Guide for community and not-for-profit groups

Sausage sizzles

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What 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 Victorian *Food Act 1984* (the Act) and your role in keeping food safe.

Food premises classes

The Act separates food premises into four classes based on the food safety risks of their highest risk food handling activity. Different requirements and obligations apply for each of the four classes of food premises and the Act sets out what must be done to make sure that the food sold in each class is safe to eat.

While all class 2 and most class 3 temporary food premises are required to register their food businesses with their local council annually, class 4 temporary food premises are only required to notify their local council once.

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

Does our group need to register?

As a class 4 food premises, you are required to notify your local council before trading in Victoria. You do this on the Food Safety Unit's online registration platform, Streatrader, which can be found at: https://streatrader.health.vic.gov.au/.

If you are only asking for a voluntary donation, such as a 'gold coin donation', or giving away your food, you do not need to be registered with, or have notified, your local council.

It is important to know if your community group is already registered or has made a notification previously to your council on Streatrader. If you are unsure, call your local council's environmental health unit for advice.

If you're unsure of who your council is, you can use the 'Find your local council' website at: https://knowyourcouncil.vic.gov.au/councils.

How do we notify our council?

To notify your local council all you need to do is apply online via Streatrader. You will need to create an account and login. Once you have done this, the online application forms will be made available for you to fill in. If you have any difficulties, contact your council's environmental health unit for assistance.

When you have completed the online application form, the Streatrader system will automatically lodge your application with your local council for review and approval at no cost.

Our council approved our application, now what?

Once you have lodged your notification, all you need to do before you can hold your sausage sizzle is lodge your 'statement of trade' (SOT) on Streatrader – with the date, time and place you will be trading (holding your sausage sizzle) – for each time you intend to trade. To do this, log in to your Streatrader account and click the 'lodge statement of trade' button, which will appear as soon as your council have accepted your notification.

The SOT form will ask you when and where you are intending on trading. Once completed, the form will be sent electronically to the appropriate council, free of cost, to notify them you will be trading in their area.

You are required to submit a SOT each time you trade in Victoria – log in to your Streatrader account and lodge a SOT with the appropriate date and location for your group's upcoming event **at least five days before you hold your sausage sizzle**.

Go to the Streatrader [website](#) for further details.

Are there any requirements or fees?

There are no legal requirements – such as having a food handling certificate, a food safety program or a food safety supervisor – for class 4 temporary food premises.

Councils do not charge for a class 4 notification.

Council may inspect your food stall at any time; for a spot check to make sure that your food is safe, or if complaints have been received.

Of course your group is 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 approval of your local council. Please note: councils impose registration fees on class 1, 2 and 3 food premises.

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

Food safety is everyone's responsibility

Everyone who works with food is responsible for the delivery of safe food to the customer. All food premises, including for-profit businesses, community and not-for-profit groups, that sell food are legally required to ensure that the food they prepare is safe for people to eat, regardless of the type or class of food sold.

Dont let your food turn nasty

How to keep your sausage sizzle food safe

Transport and storage

- Use an insulated cooler with plenty of ice or cool packs around the meat when transporting sausages.
- Keep sausages in an insulated cooler and only remove them from the cooler when you're ready to cook them.
- Never leave meat sitting around at room temperature.
- Protect bread and onions from insects and dust by keeping them wrapped or in sealed containers.
- Do not refreeze sausages that have been thawed.
- Throw out any sausages left over at the end of the fundraiser.

Cleaning and hygiene

- Clean all your equipment and food preparation areas before and after you use them.
- Make sure there's somewhere for food handlers to wash their hands, otherwise have suitable hand sanitisers available.
- Remove waste regularly and make sure you wash your hands before resuming food handling.

Cooking

- Make sure all volunteers know how to handle food safely.
- Keep raw food separate from ready-to-eat food – never use the same plate, cutting board or tongs for raw and cooked foods.
- Always cook sausages thoroughly.
- Always use clean utensils.

Allergies and intolerances

Make sure foods containing ingredients that can cause allergic reactions (such as eggs, gluten, sesame, nuts, dairy, lupin and soybeans) are identifiable. For example, ask your supplier if there are any allergen sensitive ingredients in their sausages and check the ingredient list of the sauce and/or mustard you supply. You should be able to provide accurate information about the ingredients in your food to your customers. If you can't answer an allergen query with certainty, **don't guess –** your guess could be deadly for someone with an allergy.

For more information on allergens go to the Food Safety Unit website at: https://www2.health.vic.gov.au/public-health/food-safety/food-businesses/food-allergen-awareness.

Further information

Free food handler learning program

Community volunteers are encouraged to complete the Food Safety Unit's free online learning program, DoFoodSafely, to improve their knowledge of safe food handling techniques. This informative and fun program takes about an hour to complete and includes seven topics on food safety and a final quiz. Participants who score more than 90 per cent on the quiz receive a certificate. You can find the program at: https://dofoodsafely.health.vic.gov.au.

Community groups fundraising events video

The 'Community groups fundraising events food safety obligations' video outlines community and not-for-profit groups' food safety obligations and provides a simple tool to help identify what classification your groups' activities fall into. The video is available in English, Arabic, Chinese and Vietnamese languages. You can find the video at: http://communityfood.health.vic.gov.au/.

Don't let your food turn nasty

Food Safety Unit, Department of Health and Human Services

Visit the Food Safety Unit website for helpful food safety tools and information at:
https://www2.health.vic.gov.au/public-health/food-safety or contact the Unit by email at:
foodsafety@dhhs.vic.gov.au.

Don't let your food turn nasty