

# Guidelines for Sausage Sizzles

The following requirements apply to situations involving sausage sizzles for single fund raising occasions. Please take these precautions at sausage sizzle events to ensure that food is safe:

## Stall Requirements

- A food stall must be designed and operated to prevent contamination of food and work surfaces by sources such as; dust, flies, and vermin etc.
- Where situated on unsealed ground – a suitable impervious and easily cleanable material to be laid over the ground area of the stall.
- All stall counter surfaces to be kept smooth, durable, easily cleanable and impervious. Surfaces can be covered with plastic or plastic table cloths to meet this requirement.

## Food Preparation

- Finish preparing raw meat before leaving for the site such as slicing, marinating or skewering.
- Ensure raw meat is packed into insulated boxes with ice bricks for transportation.
- Keep raw meat separate from cooked meat and salads at all times – to prevent cross contamination. Sausages can be defrosted in a microwave or overnight in a refrigerator.
- Handle food with tongs or other equipment. Use separate equipment to handle raw and cooked meats.
- Cover food to protect it from contamination.
- All equipment/appliances/utensils are to be thoroughly cleaned before and after the event.

## Food Temperature Control

- All hot food must be kept above 60°C. All cold food must be kept below 5°C.

- A thermometer must be at hand to measure temperature that is able to measure the core temperature of food. (Always use sterile swabs with probe thermometer to avoid cross contamination.)

## Washing facilities

- Separate hand-washing and utensil washing facilities must be provided at the event. Separate hand washing facilities consisting of eg a plastic container of sufficient capacity for adequate cleaning of hands (20 litres). A supply of hot and cold water to be immediately available.
- Separate dish washing facilities should consist of eg a plastic container of sufficient capacity for washing utensils (20 litres). A supply of hot and cold water to be immediately available.
- Liquid soap and disposable paper towels must be provided at the hand washing facility.
- Hot water and/or sanitiser must be available for cleaning.

## Rubbish Disposal

- The stall is to be provided with a rubbish bin for the storage of the stall's wastes.
- Provision must be made for the storage of waste water and cooking oils generated within the stall.
- Waste water and oils must not be disposed of into the stormwater system or on the ground. All waste water and oils must be disposed of through a licensed contractor.

Additional information on sausage sizzle event guidance can be found on weblink:  
[www.foodstandards.gov.au/scienceandeducation/factsheets/foodsafetyfactsheets/](http://www.foodstandards.gov.au/scienceandeducation/factsheets/foodsafetyfactsheets/)

For further information, please contact Shire of Serpentine Jarrahdale - Health Services Team - 9526 1111

## Contact Us

### Enquiries

Call: +61 (0)8 9526 1111

Fax: +61 (0)8 9525 5441

Email: [info@sjshire.wa.gov.au](mailto:info@sjshire.wa.gov.au)

### In Person

Serpentine Jarrahdale Shire,

6 Paterson Street, Mundijong WA 6123

Open Monday to Friday 8.30am-5pm (closed public holidays).



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