

## Sausage sizzles

Sausages, onions, sauce and bread only

### Cleaning and hygiene

- Clean all your equipment and food preparation areas before and after you use them.
- Make sure there's somewhere for food handlers to wash their hands, otherwise have suitable hand sanitisers available.
- Remove waste and clean the barbeque.

### Transport

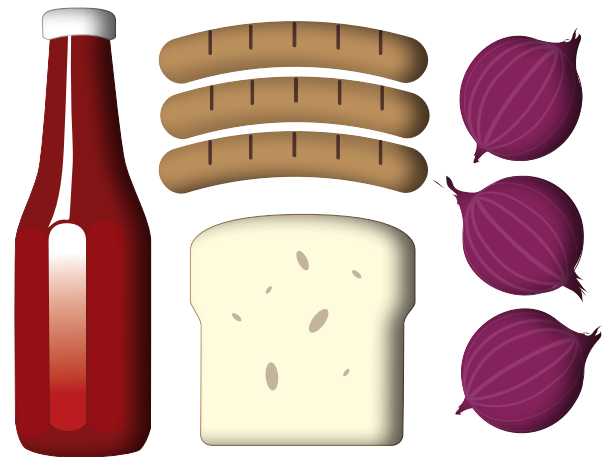
- Use an insulated cooler with plenty of ice or cool packs around the meat when transporting sausages.

### Storage

- Keep sausages in an insulated cooler.
- Only remove sausages from the cooler when you're ready to cook them.
- Never leave meat sitting around at room temperature.
- Protect bread and onions from insects and dust by keeping them wrapped, or in sealed containers.
- Do not refreeze sausages that have been thawed.
- Throw out any sausages left over at the end of the fundraiser.

### Cooking

- Always cook sausages thoroughly.
- Always use clean utensils.
- Never use the same plate or tongs for raw and cooked foods.



### Allergies and intolerances

Make sure foods containing ingredients that can cause reactions (such as eggs, gluten, sesame, nuts, milk and soybeans) are identifiable. You should be able to provide accurate information about ingredients in foods to customers.

### Contacts

**More on food stalls** — Single approval to operate in Victoria [www.health.vic.gov.au/foodsafety/bus/mobile.htm](http://www.health.vic.gov.au/foodsafety/bus/mobile.htm)

### Department of Health

[www.health.vic.gov.au/foodsafety](http://www.health.vic.gov.au/foodsafety)

**email:** [foodsafety@health.vic.gov.au](mailto:foodsafety@health.vic.gov.au)

**phone:** 1300 364 352

**dofoodsafely** — is a free online learning program for food handlers

<http://dofoodsafely.health.vic.gov.au>

## Notify council

As a community group raising funds for charity or a not for profit body, you must notify council about your fundraiser sausage sizzle. It will advise you about your responsibilities under the *Food Act 1984*.

**Inform your local council** if you run sausage sizzles at a permanent building (such as a kiosk or club rooms that you use regularly, or own or lease).

**Inform your 'principal council'** if you use a food van or stall.

This is usually the council in whose district your organisation routinely prepares or stores the food. If you do not have such a place (eg if the food is stored at home by volunteers, or if it is purchased beforehand), contact the council in whose district the organisation usually stores its equipment, or garages its van. If you do not have such a place, contact the council where your contact address is located.

Find councils at [www.dpccd.vic.gov.au/localgovernment/find-your-local-council](http://www.dpccd.vic.gov.au/localgovernment/find-your-local-council)

To receive this document in an accessible format phone Health Protection Branch on **1300 364 352**.

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