

## Rating Review Inspection Application

A food business may request a rating review inspection to be undertaken once any outstanding significant non-compliance issues from the initial annual inspection have been finalised.

A rating review inspection will incur a re-inspection fee (in accordance with Council's Fees and Charges) at the time of the request.

Once a completed request form is received you will be advised in writing if Council is prepared to undertake a rating review. The rating review inspection will be unannounced and will occur within three months of Council's written approval to grant the re-inspection.

Please be aware that the re-inspection is a full review of the premises using the Food Premises Assessment Report (FPAR) checklist. The rating given to the premises may go up, down or stay the same in reflection of the conditions found at the premises at the time of the re-inspection.

Only one rating review inspection will be granted per premises in each financial year. Premises with a significant non-compliance history may be refused a review.

Please fill in the application form and return it to:

- Tamworth Regional Council: Attention of Environmental Health Officer at PO Box 555 Tamworth NSW 2340, or
- [environmentalhealthofficers@tamworth.nsw.gov.au](mailto:environmentalhealthofficers@tamworth.nsw.gov.au)

# Scores on Doors

## Hygiene and food safety



Department of  
Primary Industries  
Food Authority

### Food Business Details

**Trading Name:**

**Trading Address:**

**Postal Address:**

**Proprietor Name:**

**Contact Number:**

**Email:**

**What improvements have been made within the business to justify a review of your Scores on Doors rating:**

**Signature:**

**Name:**

**Position:**

**Signature:**

**Date:**

### Office Use Only

COM Reference:

Date Received:

Date Approved:



[www.foodauthority.nsw.gov.au/scoresondors](http://www.foodauthority.nsw.gov.au/scoresondors)

Rating based on last inspection including food temperature control, food handler hygiene, cleaning and sanitation, pest control and food prepared in advance of service.

