

COMMUNITY GROUPS – INFORMATION SHEET

A Breath of Fresh Air

This information is for community groups to ensure food for sale at fundraisers is safe for the public.

Health Requirements

Making application

If you are a community group conducting sausage sizzles, cake stalls etc you are required to notify the Shire of Harvey 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 the meat and ice bricks. Ice bricks should surround the meat, and loose ice can be added to achieve this.
- Store sausages at 5 degrees or below.
- Store drinks for sale in separate eskies to the meats as the eskies are opened more frequently and therefore pose a risk to the temperature of the meats.
- 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. Store food in clean food storage containers or plastic bags.
- When possible, 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 sanitising 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

- Must have a temporary floor placed underneath.
- 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. Ensure the area and any Shire facilities have been cleaned.
- If water is provided it should be drinking water quality and transported in clean containers that have not been used to store chemicals.