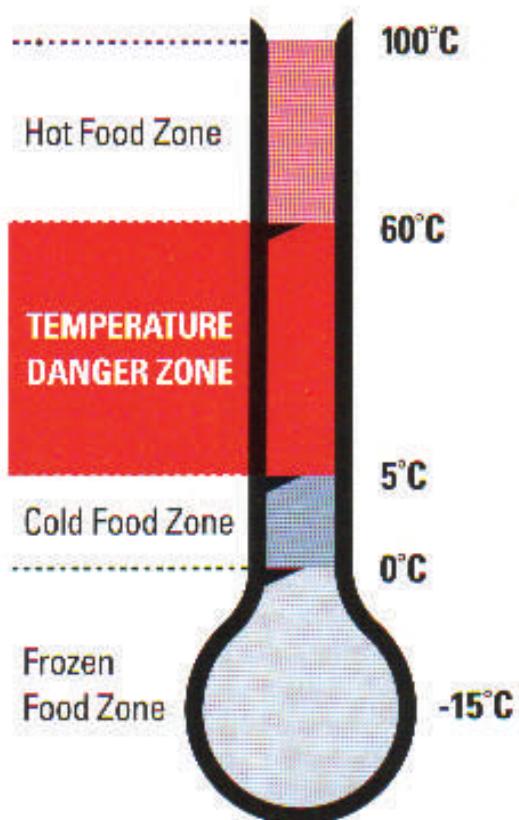




## Food Safety for Community Food Events

Keep High  
Risk Food  
out of the  
**Temperature  
Danger Zone**



Please display at your Community Food Event.  
For more information call Junee Shire Council 02 69248100  
[www.junee.nsw.gov.au](http://www.junee.nsw.gov.au)

# Golden Rules For Sausage Sizzles and Barbeques

- ☛ Keep hot foods very hot (steaming hot), and cold foods cold (refrigerator cold) - never just warm.
- ☛ When transporting meat, place it in a sealed container. Use a car fridge or an insulated cooler with plenty of ice or cook packs around the meat. If you have air-conditioning in the car, it may be better to keep the cooler in the car.
- ☛ Remove meat from the fridge just prior to cooking it. Never leave it just 'sitting around'.
- ☛ Ingredients like mayonnaise, cheese, butter and other foods that are normally stored in the refrigerator should be bought out and placed on the table only when they are being used. Do not leave these foods at room temperature for more than four hours.
- ☛ Always cook meat products such as hamburger patties, sausages and kebabs thoroughly so that the juices run clear. When cooking chicken ensure that it is white in the middle and there is no hint of pink.
- ☛ Always use a clean plate and tongs for the cooked meat—never the same plate that held the raw meat. Keep raw and cooked meats separate. Raw meat marinade should never be used to baste meat while cooking.
- ☛ All foods should be protected from insects and dust by keeping them wrapped or in sealed containers.
- ☛ At the end of the event, don't forget to clean the bbq and clean and sanitise the utensils before storing them away.
- ☛ Never re-freeze thawed meat. Any remaining thawed meat must be thrown out. Throw out any marinade that was used for raw meats.
- ☛ At the end of the day, throw out any leftovers.

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