

Look for Scores on Doors

You can view the hygiene score by checking the certificate and sticker in the window or displayed inside the premises.

Some councils also publish lists of participating businesses or their scores on their websites.

If a business is not participating in the program, suggest they do, so they get a certificate and sticker!

About the program

The Scores on Doors program makes public how well local restaurants, takeaway shops and cafés are complying with NSW hygiene and food safety standards.

It enables consumers to make informed choices about where to eat or shop for food.

The program promotes competition and encourages businesses to strive for the highest hygiene score through good hygiene and food safety practices.

That helps reduce food safety risks and illness from food, so you can enjoy your meal with greater confidence.



www.foodauthority.nsw.gov.au/scoresondors

*Scores on Doors is for NSW businesses which process and sell food in that is ready-to-eat, potentially hazardous (that is, it requires temperature control), and for immediate consumption. The program is not intended for supermarkets; delicatessens or greengrocers; low risk food premises or businesses that serve pre-packaged food such as service stations and convenience stores; temporary markets; mobile food vending vehicles; or businesses that hold a NSW Food Authority licence and are separately audited such as butchers.



Eating out?

Look for Scores on Doors!



Scores on Doors is a hygiene rating program that enables you to make an informed choice about where to eat or shop for food.

Hygiene & food safety

Scores show the result of the last hygiene and food safety inspection at local restaurants, takeaway shops & cafés.

Inspections include, among other things:

- > cleaning & sanitisation
- > food handler hygiene
- > food temperature control
- > pest control, and
- > food prepared in advance of service.

The inspections are done by authorised enforcement officers in participating local council areas and food businesses display the rating certificate so you as customers can see and trust their standards.

Scores on Doors ratings give you an idea of what's going on in the kitchen and out back.

Visible scores

The hygiene scoring scale is:

Inspection result	Definition
★★★★★ Excellent	The highest expected level of hygiene and food safety practices.
★★★★☆ Very good	Very good hygiene and food safety practices. Some minor areas need to be addressed to get a higher result.
★★★☆☆ Good	Good general standard of hygiene and food safety. Some non-critical areas need attention to get a higher result.
(no grade)	<p>A business with major hygiene and food safety issues does not get a certificate to display.</p> <p>Depending on the issue, businesses can be issued with warning or improvement notices directing them to address the problem. If they don't, they can be fined and appear on the NSW Food Authority Name & Shame register. In the worst cases a premises can be closed.</p> <p>Businesses not participating in the Scores on Doors program also have no certificate.</p>

