

Community Groups - Information Sheet

This information is for community group's to ensure food for sale at fundraisers is safe for the public.

Health Requirements

Making application

If you are a community group conducting regular sausage sizzles, cake stalls etc. you are required to notify the City of Busselton by completing a *Food Act 2008 Notification Registration Form*. Please ensure you hold a notification certificate before holding fundraisers associated with food.

Food handling and hygiene requirements

As sausage sizzles are one of the more popular fundraisers, below is information to assist in the service of safe food. These principles can be transferred to any other foods being served.

Food Preparation and Storage

- Prepare meat and food before leaving for the event e.g. cutting and separating sausages, cutting buns, chopping onions.
- Check there is enough space in the esky or portable fridge for all of the meat and for ice bricks. Ice bricks should surround the meat and ice can be added to achieve this.
- Store sausages at 5 degrees or below.
- Store drinks for sale in separate eskies as they are opened often and avoids cross contamination.
- Use separate tongs and gloves when handling raw and cooked sausages. Never place cooked sausages back on the raw sausage tray.
- Cover food to protect it from contamination e.g. flies, dust and germs and store food in clean food storage containers or plastic bags.
- When possible throw away after use single-use (disposable) utensils such as knives, forks, plates and cups

Handwashing

- Wash hands regularly. Provide a handwashing tub with water, soap and paper towels. Use hand cleaning creams or gels, or sanitising wipes if water is not available.
- Wash hands or change gloves after handling raw meat, money, drinks, cleaning equipment, rubbish and before handling ready to eat sausages and buns.
- One person cooks the sausages and onions, one person handles drinks and money and one person assembles the sausages and buns for customers.

Stall Set Up

- Place stall tables and BBQ on a hard surface e.g. footpath, roadway or carpark. Floor matting should be used on grass surfaces if trading for more than 5 hours. Floor matting should also be used on gravel or sandy surfaces to reduce dust.
- Take a bucket or tub with water and detergent for washing utensils and cleaning cloths. If water is not available take enough utensils so that you have separate sets for raw and cooked food. It's a good idea to have spare utensils on hand if you don't have facilities for cleaning.
- Provide rubbish bags for rubbish and collect grease and fat from the BBQ.
- If water is provided it should be drinking water quality and transported in clean containers that have not been used to store chemicals.