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| --- | --- | --- |
| Business name |  | Date Time Ref No |
| Address (including post code) |  | Inspection type Risk Class Code  |
| Date of previous inspection: Are all actions from previous inspection actioned? y/n |
| Postal address (if different) |  |
| Food Court: y/n Chain / Franchise: y/n |
| Contact No. |  | Does the business also operate mobile sites: y/n  |
| ABN/ACN |  | Person In Charge (at time of inspection): |
| Proprietor / Manager |  | Business Contact Email |

**General Result Premises and Equipment (incl. vehicles) Result**

|  |  |  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- | --- | --- |
| 1 | Has the business notified 3.2.2-4 | 1 |  | 21 | Accessible hand washing facilities used only for washing hands, face and arms 3.2.2-17 : 3.2.3-14 | 4 |  |
| 2 | Food business general duty responsibilities demonstrated 3.2.2 16/18 | 1or8 |  |
| 22 | Suitability and maintenance of Premises 3.2.2-21 : 3.2.3-10,11 | 1or4 |  |
| **Received goods** |
| 3 | Are protected from contamination 3.2.2 - 5.1 | 4 |  | 23 | Suitability and maintenance of Fixtures, Fittings and Equipment 3.2.2-21 :3.2.3-10, 11, 12, 13 and 17 | 1or4 |  |
| 4 | Are traceable and accurately identified 3.2.2-5.2 | 1 |  |
| 5 | PHF received under temp control 3.2.2-5.3/4 | 4 |  | 24 | Adequate ventilation and lighting 3.2.3-7,8 | 1 |  |
| **Transportation and Distribution** | 25 | Adequate toilet facilities 3.2.3-16 | 1 |  |
| 6 | All foods are protected from contamination 3.2.2-10 : 3.2.3-17 | 4 |  | 26 | Facilities provided for storage of personal / non food items 3.2.3-15 | 1 |  |
| 7 | PHF transported under time/temp control 3.2.2 10 | 4 |  | 27 | Adequate water supply and potable 3.2.3-4 | 1 |  |
| 28 | Adequate disposal of sewage and waste water 3.2.3-5 | 1 |  |
| **Recalls /Food disposal** |
| 8 | Food for disposal is clearly identified and segregated 3.2.2-11 | 1 |  | 29 | Adequate storage of garbage and recyclables 3.2.3-6 | 1 |  |
| 9 | Recall process in place 3.2.2-12 | 1 |  | 30 | Practicable pest exclusion and eradication measures used 3.2.2-24b,c,d | 1 |  |
| **Storage** |
| 10 | Foods stored appropriately, and under appropriate environmental conditions and protected from contamination 3.2.2-6:1a b | 1or4 |  | 31 | No signs of pest activity (score 4 if observed in high risk areas) 3.2.2-24 | 1or4 |  |
| 32 | Accurate temp measuring device in use 3.2.2-22 | 4 |  |
| 11 | PHF stored under temp control 3.2.2-6:2 | 4or8 |  | 33 | Single use items (protected & disposed) 3.2.2-23 | 1 |  |
| **Processing** |  **Adequate Cleaning of:** |
| 12 | Practical measures in place to process safe and suitable food 3.2.2-7:1a | 4 |  | 34 | Premises (walls, floors, ceilings) 3.2.2-19.1 | 1or4 |  |
| 35 | Fixtures, Fittings and Equipment 3.2.2-19.2, 3.2.3-17 | 1or4 |  |
| 13 | Foods protected from contamination 3.2.2-7:1bi | 4 |  |
| 14 | All foods processed adequately - in particular high risk foods 3.2.2-7:1bii | 8 |  |  **Adequate Cleaning and Sanitising of:** |
| 36 | Eating and drinking utensils 3.2.2-20: 3.2.3-12 | 4 |  |
| 15 | Minimised amount of time PHF are out of temp control 3.2.2-7:2 | 8 |  | 37 | Food contact surfaces - including equipment (e.g. benches / boards) 3.2.2-20, 3.2.3.17 | 8 |  |
| 16 | PHF are cooled correctly 3.2.2-7:3 | 8 |  |  **Food handlers MUST -**  |
| 17 | PHF rapidly reheated to hold it hot 3.2.2-7:4 | 8 |  | 38 | NOT handle food in a way that could make the food unsafe or unsuitable 3.2.2-13 | 4 |  |
| **Displayed foods** |
| 18 | Are protected from contamination. RTE self service food supervised and separate utensils provided 3.2.2-8:1,2,3,4 | 4 |  | 39 | NOT handle food if suffering from/carrying a foodborne illness/condition 3.2.2-14 | 8 |  |
| 40 | Wear appropriate clean clothing/bandages, and minimise personal contamination of food/food contact surfaces 3.2.2-15.1 | 4 |  |
| 19 | PHF displayed under temp control or time limit not exceeded 3.2.2-8:5 | 8 |  |
| **Packaging** | 41 | NOT eat, sneeze, spit, cough, use tobacco or similar over food/food prep surfaces 3.2.2-15.1 | 8 |  |
| 20 | Process and materials are appropriate 3.2.2-9 | 1 |  |
| If NC is raised in any major (score 8) category, the business is withdrawn from the scheme irrespective of the final score. | 42 | Wash and dry hands as directed by 3.2.2-15.2,3 | 8 |  |
| 43 | Wash hands using 'soap', warm running water and dry hands appropriately 3.2.2-15.4,17.1 | 8 |  |
|  | 5 Star = 0-3 pointsTotal scoreStar rating4 star = 4-7 points 3 star = 8-11 points12+ points = business unrated |
|  | 44 | Demonstrate appropriate food handling - skills and knowledge 3.2.2-3 | 1or8 |  |
| Approximate date of next inspection: |  |

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| --- | --- | --- |
| Further action: (please circle) |   |   |
| Nil Re-inspection Letter Notice Expiation |
| Inspecting officer |   |   |
| Signature: Contact no.: |   |   |
| Owner / Manager / Employee |   |   |
| Sign: Print:  |   |   |

*Details of individual inspections as part of the voluntary Food Safety Rating Scheme will only be used by SA Health for issuing certificates (where appropriate) and determining the public health outcomes of this Scheme and will not be released by SA Health for any other purpose unless required by law.*