



SAUSAGE SIZZLE GUIDELINES

The following food handling practices should be used at sausage sizzles to ensure that food is safe.

General

- All food for sale must be prepared hygienically and protected from contamination (dirt, flies etc).
- Tables, trestles etc shall be smooth, impervious to water and easily cleaned.
- Locate the stall tables and BBQ on a hard surface such as footpath, roadway or car park. It is recommended floor matting is used on grass surfaces or on gravel or sandy surfaces to help keep dust to a minimum.
- Food is to be stored at least 450 mm above the ground and covered or in closed containers.
- All cold foods shall be kept below 5°C (esky with ice satisfactory) and hot foods above 60°C until served.
- Keep cooked meat and salads separate from raw meat at all times to prevent contamination.
- Store drinks for sale in separate eskies as they are opened frequently and also to avoid cross contamination.
- Provide hand washing facilities (ie container with tap and a bucket to catch waste water), including liquid soap and disposable paper towels.
- Provide utensil washing facilities ie plastic bowl, detergent and warm water.
- Sufficient personnel to cook and serve food shall be provided. It's suggested one person cooks the sausages and onions, one person handles drinks and money and one person assembles the sausages and buns for customers.
- The barbeque shall be fitted with a drip tray to prevent fat dripping onto the ground.
- Disposable eating and drinking utensils shall be used.
- All condiments such as sauce, mustard etc shall be in squeeze type dispensers or in individual sealed packs.
- All disposable eating utensils shall be pre wrapped or stored in a sealed container prior to distribution to the public.
- All takeaway foods prepared on the stall (e.g. barbecued food) shall be for immediate sale and consumption unless a suitable food warmer or food display, capable of maintaining food at a temperature of at least 60°C (hot food) or below 5°C (cold food).

For any further queries about sausage sizzles or food safety please contact Environmental Health Services.