10 sec
c) 75 deg C for 15 sec
d) 65 deg C for 1 min

20. Hot vegetarian food intended for consumption is held at _____ and non-vegetarian intended for consumption is held at _____
a) 60 deg C & 63 deg C
b) 65 deg C & 70 deg C
c) 70 deg C & 73 deg C
d) 73 deg C & 75 deg C

21. Reheating of food under bain-marie or heating lamp is permitted
a) Yes
b) No

22. How to restore frozen food which has been thawed?
a) Refreeze to -18 deg C
b) Refrigerate it to 5 deg C
c) Room temp at 30 deg C
d) Discard

23. Total Polar Compounds (TPC) of cooking oil should not be more than_____
a) 10%
b) 15%
c) 20%
d) 25%

24. What is Form E as per FSS (Licensing & Registration of Food Businesses) Regulation, 2011?
    a) Form of Guarantee
    b) Copy of License
    c) Nomination Form
    d) Certificate of Analysis

25. What should be the range of the thermometer that the auditor is expected to carry for an effective audit?
    a) -25 deg C to +125 deg C
    b) -10 deg C to +100 deg C
    c) -25 deg C to +100 deg C
    d) -10 deg C to +125 deg C

Section – B
Descriptive Questions (26-27)

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

26. Mention the flow of the hygiene Rating audit for a 5-star hotel with 125 food handlers with all the details such as no. of man days, opening and closing meeting requirements, onsite verification, documentation requirements etc.

Answer Hint:

The auditor should detail the following steps-
1. The auditor should draft an audit plan mentioning the number of days required for the audit as per the manpower and schedule of the audit. Total man days required days.
2. Opening meeting - introduction to self, HRAA & the HR scheme, process of audit, explaining major & minor non-conformities., confidentiality, facilities needed including guide, premature termination conditions
3. Onsite verification & Document verification - calibrated equipment with auditor, observing major & minor non-conformities, observe practices & check records, interviewing food handlers, verification of external test reports and information shared, evidence in the form of photographs, audit notes etc.
4. Closing meeting - discussion of major and minor non-conformities, rectification measures, process of downloading the HR certification, answering any doubt/query, procedure for raising complains and appeals if any.

27. List down 10 critical food safety requirements in the sweet shop (preparing savories as well) along with a detailed explanation about the requirements.

Answer Hint:

The auditor should explain in detail 10 major food safety requirements in the sweet shop as per the inspection checklist (Ref Annexure 2B Hygiene Rating Checklist for sweet shop of Hygiene Rating Guidance document).

1. Potable water (meeting standards of IS: 10500 & tested semi-annually with records maintained thereof) is used as product ingredient or in contact with food or

food contact surface.

2. Incoming material like colour, flavour, raw material like milk, oil etc. is procured as per internally laid down specification from approved vendors. Check for records (like certificate of analysis, Form E, specifications, name and address of the supplier, batch no., mfg., use by/expiry date, quantity procured etc.). Only permitted colours and flavours to be used.

3. Oil being used is suitable for cooking/frying purposes. Visual inspection of fat and oil by checking the color, the flavour, rancidity and floated elements is being done

4. Sweets are properly covered during the entire process and not kept exposed Display of sweets in required temperature conditions according to the nature of sweets.

5. No signs of pest activity or infestation in premises (eggs, flies, larvae, faeces etc.)

6. Food handlers maintain personal cleanliness (clean clothes, trimmed nails &water proof bandage etc.) and personal behaviour (hand washing, no loose jewellery, no smoking, no spitting etc.)

7. Appropriate documentation & records are available and retained for a period of one year, whichever is more

8. Annual medical examination & inoculation of food handlers against the enteric group of diseases as per recommended schedule of the vaccine is done. Check for records.

9. Food and non-food products transported at same time in the same vehicle are separated adequately to avoid any risk to food.

10. Packaging, wrapping and serving material coming in contact with food is clean and of food grade quality. Avoid use of newspaper

11. Labelling should be as per the FSSAI norms. Shelf life indicated properly.

12. Raw materials are inspected at the time of receiving for food safety hazards. (Farm produce like flour, milk etc. must be checked for spoilage and accepted only in good condition). Ensure raw and finished products are free from visible adulteration.

13. The mithai/sweet shop should be located in hygienic environment. The design of sweet/halwai shop provides adequate working space; permit maintenance & cleaning to prevent the entry of dirt, dust & pests.

14. Personnel hygiene facilities are available including adequate number of hand washing facilities, toilets, and changing rooms for employees.

15. Raw and finished product to be tested periodically, Check records.

Issued with the Approval of the Trainer and Examiner

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