

Shire of Wickepin

Guidelines For Operating A Sausage Sizzle

The following guidelines apply for charitable or non-profit organisations holding a sausage sizzle and apply regardless of whether payment is received for the food or not.

- 1) The Shire of Wickepin does not require a licence for a stall conducted by charitable or not for profit organisations however a Temporary Food Stall Application form must be completed.
- 2) A responsible person is to be in charge of the sausage sizzle.
- 3) All food handlers should wear clean aprons, hair covering and disposable gloves.
- 4) Ensure there are enough people to help operate the sausage sizzle.
- 5) At least one person to only handle money – not food.
- 6) Provide hand washing facilities including: clean water, soap and paper towels.
- 7) Provide washing facilities for utensils.
- 8) Ensure raw sausages are stored below 5oC.
- 9) Ensure cooked sausages are kept hot and above 60oC.
- 10) Protect food and utensils such as sausages, bread, tongs etc from contamination such as dust and flies.
- 11) Provide a rubbish bin with lid for the stall.
- 12) Provide separate knives and tongs for handling raw and cooked foods.
- 13) During transport all food is to be covered to prevent contamination.
- 14) Clearly identify the group or organisation conducting the food stall.
- 15) Discuss the above food handling procedures with everyone involved so that they know what is required on the day.

For further information or assistance please contact Ming Zhuo, Environmental Health Officer/Authorised Officer Development & Regulatory Services
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Please return completed form to the Shire of Wickepin by post or email;
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