

Scores on Doors

Eating out? Picking up dinner to take home?

We know what's important to you.

Scores on Doors rates businesses on food safety standards. We work with our local council partners to inspect participating restaurants, takeaway shops and cafés to give you an idea of what's going on in the kitchen.

A Scores on Doors rating helps you choose where to buy.

What do we look for? An inspection will look at how food is stored and prepared. The food safety inspector will ask questions such as:

- ✓ how clean are the premises and equipment?
- ✓ who is handling the food, and what precautions are they taking?
- ✓ is the food stored and cooked at safe temperatures?
- ✓ how are they controlling pests?

If the business qualifies for a Scores on Doors rating (and your council participates in Score on Doors program, which is voluntary), a certificate and sticker to display will be issued. Any score 3 stars and over shows the business complies well with safety standards.

Look for these star ratings.

Scores

Score	Definition
★★★★★	The highest expected level of hygiene and food safety practices.
★★★★	Very good hygiene and food safety practices.
★★★	Good general standard of hygiene and food safety.

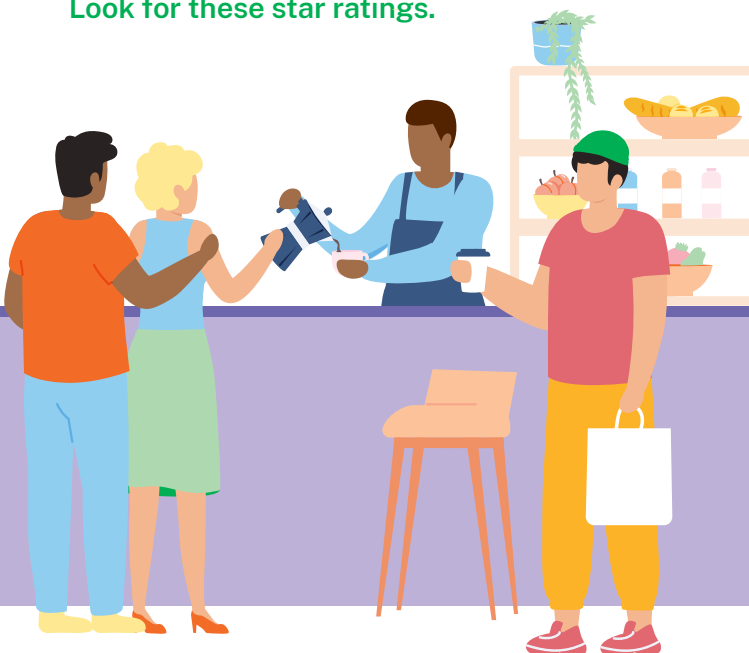
Can't see a Scores on Doors certificate? Ask if they are part of the Scores on Doors program.

Only businesses in council areas that participate in the Scores on Doors program receive a certificate. Check the list of participating councils on the Food Authority website www.foodauthority.nsw.gov.au/retail/scores-on-doors/participating-councils If your council isn't on the list, ask them to participate.

No grade?

A business with major hygiene and food safety issues does not get a certificate. It must immediately fix the hygiene and food safety issues. If it fails to fix them, it can be fined and may be named on the NSW Food Authority Name and Shame register or even closed down.

Find the Name and Shame register at:
www.foodauthority.nsw.gov.au/offences



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