

Sausage sizzles

Sausages, onions, sauce and bread only

You need to know ...

If your community group:

- sells food solely for the purposes of raising funds for charity, or
- is a not-for-profit body

this information will help you understand your responsibilities under the *Food Act 1984*, and your role in keeping food safe.

Food premises classes

The Food Act controls the sale of food in Victoria. Its main purpose is to protect people from food borne illnesses.

The Act groups different types of food premises into four separate classes based on the food safety risks of their **highest risk** food handling activity. Different requirements for each class of food premises spell out what must be done to make sure that food sold is safe to eat.

How are our sausage sizzles affected?

Sausage sizzles where only sausages (with or without onions, sauce and bread) are cooked and served immediately are class 4 — the lowest level of regulation.

If you are running sausage sizzles as a fundraiser, you need to complete a short Food Act notification form. Give this to your local council if you run a sausage sizzle at a permanent building (such as a kiosk or club rooms that the group uses regularly, or owns or leases).

If you use a van or stall:

- give the notification form to your “principal” council (see below). Contact council about how to obtain this form. The notification is a once-off requirement. It does not need to be resubmitted annually, or each time you operate;

- when this has been accepted by your principal council, you can then operate in any council district under the Food Act provided that you lodge a statement of trade advising that council about where and when you will be operating. Contact your principal council to obtain the statement of trade form, or download it from www.health.vic.gov.au/foodsafety

As a class 4, you may also carry out any other class 4 food activities, such as selling bottled water or soft drinks.

If you plan to sell hamburgers, then you become a class 3. You must contact your council, as different food safety rules apply to class 3 premises.

Any council in whose district you operate may inspect your sausage sizzles — for a spot check to make sure that food is safe, or if any complaints are received.

You are not required to have a food safety program or a food safety supervisor.

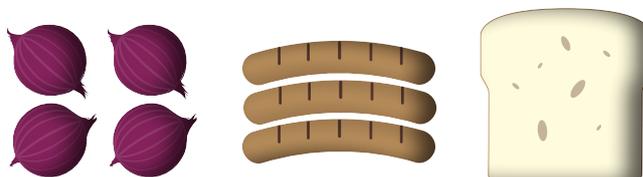
Of course, your group is also free to run food activities that fall into other food premises classes, as long as you meet the food safety requirements that apply to that class and have the required approval under the Food Act.

Free food handler learning program

Community volunteers are encouraged to complete the free online learning program, **dofoodsafely**, to improve their knowledge of safe food handling techniques.

The program is informative and fun. It takes about an hour to complete and includes six topics on food safety and a final quiz. Participants who score more than 90 percent on the quiz are awarded a certificate.

You can find the program at <http://dofoodsafely.health.vic.gov.au>



Useful tips for sausage sizzles

Visit the Food Safety website for some useful tips for sausage sizzles — www.health.vic.gov.au/foodsafety

For more information about operating from food vans and stalls — www.health.vic.gov.au/foodsafety/bus/mobile.htm

'Principal' Council Health Unit

This is the council in whose district your group routinely prepares or stores food sold from the stall or van.

If you do not have such a place (e.g. because food is stored at home by volunteers, or if it is purchased beforehand), it is where the group usually stores the equipment for the stall, or garages the van.

If none of these apply to your group, it is the council in which your group's contact address is located. (Your principal council may — or may not — be the district in which you trade.)

Contacts

For sausage sizzles at permanent premises contact your
Local Council Health Unit

For sausage sizzles at food vans or stalls contact your
'Principal' Council Health Unit

Find councils at www.dpccd.vic.gov.au/localgovernment/find-your-local-council

Department of Health
www.health.vic.gov.au/foodsafety

email: foodsafety@health.vic.gov.au

phone: 1300 364 352

To receive this document in an accessible format phone Health Protection Branch on **1300 364 352**.

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