

Guidelines for sausage sizzles

These guidelines are for charitable organisations, sporting clubs, and other non-profit groups which run sausage sizzles on special occasions to raise funds.

- The group operating the sausage sizzle or stall must be a non-profit organisation raising funds. Individual operators are **not permitted**. (Note: Such organisations can only run two fund-raising sausage sizzles a year. Operating more often than this goes beyond special occasion and the organisation will be required to be licensed with a Food Hygiene Certificate and have a complying stall.)
- The name of the organisation operating the sausage sizzle must be clearly displayed at the site.
- At least two people, preferably three, should operate the stall with one person dedicated to **handling money only** while the others prepare the food.
- Buy sausages from a reliable source and as close to the event as possible. Sausages must be fresh and of good quality and ideally pre-cooked. They should be stored in a clean refrigerator prior to the event.
- Other meats and chicken must not be prepared.
- Transport and store the sausages in chilly bins with suitable ice packs. Do not leave large quantities in the chilly bin for long periods but instead utilise refrigeration space where possible as a back-up.
- No preparation is to be carried out at the stall, just cooking. All preparation, including chopping onions and buttering of bread, must be carried out prior to the event.
- Protect all food from contamination by dust, animals, insects and children. Provide covered containers (eg Tupperware or ice-cream punnets) for buttered bread and pre-sliced onions and keep sausages in a chilly bin until required.
- **Wash your hands** with hot water and soap before you handle food, after going to the toilet, and when necessary during the event. Where possible wear disposable gloves to prevent contamination. Be aware however, that the gloves can also become contaminated and should be changed regularly.
- Use suitable utensils such as tongs and spatulas for handling food. **Avoid touching food with your hands**. Use different tongs for cooked and uncooked food.
- Cook the sausages properly so that they are hot in the centre but not burnt on the outside.
- Serve the sausages on serviettes or paper towels with or without bread.
- Ensure everyone cooking or handling food wears a clean apron and hair restraint (cap).

For further information please contact an environmental health officer at Wellington City Council by phoning 499 4444.