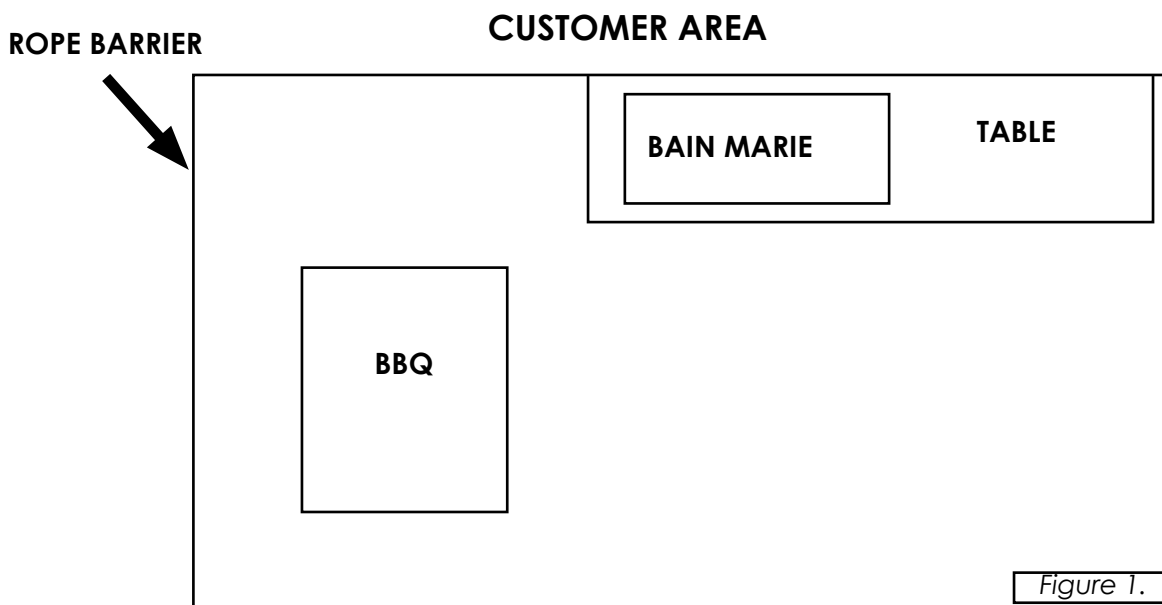




Guidelines for registered commercial bbq stalls

Following these guidelines will assist you to provide safe food.

1. Store all meat products at or below 5°C. You are permitted to use an esky filled with ice, only ensure that the ice is kept on top of the meat.
NB: It is an offence to dispose of bloodied ice water to the environment or store water drain.
2. Cook chicken, mince and sausage products so that an internal temperature of 74°C is reached (i.e. the juices are clear).
3. Use a hot holding device, such as a baine-marie, which is capable of keeping cooked foods at above 60°C. The hot holding device must provide protection against contamination from dust, insects and other forms of air-borne contamination.
4. Set a barrier must be erected to prevent customers gaining access to the cooking plate (see figure one).
5. Cover, with a cleanable surface (eg. timber floor) the ground area where dust problems may arise. No tent structure is required. *



6. Store bread and bread rolls in clean sealed containers.
7. Provide a sufficient quantity of clean potable water, capable of lasting the duration of the trading period. The water shall be for the purpose of washing hands. The water should be in a clean sealed container fitted with a tap. Also required is collection bucket for the water, as well as soap and disposable hand towels.
8. Provide a sufficient number of utensils capable of lasting the duration of the trading period. These are to be held onsite and should be rotated every four hours maximum.
9. At the end of the day's trading, utensils must then be washed in clean warm soapy water and then sanitised. Sanitising consists of soaking in at least 77 oC hot water for not less 30 seconds.
10. Use separate tongs for the handling of cooked and raw meat. Also ensure that the tongs used for cooked and raw meat are kept apart.
11. Provide a suitably sized lined bin for refuse. Provision should also be made for a secure location to store full refuse bags.
12. Please have available on site a clean copy of your food business registration certificate.

BBQ foods are defined as those foods that are served directly to bread or a container from a hot plate/grill for immediate consumption. Food requiring some initial preparation and handling, such as mince, kebabs etc, must take place in an approved kitchen.

* Where other uncooked ingredients are provided with BBQ meat (this does not include sauces) a completely enclosed structure, providing protection from insects, dust and other air-borne contamination, must be provided.

Health Protection Service

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