



Hot tips for a safe and successful sausage sizzle



clean cook chill

Goal

To hold a safe sausage sizzle by serving food that is properly cooked and protected from contamination.

- Some foods contain harmful microbes and, if the food isn't cooked enough to kill the microbes, they can make people ill.
- Food held in the 'temperature danger zone' (5°C to 60°C) for even a short time can encourage the growth of harmful microbes.
- Dirty hands, the environment, other food, utensils and equipment can contaminate food.

Here's how it's done

Personal hygiene

Safe food starts with healthy and clean food handlers.

- People who have cold or flu symptoms or have had sickness or diarrhoea within 48 hours of the event, or anyone with sores/lesions on their hands, neck or head should not help with food for the event.
- Always wash and dry your hands thoroughly before touching food, especially after going to the toilet, handling rubbish or touching animals etc. Hand wipes are useful for cleaning hands if soap, water and towels are not available.

- Disposable gloves don't stay clean so, if you are using them, change them between activities e.g. after handling raw food and before handling cooked food.
- Make sure the person handling the money doesn't touch any food.

Temperature control

To prevent harmful microbes from growing, keep cold food cold and hot food hot.

- Buy fresh food as close as possible to the time of your sausage sizzle.
- Keep raw sausages cold (below 5°C) in a fridge or a cold chilly bin until they're cooked, or purchase pre-cooked sausages and store them according to the manufacturer's instructions.

Know your ingredients

Customers who have a food allergy need to know whether an ingredient is in the food you sell.

- If asked, you need to be able to tell a customer what ingredients are in the food you serve. You can find this out from packaging labels or from your suppliers.

Cook sausages thoroughly

Thorough cooking kills harmful microbes.

- Use pre-cooked sausages whenever possible.
- Cook sausages right through until the centre is steaming hot and there are no pink bits left.
- Keep sausages and onions hot (above 60°C) by leaving them on the hotplate until serving them.
- Use clean, single-service items such as paper serviettes or plates to serve food to customers.

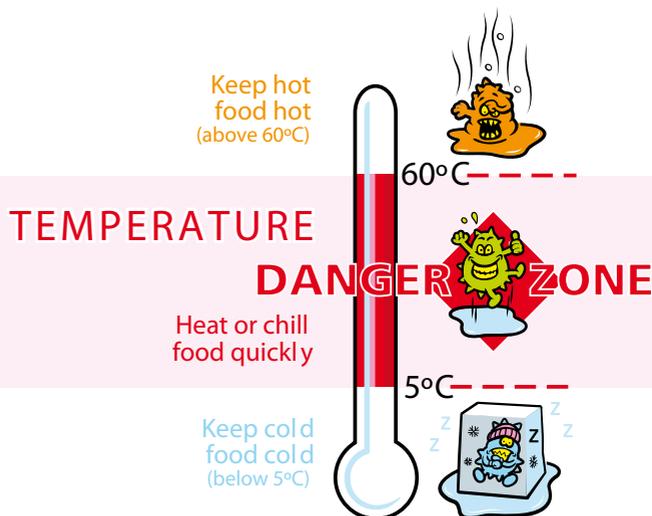
Prevent microbes spreading

Keep things clean and separate to stop harmful microbes from being passed on.

- Wash hands thoroughly after touching raw sausages and before touching other food.
- Thoroughly clean all equipment and containers before using them.
- Separate raw foods from bread and cooked foods.
- Use different tongs or utensils for handling raw and cooked foods.
- Throw away any cooked food still on display at the end of the day.

Your local council

An Environmental Health Officer at your local council will be able to provide advice on any food safety laws as well as any other conditions that might apply to you when you're selling food (e.g. did you know that it's illegal to sell food that has been caught for recreation or home-killed?).



Handy hints for holding a safe and successful sausage sizzle

Remember to:

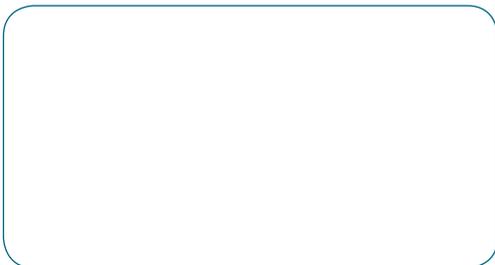
- check with your local council before your event to find out about any requirements they might have
- organise to collect food as close as possible to the event
- check that helpers are not ill
- identify a cash handler who won't touch the food
- ensure the barbeque operator knows how to cook the sausages safely

Have equipment available to:

- keep cold food cold
- store food so it's kept clean and protected from contamination
- allow for any utensils that could get dirty or soiled (e.g. dropped on the ground) during the event
- clean hands (and replace gloves if used) often during the event

For more information:

Contact your local council or check out www.foodsmart.govt.nz



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New Zealand Government