

When will Eat Safe Ipswich start?

Council will commence food safety rating audits in 2018. Star ratings can be **voluntarily displayed*** on your premises in addition to a website.

What if a business disagrees with a star rating?

A business can make a formal application for an audit review where a star rating can be reviewed. A senior Council officer will then review the audit results and determine if the star rating should be revised. An application for an audit review must be made within five working days from the date the licensee becomes aware of the audit result. Supporting documentation will be required to justify the review request. Conditions apply.

Can I improve my star rating?

Businesses who have made improvements to their food safety management practices since their initial audit and want to improve their star rating can request a reassessment for a fee.

For businesses who rated two stars or below a waiting period of 90 days will apply. Any food business with a **three star** or above must wait six months. Conditions apply.

*** Food businesses rated three stars and above can opt-in to having their rating publicly displayed.**

Further information

For further information, including Eat Safe Ipswich guidelines, review applications and terms and conditions, please visit ipswich.qld.gov.au/eatsafe

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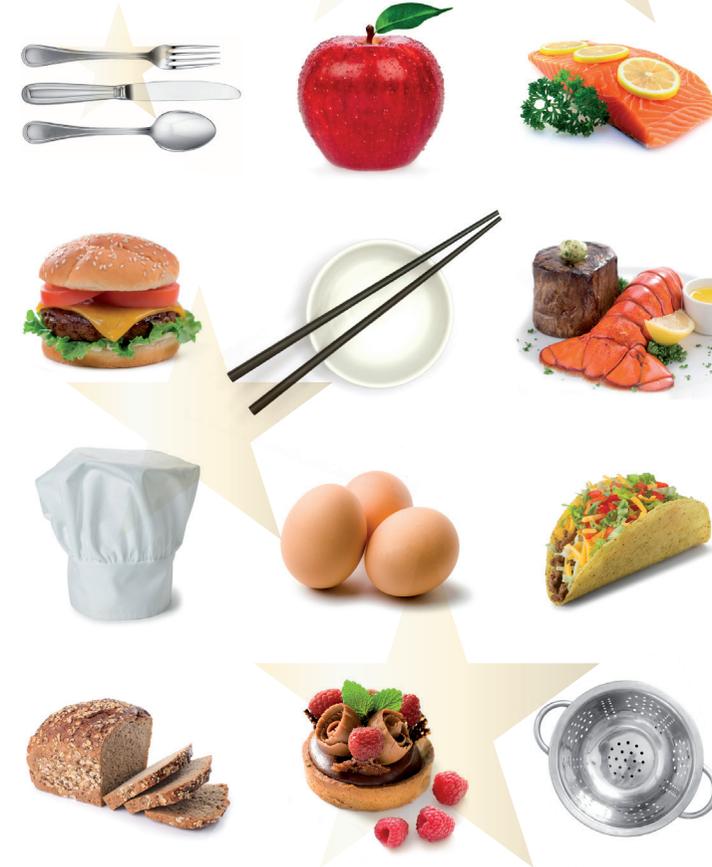


Eat Safe

IPSWICH



FOOD SAFETY REACHES
NEW STAR QUALITY



A new way to measure and promote food safety standards in Ipswich

Under a new Council scheme – **Eat Safe Ipswich** – all licensed food businesses will now be provided with a ‘star rating’ based on assessment of their food management practices.

Council will conduct an audit against the Food Act 2006 and Food Safety Standards and good management practices and issue you with a ‘star rating’, which you can use to market your business to customers and boost confidence in the safety and quality of your food.

The new scheme will ensure Ipswich’s food industry continues to be among the world’s best in safety standards as well as introduce incentives for operators to continue to improve their food safety management practices.

Food safety rating schemes have been effective in reducing food related illnesses in cities across the world such as New York, Los Angeles, Auckland, Toronto and London.

Good news for Ipswich’s food industry

Eat Safe Ipswich benefits.

- Recognition and reward high performing businesses
- Provides customers with confidence in Ipswich’s food industry.
- Potential for annual fee savings.
- Businesses that show good food safety practices may require less audits by Council.
- Provides free marketing opportunities for your business and give Ipswich’s food industry a competitive edge.
- Allows Council to focus resources on poor performers.

Rewarding good practice – how Eat Safe Ipswich will work

Eat Safe Ipswich star ratings are determined from the findings of Council’s food safety audit. Any non-compliance issues identified are documented and the final results are calculated to give your business a star rating.

Food businesses are already audited by Council to monitor food safety and structural standards under the Food Act 2006 and the Food Safety Standards. For businesses who already comply with requirements, the new **Eat Safe Ipswich** audits should have no additional financial or regulatory impacts on your business. In fact, this audit will provide you with an opportunity to be rewarded for your good management practices and documented controls.

Your star rating will give you an indication of just how well you’ve done in areas like temperature records and cleaning schedules. You will also be able to voluntarily display your results* to your customers, boosting confidence in the safety of your food.

This new way of measuring food safety standards will give Ipswich’s entire food industry a boost as it has been developed in response to resident requests for more information on food safety standards.

For further information and advice about food safety practices please visit ipswich.qld.gov.au/???



The Eat Safe Ipswich star ratings



Excellent Performer
Fully compliant with the Food Safety Standards and overall very high standard of food safety management practices.



Very Good Performer
High standard of compliance with the Food Safety Standards and overall good standard of food safety management practices.



Good Performer
Good level of compliance with the Food Safety Standards and overall acceptable standard of food safety management practices.



Poor Performer
Low level of compliance with the Food Safety Standards with more effort required.

NO STAR

Non-Compliant Performer
A general failure to comply with the Food Safety Standards with major effort required to rectify issues.