

BBQ's & Sausage Sizzles

A guide for service clubs, community groups and sporting clubs hosting fundraising BBQ's.

Food Business: 'involves (a) the handling of food intended for sale; or (b) the sale of food, regardless of whether the business, enterprise or activity concerned is of a commercial, charitable or community nature or whether it involves the handling or sale of food on one occasion only'.

- Australia New Zealand Food Standards (ANZFS) Code Standard 3.1.1, Clause 1 - Interpretation

MOBILE FOOD VENDOR (MFV) PASSPORT SYSTEM

The South Australia (SA) Food Safety Passport System (FSPS) is a guideline to help MFV's comply with the food safety requirements which must be followed at all times to ensure safe and suitable food is provided to the public.

A MFV is a food business designed to be moved from place to place and is used for selling food, whether on land, sea or air. MFV's typically have a mobile structure which includes a vehicle, trailer, cart, tent, stall, barbecue, pizza oven or other mobile structure (see guide for full definition).

FSPS Notification (Section 2 of guide)

The food legislation requires food businesses to complete a notification process. MFV's must notify each Council that they are based, additionally they must advise all Council's that they choose to operate or trade in each time this activity occurs.

MFVs operating in SA for the first time must notify with the first Council in which they operate. This Council becomes their SA Administrative Council. If operating in the City of Mount Gambier a FBN number will be required and planning permits maybe needed.

WHAT IS REQUIRED?

- SA Food Business Notification (FBN) number. This form is available from your Council in which the business is based if a number is needed.
- If operating a MFV stall in City of Mount Gambier submit a completed MFV notification form for each food activity.
- Location: if you would like to hold the activity on Council land within City of Mount Gambier, please complete a Special Events Permit Application form.
- Responsible food safety person(s) to be present on the day to supervisor volunteers.

ON THE DAY

- Purchase food as close to the start of BBQ as possible. Ensure you check packing and use-by-dates.
- Check BBQ and equipment is clean and well maintained.
- Set up temporary hand wash with potable warm running water, soap & single use towel (see overleaf).

- Ensure food handlers are healthy, no symptoms of gastro within the last 48 hours.
- Give separate tasks to food handlers (*i.e. cooking meat, serving customers, taking money*) this will help prevent cross contamination.
- Minimise handling of ready-to-eat food if possible, gloves are recommended (*must be changed as regularly as you would wash hands, temporary hand wash still required*).
- Monitor temperature of potentially hazardous food (*time= 2hr/4hr rule or temperature= 5°C or below or 60°C or above*). Use a sanitised probe thermometer (*in compliance with the standards*).
- Food grade sanitise equipment that has direct contact with food (*i.e. meat tray, tongs*) and store in clean sealed environment to protect from contamination *i.e. ready for use at next BBQ or immediately sanitise prior to use*.
- Clean BBQ and remove all rubbish/grease from the site.
- Check Electrical & Gas requirements – see overleaf

FREQUENTLY ASKED QUESTIONS

How do I know if my FBN is up-to-date?

Contact your local Council, we can check these details for you. If any details change a FBN Application form must be completed.

What food safety resources are available for community groups?

- Groups can collect a Food Safety Information Kit from Council, this contains a copy of the Food Safety Standards, fact sheets and posters.
- MFV Passport Folder from your local Council (one per group).
- Library computer facilities can be booked out by groups to utilise online food safety training.
- 'Bug Busters' food safety DVD can be hired from the library.
- If you have a current FBN with the City Council you will receive a food safety newsletter twice a year (also available on Council's website).



Where can I get a copy of the Food Safety Standards?

The Standards can also be downloaded from: www.foodstandards.gov.au.

Do I need a food safety certificate to hold a fundraising BBQ?

Certain businesses will require a food safety training certificate as a condition of approval to use their land. For compliance with the Food Safety Standards you must have adequate food safety skills and knowledge for the activity you are undertaking.



TEMPORARY HAND WASH SET-UP

All food stalls preparing food or handling food that is not fully sealed in its original packaging and on sold in the same packaging must have easily accessible hand wash facilities, within 5 metres (approx.), to comply with the Food Standards. Hand wash facilities are required to prevent cross contamination which may potentially cause food poisoning.

An example of complying with the hand wash facility requirements at temporary events is by setting up a temporary hand wash station. This set up could be shared between stalls and must have warm running water, soap and single use towel.

The use of gloves and serving utensils are an additional safety step and not a replacement (unless a written exemption is granted). Food handlers must be able to effectively wash their hands at a hand wash facility.

Note: some event organisers may supply a hand wash facility, however, it is the responsibility of the food business/group to ensure it complies.

FOOD SAFETY TIP - Create your own BBQ Kit:

Get your club to organise a 'BBQ Kit' which includes all equipment you need to take with you on the day. Consider including:

- Potable warm running water and bucket to capture waste water (dispose of responsibly).
- Food safety fact sheets in case volunteers change over or for refresher for food handlers.
- Single use towel and soap for hand washing (temporary set up if required).
- Gloves for protection from contamination.
- Probe thermometer for temperature control, alcohol wipes for sanitising and log book recommended if food activity longer than 4 hours.
- Serviettes, paper plates, cling wrap (food grade single use items).
- Cooking oil and condiments.
- Utensils (food grade sanitise after each use and store in a clean sealed environment, then they are ready to use for your next BBQ or sanitise immediately before use).
- If you take chemicals, ensure they are stored separately from food and food equipment.
- Electrical & Gas Safety Checklists – <https://www.sa.gov.au/topics/energy-and-environment/using-electricity-and-gas-safely/catering-at-outdoor-events>. Note: Authorised Officers from the Office of the Technical Regulator may inspect for compliance.

Will my food activity be inspected?

It is mandatory (Standard 3.2.2 (4)) for the food activity to be notified with Council prior to any food handling. An authorised officer may conduct a food inspection during the event to ensure compliance.

FORMS AND LEAFLETS

Forms and leaflets are available on Council's website: www.mountgambier.sa.gov.au (Services – Regulatory – Food Safety).

COUNCIL CONTACT DETAILS

Please contact Council's Environmental Health Officer's with any other queries (08) 8721 2555 or email city@mountgambier.sa.gov.au.

All general food safety advice is a guide only, please contact Health Officer's for advice relating to your activity.

