

Sausage Sizzle

The following requirements must be met regarding the above food sales:

Note: The provisions apply only to bona fide charity/non-profit making organisations. In all other cases, the requirements that apply to commercial food stalls must be met. (See copy of conditions).

Safety Provisions

1. Only gas barbeques may be used.
2. At any time only one 9kg gas cylinder shall be at the site and this cylinder shall be securely fixed with all valves and pipework adequately protected.
3. A suitable screen/barrier shall be erected on the customer's side so that it is not possible for any member of the public to accidentally burn themselves on the barbecue grill.

Hygiene Provisions

4. All unwrapped foods must be adequately protected from contamination by customers.
5. Sausages are to be pre-cooked variety purchased from a registered food premises (i.e. butcher/supermarket).
6. Perishable food must be kept at safe temperatures. Sausages must be kept cool in chilly bins (below 4°C) with ice pack or slicker pads. Butter must be salted variety and kept cool in the shade.

7. Wash-hand facilities must be provided **AND USED**. Adequate facilities are a bowl or bucket, a supply of warm water in a thermos (minimum one litre) and soap, paper towels and a nailbrush. In addition a spray pump (minimum half litre) containing a 10% solution of isopropyl alcohol is required for sanitising hands.
8. If buttered bread is to be prepared, there shall be a suitable impervious and easily cleaned (e.g. formica) table or worktop provided for this task.
9. Food shall be handled as little as possible by using tongs. It is extremely important that the person buttering bread and serving food has very clean hands and does not handle money.
10. No food is to be placed on the ground but kept at least 450mm off the ground.
11. Cooked sausages unsold at the end of any period not exceeding one hour must be withdrawn from sale. Food stocks remaining at the end of the sale day must not be used for any future event (e.g. if the sausage sizzle runs over two days, fresh stocks of all food must be purchased for the second day).

IMPORTANT - PLEASE NOTE THIS CAREFULLY

ANY STALL SELLING FOOD IN CONTRAVENTION OF THE FOOD HYGIENE REGULATIONS AND/OR FOOD ACT WILL HAVE SUCH FOOD SEIZED BY THE ENVIRONMENTAL HEALTH OFFICER WHO ALSO HAS THE RIGHT TO CLOSE DOWN THE STALL IMMEDIATELY.

THIS SEVERE ACTION MUST AND WILL BE CARRIED OUT IF NECESSARY IN ORDER TO SAFEGUARD PEOPLE'S HEALTH

For further information please contact:

Ann Brown
Nelson City Council
Phone (03) 546 0381

CHARITY STALLS

The following requirements must be met regarding sale of food:

1. Only non-perishable foods may be sold, i.e. foods that do not include any meat, fish or dairy products.
Note: An exception is made for 'sausage sizzles' **ONLY**. In such cases the separate requirements for sausage sizzles must be adhered to.
2. All foods must be adequately wrapped in cling-film and the food must be labelled stating what the food is (e.g. apricot pie, wholemeal bread etc.) and the name and address of the person who produced the food.
3. Note that the Council's Environmental Health Officers reserve the right to inspect any premises where food is produced/stored including private homes.
4. Such premises **MUST** have a very high standard of hygiene in accordance with the Food Hygiene Regulations.

IMPORTANT - PLEASE NOTE THIS CAREFULLY

ANY STALL SELLING FOOD AND/OR PREMISES PREPARING FOOD IN CONTRAVENTION OF THE FOOD HYGIENE REGULATIONS AND/OR FOOD ACT WILL HAVE SUCH FOOD SEIZED BY THE ENVIRONMENTAL HEALTH OFFICER WHO ALSO HAS THE RIGHT TO CLOSE DOWN THE STALL IMMEDIATELY.

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SALE OF FRESH PRODUCE

The following requirements must be met regarding the above food sales:

1. The produce must be adequately protected against contamination by dogs by ensuring all produce is kept off the ground at least 450mm.
2. Any sorting or grading of produce must be minimal and any discarded material must be placed immediately in suitable refuse receptacles.
3. The area shall be kept clean and tidy at all times.

IMPORTANT - PLEASE NOTE THIS CAREFULLY

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