

How to maximise my star rating

Scoring is weighted to increase scores where high food safety risks are identified.

To get the best rating you should ensure that you understand the food safety risks associated with the foods you prepare and sell, and that you have controls in place to manage these risks.

You will also need to have good practices in place to ensure you clean and maintain equipment, prevent cross contamination and ensure your staff maintain hygienic practices at all times. Taking these steps can lead to a lower score and as a result you can achieve a higher Star Rating.

The inspection form that the council EHO will use is available to download www.sahealth.sa.gov.au/foodsafetyratingscheme and can be used to perform your own self check prior to your routine inspection.

Can I be re-assessed if I undertake the remedial actions?

You will be required to undertake any corrective actions as directed by your EHO, and as part of this you may receive follow-up visits. However, your Star Rating will not be assessed until your next routine inspection.

How do I become part of the Scheme?

If your council has volunteered to participate in the Scheme, all you need to do is ensure you are meeting all legislative requirements and then wait until your next routine inspection.

After your inspection, SA Health or council will provide you with your certificate to display onsite.

Your certificate will indicate to your customers the food safety rating you have achieved. This transparency will build trust and confidence in your business's ability to manage food safety.

Over time, more businesses will be inspected and the general public will become better informed of the Scheme. This will encourage poorer performing businesses to improve their food safety compliance.

This, in the long term, will translate into improved food safety across our state.

For more information

See www.sahealth.sa.gov.au/foodsafetyratingscheme

Contact your local Council

Or

SA Health Public Health Services

Telephone: (08) 8226 7100

health.FRSR@sa.gov.au

Public I1-A1



www.ausgoal.gov.au/creative-commons

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Food Safety Rating Scheme

What does this mean for my business?



Information for Businesses
April 2016





What is the Food Safety Rating Scheme?

The Food Safety Rating Scheme (the Scheme) is used to inform consumers of

how well a food business complies with food safety standards. It provides a score, interpreted from routine council food premises inspections, to be displayed at food service businesses, such as restaurants, cafes, take-away shops, pubs and bakeries.

A 12 month pilot of the Scheme, undertaken in 14/15 has successfully demonstrated that this Scheme provides an opportunity to increase state wide food safety standards and provides a tangible benefit to SA consumers, and should therefore be rolled out to all council areas.

Council participation in the Scheme is voluntary. Your local Council has chosen to participate.

What does Council participation in the Scheme mean for my business?

Ultimately there will be little difference to your routine inspection.

Routine Council food premises inspections will continue to assess compliance with food safety standards.

The inspection will focus on the food safety risks associated with the foods you handle and how you prepare them. Businesses will still be expected to carry out corrective action as required by the Council Environmental Health Officer (EHO). There will be no additional burden to your business as a consequence of the Scheme.

What are the differences now your council is participating?

There are three key differences:

Firstly the inspection findings will be recorded on a different form. This form will display more information than previous versions but will not change the nature of your inspection.

Along with written findings the outcome of the inspection will also be scored. The lower your total score, the better your overall food safety result. Points will be added where you are not compliant with food safety standards.

Lastly, a copy of your completed inspection form will be passed on to SA Health. They will convert the Inspection Score into a Star Rating. If you achieve a 3, 4 or 5 Star rating SA Health will dispatch a certificate for you to display at your business if you wish. **You are not obliged to display the certificate.** You will not receive a certificate if your score is too high or you have a major issue.

How is my business rated?

The inspection form lists all the elements that you need to comply with, these are coupled with a risk rating score. This score reflects the risk that non-compliance may have on the overall safety of the food, e.g. a problem associated with food handling and preparation carries more risk than minor structural issues and therefore will be given a higher score.

Each time a non-compliance is noted, a score will be given. At the end of the inspection all scores are added up and converted to a Star Rating. Lower inspection scores indicate better food safety and more stars awarded.

1-3 points = 5 Stars and an Excellent rating.

4-7 points = 4 Stars and a Very Good rating.

8-11 points = 3 Stars and a Good rating.

Sites that score 12+ points or are non-compliant in any one of the major areas will be considered to present a higher food safety risk and as a consequence corrective actions must be undertaken and the business will not be issued a Star Rating certificate. Local councils will be able to provide general advice to assist businesses to achieve improvements.

You will still need to undertake any corrective action required by the Food Act to achieve compliance as directed by the council EHO regardless of your final score.