

Fire Safety

Ensure that your LPG cylinder is approved with approved connections and hoses and not larger than 10kgs to comply with legal requirements.

For safety, have a multi-purpose refillable fire extinguisher (not less than 3 or 4 kgs) on site.



Safe Sausage Sizzles

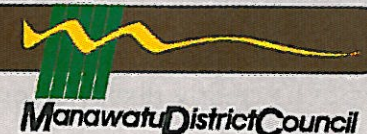
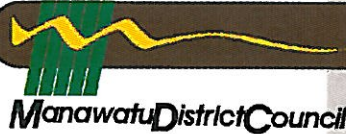
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Safe Sausage Sizzles

Sausage Sizzles are a popular way of fundraising for schools, sports clubs and charities. Unfortunately, they can cause food poisoning if they are not operated in a safe, hygienic manner.

Provided you take some simple food safety precautions and sell freshly cooked food straight from the barbecue, the food should be safe

Tips

Here are some tips for operating your sausage sizzle safely and successfully:

Firstly, seek permission from the premises management to use their land.

A health licence is required if you are fundraising on a regular basis.

To avoid needing a regular health licence, your fundraising should be a 'one-off', or very occasional event.

The name of the school, sports club, or charity is to be clearly displayed on the front of the stall.

Personal Hygiene

The people handling the food should be clean and tidy, wearing either clean protective clothing or a clean apron.

For washing hands, have a 20 litre container of water fitted with a tap, with liquid soap (in pump dispenser⁵) and paper towels, or a container of "wet ones" or instant hand sanitiser, available..



Food tongs or food grade disposable gloves are to be used at all times.

You will require separate people for handling the food from those taking the money.

Provide barriers so that people waiting cannot be burnt by your cooker or BBQ.

Shade your stall from the sun with an umbrella, awning or shop veranda etc.

No smoking or animals are allowed.

Provide rubbish bins.

Clean up your site after use.

Food Tips

All food is to be protected from flies, dust, sun, people and spoilage etc.

Sausages should be the pre-cooked variety purchased from a registered supplier and stored in covered chilly bins with sufficient ice or icepacks to keep them cold (under 4°C) the same as a fridge.

The buttered bread should be stored in a clean plastic bag in a separate chilly bin from the sausages.

All food should be kept up off the ground.

Dispose of any unused food at the end of the day.

