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# Club Advice No. 1

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## Sausage Sizzles Club Fundraising via Food Sales

Revision 1 – 6<sup>th</sup> March 2007

As part of their PLI Insurance cover, Clubs may also have 'Food Poisoning' or similar cover with their policy. To the enterprising Club official or committee member, this may be seen as an automatic license to sell food direct to the public to fundraise money for the Club.

However, having insurance cover it is not a Club's only consideration. Every jurisdiction has Health rules and regulations in relation of the sale of food to the Public.

### ACT Regulations

In the ACT, food health is regulated and governed by the Health Protection Service, ACT Health. The primary reference document is "Fetes and Fundraising Food Stalls: A guide to promoting safe food at fetes and fundraising events". This document can be accessed from the following link:

<http://www.health.act.gov.au/c/health?a=sendfile&ft=p&fid=1144298712&sid=>

In summary, the following requirements apply in the ACT. Despite being a not-for-profit group, you are considered as a 'Food Business'. While food businesses normally need to be registered, you do not need to register as a 'Food Business' where:

- a) you intend to sell food a maximum of five times a year, each period being no longer than three days; and
- b) the food does not need to be kept under temperature control, (either 5°C or less or 60°C or above); or
- c) the food will be sold straight to the customer after thorough cooking (as in a BBQ).

You also need to register each time you do a food fundraiser. There is no cost to lodge the form, which needs to be lodged with ACT Health Protection Services prior to holding your fundraiser.

### NSW Regulations

The NSW Department of Health does not have any formal registration or notification processes for food fundraisers for non-profit community groups, which have special exemption under the legislation.

### Other Notifications

Generally, fundraisers held on any public land will require notification/approval by local authorities. In the ACT this is usually the Department of Local and Municipal Services, in NSW the local Council.

On private land, i.e. a business' premises, ensure you obtain the permission of the owners prior to holding the event.

### Council's Basic Guidelines

Canberra has a highly educated population, with a high awareness of public health practices. As a result, Council recommends that you:

- a) Ensure that you have hand-washing facilities available for volunteers and that they are used;
- b) Ensure that you pre-plan your event and have sufficient hygiene materials available, i.e. tongs for handling food, clean cooking utensils, disposable gloves, paper towel, covers to control flies, napkins, etc.;
- c) Do not directly handle food;
- d) Ensure that all food is properly cooked;
- e) Avoid cross contamination of foods; and
- f) Make sure all volunteers are aware of a pre-appointed person suitable to deal with complaints from the public.

Remember that in holding a public fundraiser, you are not only representing your club, but the enthusiast motoring movement as a whole.