



## **GUIDELINES FOR OPERATING A SAUSAGE SIZZLE**

The following information is recommended for charity or non-profit organizations that wish to hold a sausage sizzle, whether they charge for the food or not.

- 1) Identify someone to be in charge and responsible for the stall.
- 2) All food handlers are to wear clean aprons, hair covering, and disposable gloves.
- 3) Have enough people to man the stall.
- 4) Have at least one person to only handle money – not food.
- 5) Provide hand washing facilities of clean water, soap, and single use towels.
- 6) Provide washing facilities for utensils.
- 7) Provide cold storage for raw sausages below 5°C.
- 8) Serve cooked sausages hot (above 60°C) directly from the BBQ to roll at the time patron purchases. Do not remove sausages from heat, cool and reheat. Do not pre-assemble rolls with sausages and await sale to patrons.
- 9) Protect bread from contamination off the ground and covered from flies and dust, etc.
- 10) Provide a rubbish bin with lid for the stall.
- 11) If a tent or similar structure is used, do not allow trip hazards.
- 12) Provide separate knife and tongs for raw and cooked foods.
- 13) During transport all foods are to be covered to protect it from contamination – no pets or young children to travel in the area the food is packed.
- 14) Discuss the above food handling procedures with everyone involved so that they know what is required on the day. Your local Environmental Health Officer can assist in this process.

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