

What do I do if I need more help or want to report an unsafe site?

Please contact the Monitoring Officer – Environmental Health:

Phone (07)862 8609 or
0800 734 834 from within the District
Fax (07) 862 8607

www.hauraki-dc.govt.nz

info@auraki-dc.govt.nz



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***Guidelines for the
Sale of BBQ'D
Sausages and other
meats***



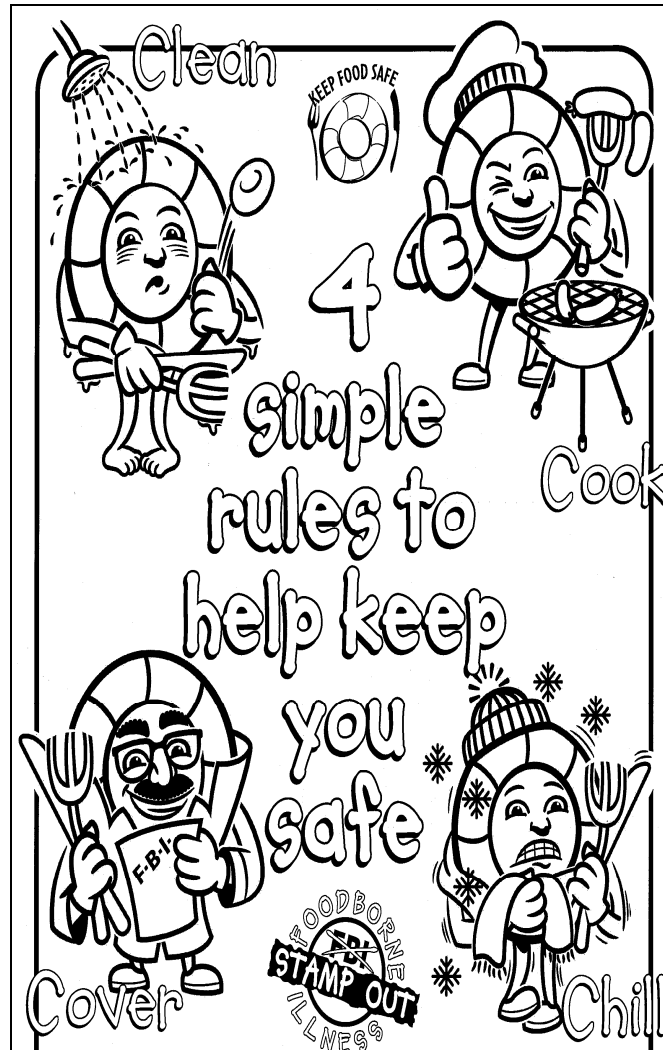
Basic Food Hygiene Requirements

While sausage sizzles are a popular form of fundraising, basic food hygiene requirements still apply.

You will need to apply to Council for a Food Licence. For non profit organisations there is no fee for this.

Food Hygiene Regulations stipulate that no person shall store food for sale unless-

- Food is kept clean and free from contamination at all times.
- It is stored at a temperature that will protect against deterioration and spoilage.
- That every person involved avoids unnecessary contact with the food – the use of gloves and suitable implements is mandatory.



Note: a range of posters, stickers etc are available from the Paeroa office.

What does this mean in practice?

Every part of the appliance (BBQ) that comes in contact with food must have a smooth impervious surface which is free from cracks or other defects.

The appliance must be cleaned thoroughly at the end of every working day.



Perishable Food must be kept in a chill bin or similar which is kept at a temperature of less than 4°C.



Poultry such as chicken is high risk and is not suitable for cooking for sale to the public. Sausages, meat patties or steak should be purchased from a registered food manufacturer.