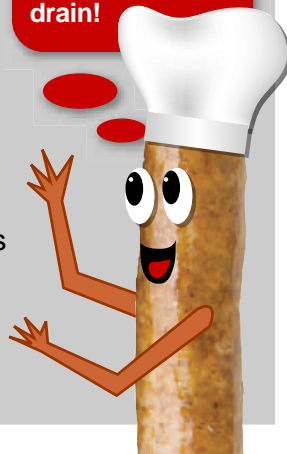


sausage sizzle safety

the stall

- Make sure tables are smooth for ease of cleaning.
- Adequate refrigeration must be available for storing uncooked meat.
- Make sure you have enough rubbish bins.
- You need facilities to wash both utensils and hands. This can include temporary facilities such as buckets, warm water from urns, soap and disposable paper towels.

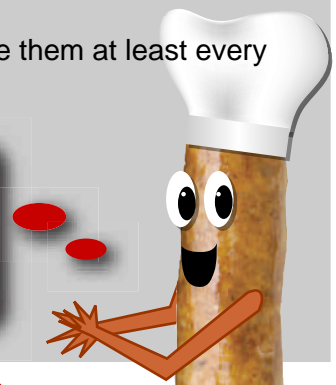
Don't forget to include a receptacle for dirty water. Remember, don't throw your waste water down the stormwater drain!



the staff

- Ensure ALL workers, including volunteers, know and follow your food safety standards.
- Wear protective clothing. Limit jewellery and tie back long hair.
- Do not smoke, chew gum, handle animals or change nappies around food.
- Hand or arm wounds must be dressed and disposable gloves worn over the top.
- If someone has a disease which could be transmitted through food, they should not work with food.
- If someone has had vomiting or diarrhoea within the last 48 hours, they must not work on your stall.
- If gloves are worn, change them at least every hour.

Wash your hands often and thoroughly. Always use soap and dry properly with a paper towel!



storage

- Keep meat cold when transporting. Meat must not be in direct contact with ice or cold packs.
- Use a calibrated thermometer to ensure correct storage and display temperatures - either hot (>60°) or cold (<5°) but never warm.
- Condiments and butters normally stored in a refrigerator should only be brought out when being used.
- Protect foods from insects and dust.
- Throw out (or donate) leftovers at the end of the day.

Do not keep condiments out at room temperature (if they would normally be refrigerated) for more than four hours.



the sizzle

- Thaw meat prior to cooking.
- Do not remove meat from the refrigerator until you are ready to cook it.
- Throw out marinades used on raw meat - do not use for basting.
- Never put cooked meat on a plate used for raw meat.

Make sure meats are cooked properly - juices should be clear and chicken should be white throughout. NEVER refreeze thawed meat!

