

City of Wanneroo

23 Dundeebar Road, Wanneroo WA 6065
Locked Bag 1, Wanneroo WA 6946

T 9405 5000

E health@wanneroo.wa.gov.au
wanneroo.wa.gov.au

Sausage sizzles and barbecues are a popular way to raise money for charities and community groups. If you take some simple food safety precautions and sell freshly cooked food straight from the barbecue, the food should be safe.



The following precautions should be taken to ensure the food is kept safe:

Preparing food safely:

- Slice and marinate raw meat in a suitable kitchen or registered food premises before leaving for the site.
- When transporting meat, place it in a sealed container. Use a car fridge or an insulated cooler with plenty of ice or cool packs around the meat. If you have air-conditioning in the car, it may be better to keep the cooler in the car.
- Remove meat from the fridge just prior to cooking it. Never leave it just sitting around.

Cooking and handling food safely:

- The cooking area shall be kept free of dust borne and droplet contamination (coughing, sneezing by the public). Cooking and heating equipment shall not be within reach of the public. All foods should be protected from insects and dust by keeping them wrapped or in sealed containers and kept off the ground.
- Ingredients like mayonnaise, cheese, butter and other foods that are normally stored in the refrigerator should be brought out and placed on the table only when they are being used. Do not leave these foods at room temperature for more than four hours. All sauces must be contained in dispensers.
- Handle food with tongs or other equipment. Separate equipment must be used to handle raw and cooked meats. Hands should not contact food unless absolutely necessary and then hand washing facilities must be available. Hands must be washed after handling raw meats. Always use a clean plate and tongs for the cooked meat – never the same plate that held the raw meat. Keep raw and cooked meats separate. Raw meat marinade should never be used to baste meat while cooking.
- Provide an adequate number of food handling equipment such as tongs and utensils (eg. If dropped, easy to get another pair and continue cooking).
- Always cook meat products such as hamburger patties, sausages and kebabs thoroughly so that the juices run clear. When cooking chicken ensure that it is white in the middle and there is no hint of pink.
- Use clean and dry equipment for serving the food – never place cooked meat back on the trays that held the raw meat.
- Food should be fully cooked and served immediately. Keep hot food very hot (steaming hot >60°C), and cold foods cold (refrigerator cold <5°C) – never just warm.

- Provide latex gloves for the use of staff handling potentially hazardous foods. Gloves must be used correctly and changed frequently, so as to prevent the cross-contamination of food products with bacteria.

Stall set-up requirements:

- Only disposable eating and drinking utensils are to be used. Do not use metal eating utensils. Pre-wrap the disposable utensils or place in cellophane bags for distribution to the public.
- Place drinking straws, disposable cups, napkins in dispensers to protect them from contamination.
- A supply of clean hand washing water to be available within 50 metres, alternatively a minimum 20 litre container (with a dispenser or tap) of water to be provided with a wash bowl and liquid soap. If using containers to transport water to an event, make sure that they are clean and have not been used to store chemicals. Another container such as a bucket should be provided for wastewater to keep the site of the stall dry and clean.
- A supply of liquid soap and paper towels must be provided.
- Waste bins for patrons to be provided adjacent to the BBQ area. Adequate arrangements shall be made for the frequent removal of garbage generated inside and outside the food stall.
- At the end of the event, don't forget to clean the barbecue and clean and sanitise the utensils before storing them away.
- BBQ facilities should be clean and well maintained.
- Never re-freeze thawed meat. Any remaining thawed meat must be thrown out. Throw out any marinade that was used on raw meats.
- At the end of the day, throw any leftover food away unless refrigeration equipment (or other means) is available to rapidly cool the food.
- A fire extinguisher of adequate size shall be provided, where open flame cooking is carried out.

Staff requirements:

- All food handlers are to be free from infectious disease, wear clean washable protective clothing and have the head adequately covered, and to have access to approved toilet facilities.
- All staff to have the necessary skills and knowledge to handle food, e.g. Separate people for cooking food and taking money, gloves to be changed as often as hands should be washed etc).

