

# FACT SHEET

## Planning a BBQ or Sausage Sizzle

### A Guideline for clubs and voluntary organisations preparing and offering food for sale

#### Legal Requirements

1. Follow the requirements of the local Council. Enquiries should be made to the Environmental Health Officers.
2. If the stall is to be sited on Council land, permission will be required from the Council.
3. The Stall must be operated in accordance with the District Plan and the Food Hygiene Regulations 1974.

#### What Facilities Do You Need?

You need to provide or have easy access to:

- Hand-washing facilities with running water and soap.
- Paper towels or other single use towel.
- Toilet facilities.
- Rubbish bins with lids.

#### Producing Safe Food

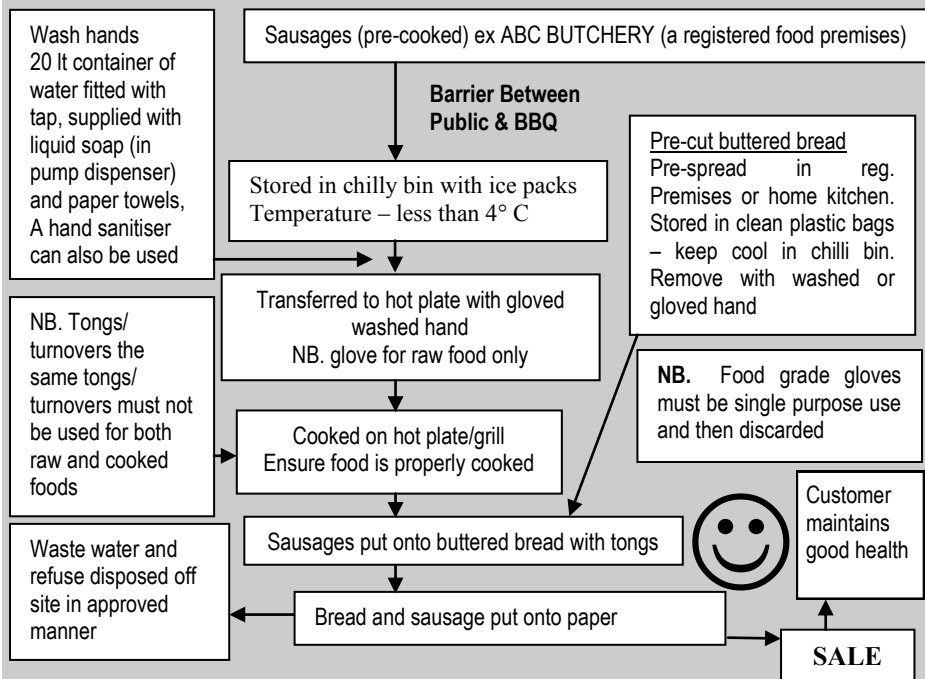
- If possible prepare food in a Registered food premises otherwise keep food preparation at your stall to a minimum.
- Keep raw food separated from cooked or read-to-eat foods at all times.
- Buy pre-cooked foods where possible.
- Check use-by dates on packages.
- Store high risk food in a fridge below 4°C – out of the danger zone!
- Make sure meat is well wrapped and covered.
- Keep sausages and meat products out of the danger zone! Use chilly bins with "slika" pads or ice.
- Cook all meat products thoroughly until well done – juices should run clear!
- Regularly check changes in colour and

texture.

- Make sure all utensils are clean before use.
- After preparing raw meat immediately wash all equipment used.
- Wash hands thoroughly before handling food, especially after using toilet or touching rubbish.
- Wash hands after handling raw meat and before handling other foods.
- Wear clean apron or smock and tie back long hair.
- Use clean tongs or gloves.
- Serve hot food as soon as it is cooked.
- Stalls must have adequate protection for any food that is likely to be contaminated by adverse weather (for example wind-borne dust, rain)
- Ensure food is protected from contamination (for example flies).

#### Food Safety Guidelines

*This format can be used for other foods. You may wish to alter the process slightly but the important points are that food is prepared and produced in a safe and hygienic manner.*



#### KEY POINTS:

- Ensure you have adequate facilities and manpower for all activities.
- Transport all food so that it is protected from contamination.
- Site your stall where there is minimal risk of contamination.
- Do not smoke.
- Use disposable food utensils unless a dishwasher is available.

