

Guidelines for Cake Stalls

Prepare the food in clean/hygienic conditions;

Wrap all food to protect from contamination from dust and flies;

Do not use any fresh cream or other perishable fillings;

Do not use products containing meat or fish;

Do not let anyone who has recently suffered from diarrhoea and/or vomiting work on the stall;

No smoking;

Provide wet wipes for hand cleansing.

Guidelines for Sausage Sizzles

Ensure sausages are supplied from a registered food premises. Home kill sausages can not legally be sold;

Keep uncooked/precooked sausages cool at all times (i.e. in covered chilly bins with ice or refrigerated);

Handle food with clean utensils;

Protect bread from dust, flies and customers;

Have different people handling food and money;

Do not let anyone who has recently suffered from diarrhoea and/or vomiting work on the stall;

No smoking;

Provide wet-wipes for regular hand cleaning.

Please note that Cake Stalls and Sausage Sizzles are allowed for occasional purposes only.