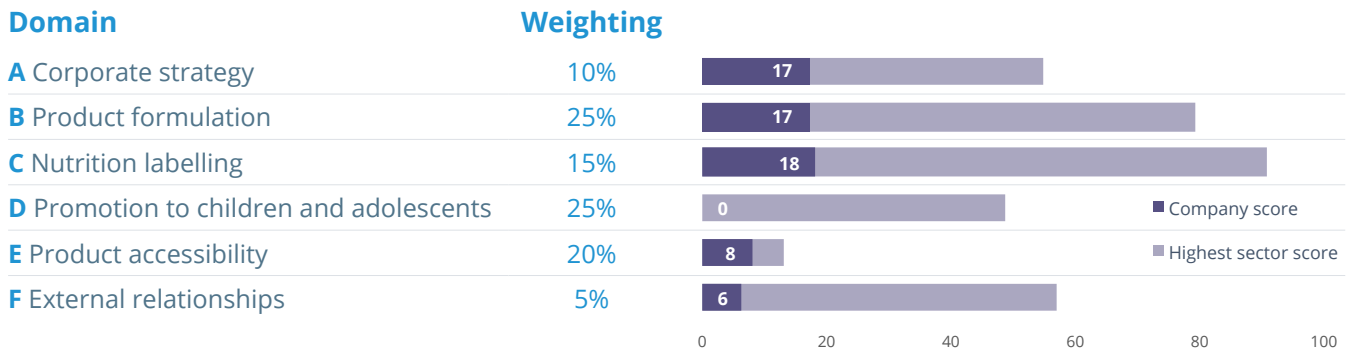


Grill'd*

10th OUT OF 11 QUICK SERVICE RESTAURANTS

10 OVERALL SCORE (OUT OF 100)



Areas of strength

- A| **Corporate strategy** - Grill'd identifies health as a focus area for the company
- B| **Product formulation** - Grill'd commits to using healthier (non-hydrogenated) frying oils, and has reduced sugar in a number of menu items
- C| **Nutrition labelling** – Grill'd provides comprehensive nutrition information online
 - Grill'd had little disclosure of its approach to health and nutrition. As such, no further areas of strength were identified

Prioritised recommended actions for Grill'd

- 1| **Publicly communicate** the company's approach to nutrition and health in corporate reporting, setting clear targets and objectives that are routinely reported against
- 2| **Develop** specific, measurable targets for the reduction of saturated fat, sodium and kilojoule content across relevant menu items. Routinely report against progress in achieving reformulation commitments
- 3| **Participate in** / implement a strategy to adopt relevant recommendations from government-led initiatives (e.g., Healthy Food Partnership) to improve the healthiness of the food supply
- 4| **Publish** a formal policy related to reducing the exposure of children and adolescents (up to the age of 18) to promotion of 'less healthy' foods/ brands that applies across all media channels, and includes all times/events when a large number of children/adolescents are likely to be exposed.
- 5| **Commit** to make healthier meal options (e.g., healthier sides and drinks) the default option for children's meals
- 6| **Publicly** commit to implement kilojoule labelling on menu boards across all states/ territories, and **support** the development of standardised interpretive nutrition labelling (e.g., using health stars or colour-coding) for menu boards

*Assessment based on publicly available information only