

## 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 inform council by completing a short notification form. Contact your council about how to obtain this form.

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

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.

Council may inspect your food event at any time — for a spot check to make sure that food is safe, or if any complaints are received.

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.

#### Free food handler learning program

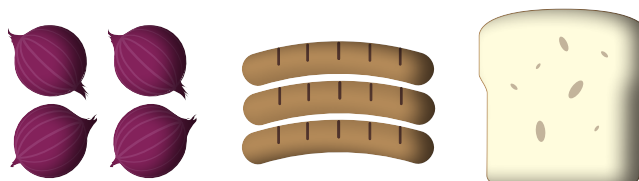
Community volunteers are encouraged to complete the free online learning program, **dofoodsafely**, to improve their knowledge of safe food handling techniques.

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](http://www.health.vic.gov.au/foodsafety).



#### Contacts

##### Local Council Health Unit

[www.dvc.vic.gov.au](http://www.dvc.vic.gov.au)

##### Department of Health

[www.health.vic.gov.au/foodsafety](http://www.health.vic.gov.au/foodsafety)

**email:** [foodsafety@health.vic.gov.au](mailto:foodsafety@health.vic.gov.au)

**phone:** 1300 364 352