

Sausage sizzles

Sausages, onions, sauce and bread only

Notify local council

Have you notified your council about your sausage sizzle? Council will advise you about your responsibilities under the *Food Act 1984*.

Cleaning and hygiene

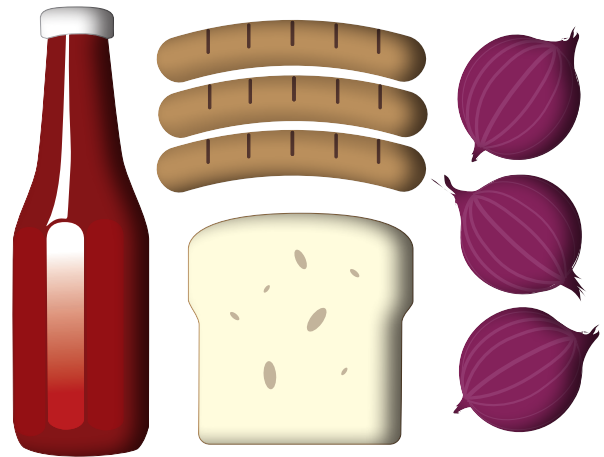
- Clean all your equipment and food preparation areas before and after you use them.
- Make sure there's somewhere for food handlers to wash their hands, otherwise have suitable hand sanitisers available.
- Remove waste and clean the barbeque at the end of the event.

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 event.



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 at the event.

Find out more about food safety

Local Council Health Unit

www.dvc.vic.gov.au

Department of Health

www.health.vic.gov.au/foodsafety

email: 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>