



SAUSAGE / MEAT PRODUCTS SIZZLE / BARBEQUE

Reducing the Risk of Food

Contamination



All food handlers should ensure a high standard of personal cleanliness and conduct;

Wash hands before handling food;
Do not smoke when preparing food;
Further information is contained in [pamphlet 2](#).

Storage and Preparation

- All food items must be purchased from a registered food premise;
- High Risk Foods, such as meat patties, sausage, chicken, kebabs, fish, dairy and egg products must be stored below 2°C (or below -18°C if frozen);
- Protect cooked food at all times from birds, insects, dust and other contamination;

Defrost food by –

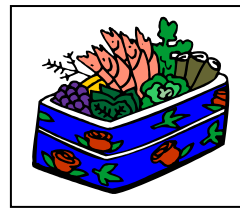
- ❖ Thawing overnight in the refrigerator, or
- ❖ Thawing under potable cold running water, or
- ❖ Thawing on the defrost cycle of a microwave.

Thawed food should never be refrozen

- ❖ Sauces should be in squeezable bottles, ensuring the outlet is kept clean;
- ❖ Spatulas, tongs used in the preparation of the food must be kept clean;
- ❖ Food should be thoroughly cooked;

Transportation of Food

Food should be transported in chilli-bins, which are –



clean;
airtight;
provided with frozen slicker pads;
sufficient size;
located in the shade
on arrival at the site;

For further information relating to Safe Food/Food Hygiene, contact –

Environmental Health Officer
WAIMATE DISTRICT COUNCIL
PO BOX 122
WAIMATE
PHONE (03) 689 8079

