



FOOD HYGIENE & SAFETY

SAUSAGE SIZZLES

Sausage sizzles can be a great fundraiser for charities and community groups. By following a few basic guidelines you will ensure that the food served is safe to eat.



PREPARATION & STORAGE OF FOOD

- Store and transport uncooked meat, including sausages and meat patties, in a refrigerator or on ice in an esky until you are ready to cook them. This will help prevent contamination by dust and flies and the cool temperature will slow down the growth of bacteria.
- Meat is a high risk food, therefore must be stored either below 5°C or above 60°C.
- Slicing, marinating or skewering of raw meat products should be completed prior to leaving for the site.
- Food must be protected from flies, rodents and other insects as well as from the public.
- Raw food must be kept separated from cooked food to avoid cross contamination. Never place cooked meat back on trays that held raw meat.
- Food must be stored above ground level in clean containers with lids.

COOKING

- Use thin sausages rather than fat ones. Sausages are safe when they are cooked all the way through and this is easier to do with thin ones.
- Cook over moderate heat. This will help the meat to be cooked right through. Make sure the juices run clear and there is no pink meat in the middle.
- Food must be cooked at a high enough temperature to destroy bacteria. Make sure food is steaming hot – test the centre to see.
- Don't cook too much food at once. Cook food in small batches rather than one large batch.
- Keep cooked sausages on the BBQ hotplate above 60°C and serve cooked food directly from the barbeque.



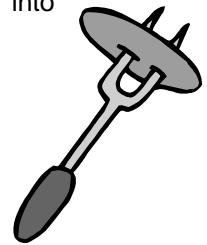
HANDWASHING FACILITIES

- Adequate hand washing facilities, including running water, soap and disposable paper towels must be available.
- Temporary food premises can provide running water by filling large water containers that have a tap valve at the base. Where possible, these containers should be filled with warm water. Another container (eg bucket) should be placed under the tap to collect the waste water and keep the site clean and dry.
- Hands must be washed thoroughly before preparing food, after handling raw meat and after visiting the toilet, wiping nose, touching hair, etc.

FOOD HANDLERS



- Do not handle food if suffering from gastroenteritis, coughs, colds or with uncovered or open sores.
- Keep all equipment and utensils thoroughly clean.
- Do not smoke whilst handling food.
- Food handlers must have clean protective clothing.
- Food handlers should not handle money at the same time as handling food. One person should be the cook and another designated to take the money.
- Use tongs, forks and other utensils to handle food. Bare hands must not come into contact with food which is to be consumed without any further heat processing.
- Food should be wrapped in a serviette before given to public.
- Rubbish should not be allowed to accumulate.



For further information, please contact the Environmental Health Unit on 8372 8816 during normal office hours.