

Sausage Sizzle & BBQ Guidelines



If you are planning a sausage sizzle or BBQ as a means of fund-raising, this brochure will provide you with some guidelines on food handling, to ensure the food you prepare and sell is safe to eat.

There are four important areas to consider when planning a sausage sizzle or BBQ:

- Personal hygiene and conduct
- Preparation and storage of food
- Transport of food to the venue
- Display and preparation of food while at the venue

Personal hygiene & conduct

- All food handlers must observe a high standard of personal hygiene. Ideally different tasks should be carried out by different people, e.g. one person to handle money and one person to cook.
- Food handlers must thoroughly wash their hands on a regular basis, as well as after using the toilet, sneezing, coughing and handling rubbish. Food handlers should also use disposable gloves. Hands must be washed before gloves are put on and after they are taken off. In addition, sanitising lotions are recommended, although they do not replace hand washing.
- Wear protective clothing such as smocks, aprons and hats and tie back long hair. Smoking is not permitted at the stall. If you have to smoke, leave the food area and remember to wash your hands before returning to the stall.
- Tongs, scoops etc. must be used where practicable and provided for customers if self service is required.
- Do not prepare food if you are suffering from an infectious disease or if you have experienced diarrhoea or vomiting in the past 48 hours. Cover any sores on hands, arms, necks etc. with a fully waterproof dressing.

Preparation and storage of food

- All perishable food must be transported and stored in chilly bins or similar, so do not prepare more than you have room for.

Chilly bins not only keep food cool but prevent the food from becoming contaminated by insects, dust etc.

- Place ice or chiller blocks in the chilly bins so the food is kept as cold as possible, ideally around 4°C. Keep the lids on at all times - this helps maintain the temperature.
- Non-perishable food need not be chilled but must still be kept in covered storage to prevent contamination by insects, dust etc.
- Be wary of cross contamination from raw meat to cooked and ready to eat food. Cross contamination is the passing of bacteria from raw meat to other foods via hands, chopping boards, utensils, containers etc, and commonly causes food poisoning. Keep raw meat well separated in different containers and wash hands and equipment immediately after coming into contact with raw meat.

Transport to the venue

- Vehicles carrying food must be clean and tidy and carrying no other materials such as animals, lawn mowers, pesticides, solvents and tools, which may endanger the safety of the food.
- Avoid long delays and travel straight to the venue.
- All food must be carried in clean containers and kept well covered during transit to prevent accidental contamination.

Display and preparation while on sale at the venue

- All food service utensils and containers must be clean and preferably disposable
- Remember to keep all food covered and perishable food chilled
- Have hand washing facilities near by. If you cannot access a hand basin, a bucket with hot water will suffice. Make sure soap, a nail brush and paper towels are provided
- The BBQ and immediate environment must be kept clean and tidy at all times. Provide a rubbish container, preferably with a lid for both you and your customers to use

- Use pre-cooked sausages and ensure all raw meat is thoroughly cooked so juices run clear. Ensure all precooked food to be served hot is heated thoroughly so it is piping hot right through

To make sure you don't forget anything, work through this checklist before you offer any food for sale. If you cannot tick off each section, you risk serving unsafe food that could possibly make your customers ill - and nobody wants that!!

Food protection checklist	
I have made sure that...	
Food handlers will observe a high standard of personal hygiene.	
Hand washing facilities are provided including hot water, soap, a nailbrush and paper towels.	
Food handlers will wear aprons or smocks and long hair will be tied back or placed in a hat.	
Perishable food will be transported and stored in chilly bins with ice or chiller packs and lids to keep the food cold.	
All other food will be transported and stored in covered containers to avoid contamination.	
Tongs, gloves, scoops etc. will be used for handling food.	
Food sold hot will be thoroughly heated / cooked so it is piping hot in the centre.	
The BBQ and surrounds will be maintained in a clean and tidy manner at all times.	