

This information sheet outlines the best practices to set up a sausage sizzle to ensure that the food being served is safe for consumption.

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 is to be laid over the ground area of the stall.
- All stall counter surfaces are to be kept smooth, durable, easily cleanable and impervious. Surfaces can be covered with plastic or plastic tablecloths to meet this requirement.

Food Preparation

- Finish preparing raw meat (such as slicing, marinating or skewering) before leaving for the site.
- Ensure raw meat is packed into insulated boxes with ice bricks for transportation.
- Always keep raw meat separate from cooked meat and salads 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 that can measure the core temperature of food must be at hand to measure temperature. (Always use sterile swabs with a probe thermometer to avoid cross contamination.)

Washing Facilities

- Separate handwashing and utensil washing facilities must be provided at the event.
- Hand washing facilities should consist of a plastic container of sufficient capacity for adequate cleaning of hands (20 litres). A supply of hot and cold water is to be immediately available. Liquid soap and disposable paper towels must be provided at the hand washing facility.
- Separate dish washing facilities should consist of a plastic container of sufficient capacity for washing utensils (20 litres). A supply of hot and cold water is to be immediately available.
- Hot water and/or sanitiser must be available for general 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 wastewater and cooking oils generated within the stall.
- Wastewater and oils must not be disposed of into the stormwater system or on the ground. All wastewater and oils must be disposed of through a licensed contractor.



INFORMATION SHEET

SAUSAGE SIZZLES

chatter@chittering.wa.gov.au | www.chittering.wa.gov.au | (08) 9576 4600

