

Food Safety at fundraising events BBQ sausage sizzles, markets, school fairs and fetes

Under the *Food Act 2006* (the Act), Logan City Council licenses and monitors food safety at temporary food stalls, although most fundraising activities involving the sale of food are exempt from licensing. However, non-profit organisations share the same responsibilities and obligations as commercial food businesses to comply with the national food safety standards (3.1.1, 3.2.2 & 3.2.3) and only sell safe and suitable food.

What is a non-profit organisation?

Under the Act, a non-profit organisation is defined as an organisation that is not carried on for the profit or gain of its members; and is engaged in activities for a charitable, cultural, educational, political, social welfare, sporting or recreation purpose. For the purposes of the Act, a non-profit organisation is still considered to be a food business.

Do non-profit organisations need a food licence?

A non-profit organisation does **not** require a food business licence unless they are selling meals on **12 or more** occasions per financial year.

A *BBQ sausage sizzle* is not considered to be a meal and is therefore exempt from licensing.

An annual *school fete* would be exempt as it does not occur on 12 or more occasions per year.

Other examples of exempt activities are:

- cake and biscuit stalls;
- sale of snow cones;
- chocolate or pie drives; and
- raffles.

A sporting club that also operates a restaurant to raise money for the club **does** require a food business licence.

Donation of food

Food that is prepared in the home and is then given away to a non-profit organisation for sale is exempt from compliance with the Act, for example, baking a cake at home to give to a sporting club for sale at a fundraising event. Nonetheless, under common law the person making the cake still has a duty of care to provide safe food.

It is recommended non-profit organisations only accept quantities of high risk foods which can be safely produced in the home with limited equipment. If there is any doubt as to how the food has been handled, it is better to dispose of the food.

Council use only

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Safe handling of food

Temporary food stalls can pose a higher risk to food safety, due to their temporary nature and lack of permanent cleaning, storage, refrigeration and heating facilities.

The main issues to consider are:

- temperature control of potentially hazardous foods (keep food either below 5 or above 60 Degrees Celsius);
- clean/potable water supply;
- hand washing facilities; and
- protecting food from contamination.

If food needs to be prepared outside of the temporary food stall, you must ensure the premises where it was prepared meets the minimum requirements of the Act and has a licence if needed. This includes food that is prepared at home, unless it is given away to a non-profit organisation for sale by the organisation.

Although the Logan City Council Temporary Food Stall Licensing and Operation Guideline is aimed at licensable food businesses, it can still be used to inform non-profit organisations and volunteers on safe food handling practices.

Queensland Health has also produced a pocket book guide to assist charities and community organisations with food safety management. It is available on their website www.health.qld.gov.au are available from Council.

Temperature probes for hire

Council's Health, Environment and Waste Branch have a total of 10 temperature probes available mainly for non-profit organisations. The temperature probes can be hired from Logan City Council Administration Centre, 150 Wembley Road, Logan Central. There is a hire fee of \$20, which will be refunded if the temperature probe is returned within 7 days.

Some other matters to consider

- Contact Queensland Health for advice on labelling of any packaged food for sale, for example, warnings for foods which may contain an allergen (gluten, fish, egg, milk, peanuts etc.)
- If you are planning on setting up your stall on Council land, for example a Council Park or footpath, you will require separate approval from Council.

For more information please contact an Environmental Health Officer on 3412 5318 or visit our website www.logan.qld.gov.au.