



# Barbecue Hire

Dogs West has Barbeque facilities for hire. Utilising the facilities and running sausage sizzle fundraising events do have legal requirements that you may or may not be aware of. Food Standard Australia & New Zealand (FSANZ) set the standards for safe food in Australia.

In the case of Sausage Sizzles, there are some things you need to know and ensure are done while doing this activity.

Please read and follow the below instructions while undertaking your activity at Dogs West.

## Sausage sizzles and barbecues

Sausage sizzles and barbecues are a popular way to raise money for charities and community organisations. They are often held outdoors to take advantage of Australia's good weather and open spaces.

Provided you take some simple food safety precautions and sell freshly cooked food straight from the barbecue, the food should be safe.

## Preparing and cooking food safely

Take the following precautions at sausage sizzles and barbecues to ensure that food is safe.

- Finish preparing raw meat before leaving for the site such as slicing, marinating or skewering.
- Pack raw meat into insulated boxes with ice bricks for transportation.
- Handle food with tongs or other equipment. Use separate equipment to handle raw and cooked meats. Hands should not be used unless absolutely necessary, and then handwashing facilities must be available. Hands must be washed after handling raw meats.
- Keep cooked meat and salads separate from raw meat at all times to prevent contamination.
- Cover food to protect it from contamination.
- Use clean and dry utensils for serving the food - **never** place cooked meat back on the trays that held the raw meat.
- Cook chicken, sausages and hamburgers thoroughly, to an internal temperature of 75°C - check the temperature with a food thermometer. Steaks can be cooked to preference.
- Throw left-over food away unless refrigeration equipment is available to rapidly cool the food.

## Disposable utensils

Wherever possible, single-use (disposable) utensils such as knives, forks, plates and cups should be used and thrown away after use. These items should be kept covered until needed and should be handled carefully to minimise any risk of contamination. Re-useable items such as mugs should not be used unless there are facilities available on-site to wash and sanitise them, or there are enough items for the duration of the event.

# Water

If water is needed for hand washing or for washing up, a supply adequate to last the event must be provided. The water must be of drinkable quality. If using containers to transport water to the event, make sure they are clean and have not been used to store chemicals.

If you do not have access to hot water for washing up, make sure you take enough utensils so you can use separate utensils for the raw and the cooked food at the event.

**Dogs West note: hot water facilities are available at Dogs West facility on Warton Road.**

# Handwashing facilities

Unless you have a written exemption from your local council or health authority, food handlers must wash their hands with warm running water. An exemption is only likely to be issued where enough water is not available for handwashing. In such circumstances the local council or health authority may permit the use of alternatives such as cleaning creams or gels, or sanitising wipes.

If you have access to water, you should set up a temporary handwashing facility that provides running water. You can do this by using a large water container with a tap at its base. Another container, such as a bucket, should collect the waste water, to keep the site dry and clean.

A supply of soap and paper towels must be provided at the handwashing facility so food handlers can wash and dry their hands properly. Supply a bin for used towels. This helps to keep the site tidy and prevents contamination from used towels.

**Dogs West note: to meet this requirement you need a bowl of soapy water and a tea towel to dry your hands in the food preparing and cooking areas.**

# About Gas Bottles

An additional Gas Bottle is available if required. These are kept in the maintenance space by Meeting Room 1 behind a locked gate.

- Keys to the gate are stored in the cupboard with the pavilion light key and lift key.
- When you access the additional Gas bottles you must make a record in the Maintenance book. This book is typically located in or on top of the cupboard under the information board.

## Declaration

I, \_\_\_\_\_, from (Club/hirer) \_\_\_\_\_ have read and understood the above information to conducting a safe Sausage Sizzle and confirm the following:

- I will ensure all sausage sizzle volunteers/helpers are informed of the above.
- I will ensure the BBQ is returned to a clean usable state and understand that a cleaning fee will be applied if this requirement is not met.

---

Signature