

Guidelines for sausage sizzles

These guidelines are for charitable and non-profit organisations running sausage sizzles to raise funds. Individual operators are not permitted to run sausage sizzle fundraisers.

Written approval from the Council is required to carry out sausage sizzles on public property. In general, sausage sizzles will not be permitted on the public road or footpath.

Only **two sausage sizzles** are permitted in a calendar year, from the first date of participating in a sausage sizzle, under the "special occasion" category. Organisations wishing to fundraise more than twice a year must obtain a mobile food licence and have a stall that complies with the Food Hygiene Regulations 1974.

- The name of the organisation operating the sausage sizzle must be clearly displayed at the site.
- At least two people, preferably three, should operate the stall. One person should be dedicated to **handling money only** while the others prepare the food.
- Buy sausages from a reliable source, as close to the date of the event as possible. Sausages must be fresh, of good quality and ideally pre-cooked. They should be stored in a clean refrigerator prior to the event.

No other meats nor chicken may be prepared.

- Transport and store the sausages in chilli-bins with suitable ice packs. Do not leave large quantities of sausages in a chilli-bin for long periods. Use refrigeration space as a back-up where possible.
- All preparation, including chopping onions and buttering bread, must be carried out prior to the event.
- Protect all food from contamination by dust, animals, insects and people. All food should be kept in clean covered containers at all times.
- Wash hands and replace gloves often.
- Use suitable utensils such as tongs for handling food. **Avoid touching food** with your hands. Use different tongs for cooked and uncooked food.
- Cook the sausages properly so that they are hot in the centre.
- Serve customers with single-serve serviettes or paper plates.
- Ensure food handlers wear clean clothing – an apron and either hair tied back or wear caps.

If you require any further information please contact an Environmental Health Officer on 499 4444.