

FOOD SAFETY GUIDELINES

NOTICE:

The guideline applies to any event of any size held by UQU clubs and societies where foods are provided to members of the respective club or to members of public at large.

1. LEGAL REQUIREMENTS

- You have both a legal and moral responsibility to ensure that consumers are protected from food poisoning.
- In Queensland, Food Standards Australia & New Zealand (FSANZ) detail your responsibility as the food provider. The organisation that is responsible for compliance with these standards and laws is the Brisbane City Council.
- Legal offence: failing to handle food in a safe manner may cause individuals facing fines of up to \$100,000 and / or two years prison and corporations up to a \$500,000 fine in pursuant to Food Act 1984.
- Duty of care: Whenever your club is providing food to your members or members of the public, you must exercise a duty of care in the food handling practices and should be able to show you have taken all reasonable precautions and exercised due diligence to avoid committing an offence.
- Food safety supervisor: James Hudson, the Clubs and Societies Administrator is the food safety supervisor whose job is to help you to recognise and prevent hazards associated with the handling of food. If you have any questions regarding the handling practices, please contact James through james.hudson@uqu.com.au

2. CAUSE OF FOOD POISONING

Biological bacteria contamination	Examples: <ul style="list-style-type: none">• Visible biological hazards: worms, flies, cockroaches and caterpillars etc.• Odour: smells or taints produced from food decomposition.
Chemical contamination	Examples: <ul style="list-style-type: none">• Through cleaners eg degreasers• Insect repellent
Physical contamination	Examples: Seeds, cigarettes, nails, jewellery and hair etc

3. GENERAL SAFE FOOD HANDLING PRACTICE

Personal hygiene	<ul style="list-style-type: none">• Any person handling food must have clean hands, wear a clean apron, tie back long hair, and remove jewellery where possible.• There must be access to hand washing and toilet facilities.• Hands must be sanitised:<ul style="list-style-type: none">◦ Before handling any food or putting on gloves◦ After handling raw meat or garbage, and after a break◦ After smoking, using tissues, or visiting toilet• Wear disposable gloves.• Do not work with food if you are sick.• No smoking or eating in the food preparation area.• It is important to have enough volunteers to allow different food handling roles to be given to different people. One person should handle the raw food, one to handle the cooked food and one to handle the money.
Food preparation	<ul style="list-style-type: none">• All meat must be thoroughly cooked and there should be no pink colour. Once cooked, meat must be kept hot at over 60 degrees Celsius (if for a BBQ, this is best achieved by leaving meat on the BBQ).• Clean dishes and utensils.• DO NOT eat or serve meat that has been refrigerated uncooked for longer than 1 or 2 days.• DO NOT use outdated foods, packaged food with a broken seal that are bulging or have a dent.• Keep food covered to protect from dust, flies, dirt and other sources of contamination
Food storage	<ul style="list-style-type: none">• Only use clean storage containers.• Keep hot food above 60°C.

4. BBQ OR SAUSAGE SIZZLES SAFE FOOD HANDLING

Limit the types of foods to reduce food safety risks	<ul style="list-style-type: none">• In order to minimise food safety risks, groups are encouraged to limit food to the sale of only cooked sausages, commercially made hamburgers, bread, onions and tomato sauce. All of the above ingredients must be purchased from a commercial food business and cooked on site.• Other foods such as chicken, vegetable burgers, salads such as lettuce or tomato, cannot be handled or sold without prior approval as these foods can contain food poisoning bacteria unless handled properly.• All meat must be transported from the store to the event in an esky or approved cold storage container with several ice bricks to make sure it can be kept cold.
Handling Waste	<ul style="list-style-type: none">• It is important that no fat or grease is left on the ground.• Smoke can cause a nuisance and should be considered when selecting a position. Waste water from washing dishes or hands must be disposed of into the sewer and not a stormwater drain.• A garbage bin with a lid must be used and all garbage removed from the site.