



Fact Sheet

GUIDELINES FOR BARBECUES OR SAUSAGE SIZZLES AT FESTIVALS, STREET STALLS, FETES

In order to minimise food safety risks, Frankston City Council asks that Community groups, clubs and charities running barbecue or sausage sizzles must observe the following guidelines.

Commercial operators must register with Frankston City Council. Further advice on operating in Frankston City must be obtained from Council's Health Office.

Limit the types of foods to reduce food safety risks

The meaning of a barbecue as defined by Frankston City Council is the sale of only cooked sausages, commercially made hamburgers, bread, onions and tomato sauce. All of the above ingredients must be purchased from a commercial food business and cooked on site.

Other foods such as chicken, vegetable burgers, salads such as lettuce or tomato, cannot be handled or sold without prior approval by Council's Health Office as these foods can contain food poisoning bacteria unless handled properly.

All meat must be transported from the store to the event in an esky with several ice bricks to make sure it can be kept cold.

Good Food Handling Practices

Any person handling food must have clean hands, wear a clean apron, tie back long hair, and remove jewellery where possible.

There must be access to hand washing and toilet facilities. It is a good idea to set up a hand washing facility at your stall using a plastic water container with a tap over a bucket for collecting soiled water. Provide liquid soap, paper towels and a bin for used paper towels.

Hands must be washed:

- Before handling any food or putting on gloves
- After handling raw meat or garbage, and after a break
- After smoking, using tissues, or visiting a toilet



Smoking is not permitted where food is prepared.

It is important to have enough volunteers to allow different food handling roles to be given to different people. The person handling the raw meat and cooking should not handle the cooked product. The person handling the money should not handle the food. The person assembling the cooked food should not handle raw food or money.

Gloves are useful for people handling the cooked food in addition to using tongs and clean serviettes. People cooking foods must take care to avoid burns whilst wearing gloves.

**For further advice please contact
Council's Health Office on 1300 322 322.**



Proper Cooking and Keeping Food Hot

All meat must be thoroughly cooked and there should not be any pink colour. Several barbecues may be required to ensure the stall meets demand and can ensure all meat is well cooked. Once cooked, meat must be kept hot at over 60 degrees Celsius. This is best achieved by leaving meat on the barbecue.

Keep Foods Covered and Clean

All food must be kept covered to protect food from contamination from dust, flies etcetera. A clean plastic container with a lid is a good idea for storing slices of bread.

Food must be served to customers. Customers can add their own sauces where they are provided in sealed dispensers.

Handling Waste

It is important that no fat or grease is left on the ground. Smoke can cause a nuisance and should be considered when selecting a position. Waste water from washing dishes or hands must be disposed of into the sewer and not a stormwater drain. A garbage bin with a lid must be used for garbage and removed from the site.

Permits

Community organisations do not require any food permits from Council's Health Office if they are only conducting a barbecue as defined above. Prior approval from Council is required if community organisations are handling food in a manner other than what has been defined in this document. Where clubs operate barbecues on a regular basis of at least monthly, legal registration with Council will be required.

Community organisations selling food for fundraising, (other than a barbecue, as defined) must seek advice from Council's Health Office prior to the event and must have a Food Safety Program (FSP) and nominate a Food Event Coordinator. Contact Council's Health Office to obtain a copy of the Events Food Safety Template which must be completed and returned to Council prior to the event.

Note: A permit from Council may be required before conducting a street stall or BBQ in a public place such as a footpath contact Council's Local Laws on 1300 322 322.

Food Handler Training

Community organisations are exempt from the requirement to have a trained Food Safety Supervisor, however all food handlers still need to use common sense and handle food safely. It is a good idea to have a person who organises the preparation, transport, and sale of food at the event.

Stalls Selling Cakes and Preserves

Council has also prepared a fact sheet for the operation of these stalls.

**For further advice please contact
Council's Health Office on 1300 322 322.**