

This is an information
pamphlet.

No licence is required.



**HOROWHENUA
DISTRICT
COUNCIL**

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**Horowhenua District
Council**

**SAFE SAUSAGE
SIZZLES**



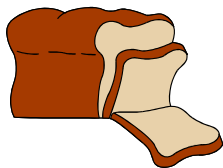
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SAUSAGE SIZZLES

Sausage Sizzles are a popular way of fund raising for schools, sports clubs and charities. Unfortunately they can cause food poisoning if they are not operated in a safe, hygienic manner.

Here are some tips for operating your sausage sizzle safely and successfully:

- Firstly, seek permission from the premises management to use their land.
- A health licence is required if you are fundraising on a regular basis.
- To avoid needing a regular health licence, your fundraising should be a 'one-off', or very occasional event.
- The name of the school, sports club, or charity is to be clearly displayed on the front of the stall.
- No food is to be touched with bare hands.
- Food tongs or food grade disposable gloves are to be used at all times.



- The people handling the food should be clean and tidy, wearing either clean protective clothing or a clean apron and sleeve guards, with long hair tied back and wearing a cap or head covering.
- You will require separate people for handling the food from those taking the money.
- For washing hands, have a 20 litre container of water fitted with a tap, with liquid soap (in pump dispenser) and paper towels, or a container of "wet ones" or instant hand sanitiser, available.
- All food is to be protected from flies, dust, sun, people, and spoilage, etc.
- Sausages should be the pre-cooked variety purchased from a registered supplier and stored in covered chilly bins with sufficient ice or ice-packs to keep them cold under 4°C, the same as a fridge.
- The buttered bread should be stored in a clean plastic bag in a separate chilly bin from the sausages.
- Shade your stall from the sun with an umbrella, awning or shop verandah, etc.
- All food should be kept up off the ground.
- The table or stall needs to be covered with a clean plastic cloth or paper if it is not made of a smooth, impervious hard wearing material such as Formica.
- No smoking or animals are allowed.
- Provide barriers so that people waiting cannot be burnt by your cooker or BBQ.
- Ensure that your LPG cylinder is approved with approved connections and hoses and not larger than 10 kgs to comply with legal requirements.
- For safety have a multi-purpose refillable fire extinguisher (not less than 3 or 4 kgs) on site.
- Provide rubbish bins.
- Clean up your site after use.
- Dispose of any food unused at the end of the day.