How serious are the violations on your inspection report?

Violations noted during inspections have been ranked according to their severity or likelihood to cause illness.

**Minor** – *violation is not likely to cause an immediate risk to human health.*

**Major** – *violation indicates there is a breakdown in hygienic practices OR violation may represent a risk to human health.*

**Critical** – *violation indicates there is a direct risk to human health.*

The overall ranking of your premises is calculated according to the number of violations noted in your premises (see table).

<table>
<thead>
<tr>
<th>Definition</th>
<th>What this means for you…</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>GREEN</strong>: High standard of compliance with no more than 5 minor violations.</td>
<td>Your food premises generally meets the requirements of the regulation.</td>
</tr>
<tr>
<td><strong>LIGHT YELLOW</strong>: General compliance with 6 to 9 minor violations.</td>
<td>Your food premises does not meet the requirements of the regulation. Although there are violations, there is no indication of an immediate health risk to your customers.</td>
</tr>
<tr>
<td><strong>DARK YELLOW</strong>: General compliance with no more than 3 major violations.</td>
<td>Your food premises does not meet the requirements of the regulation. The violations noted indicate there is a breakdown in hygienic practices and/or there may be a health risk to your customers.</td>
</tr>
<tr>
<td><strong>STRIPED RED</strong>: Premises remains open with one or more critical violations and/or 4 or more major violations and/or 10 or more minor violations.</td>
<td>Your food premises does not meet the requirements of the regulation. The violations noted indicate there may be a health risk to your customers. Prompt attention is required.</td>
</tr>
<tr>
<td><strong>RED</strong>: Licence has been revoked for non-compliance.</td>
<td>Your food premises fails to meet the requirements of the regulation. Your premises is closed until all conditions set by Department of Health have been met.</td>
</tr>
</tbody>
</table>

A Ratings Guide For Your Food Premises

**Definition**

- **GREEN**: High standard of compliance with no more than 5 minor violations.
- **LIGHT YELLOW**: General compliance with 6 to 9 minor violations.
- **DARK YELLOW**: General compliance with no more than 3 major violations.
- **STRIPED RED**: Premises remains open with one or more critical violations and/or 4 or more major violations and/or 10 or more minor violations.
- **RED**: Licence has been revoked for non-compliance.

**What this means for you…**

- Your food premises generally meets the requirements of the regulation.
- Your food premises does not meet the requirements of the regulation. Although there are violations, there is no indication of an immediate health risk to your customers.
- Your food premises does not meet the requirements of the regulation. The violations noted indicate there is a breakdown in hygienic practices and/or there may be a health risk to your customers.
- Your food premises does not meet the requirements of the regulation. The violations noted indicate there may be a health risk to your customers. Prompt attention is required.
- Your food premises fails to meet the requirements of the regulation. Your premises is closed until all conditions set by Department of Health have been met.