



Policy & Procedure:
WDNA 31

Operating a sausage sizzle at WDNA

Issued:
Updated:

March 2021
April 2023

Waverley District Netball Association offers affiliated Clubs, teams, and our representative teams the opportunity to hold sausage sizzles during the Saturday competition to assist in fund raising. Clubs will be advised when sausage sizzles can be booked.

Payment of \$75 must be deposited into the WDNA bank account (no cash accepted) at least one week prior to the scheduled date.

Special note 1: A Streatrader permit is now required to operate a sausage sizzle at WDNA. Simply go to: <https://streatrader.health.vic.gov.au/#> and complete the form. A copy of the permit must be provided to WDNA at least three days before the event. Email the copy of your permit to competitions@wdna.com.au

Special Note 2: In our current environment, many of our community want to pay by EFPOS. Clubs rostered on to the sausage sizzle can arrange this via their bank or other provider. Alternatively, WDNA has a square reader which is available for Clubs to use if required. Please note:

- Funds collected this way will be transferred to the Clubs bank account once received by WDNA.
- We will need advice that the square reader is required to ensure it is charged.

Special note 3: Clubs are to bring their own gas bottle/s and they must be taken away at the end of the sausage sizzle. Due to council regulations, no gas bottles can be stored at netball.

Special note 4: Monash Council have a free, non-accredited online learning program 'Welcome to 'DoFoodSafely' designed to enable you to understand how to safely work with and handle food. This can be found at <https://dofoodsafely.health.vic.gov.au/index.php/en/> We recommend at least one person from your Club complete it.

Below details the current responsibilities and requirements of the Club or team holding a sausage sizzle.

Provided by club/team	Provided by WDNA
All utensils & equipment (including knives, tongs)	BBQ
Containers (large) to stack bread	Trestle tables
Gas bottle	A large esky
Disposable gloves and serviettes etc.	Some fridge space to store food (in umpire area)
Sausages, bread, and other food items	
Condiments	
Float	
Cleaning equipment (such as detergent & cloths) and disinfectant plus hand sanitiser.	
Ice if using esky	

- It is preferred a person is rostered on to one job during their shift.
- If a person is changing jobs during their shift, they must wash their hands and any utensils/equipment they have been in contact with, before commencing a new role.
- Utensils cannot be shared unless washed before each person uses.
- Hand sanitiser to be available for people manning the BBQ and the community purchasing.
- Disposable gloves to be worn by all serving on the BBQ and changed regularly.
- People responsible for cooking are not required to wear disposable gloves, however, should wash/sanitise their hands regularly.



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Queues

- To avoid queuing, ensure people are served quickly.
- If people need to wait after payment, they should move around to the area behind the pavilion and in front of the BBQ.
- Be prepared by ensuring you have items cooked at the end of each round (this is the busiest time).

Cleaning

- Tabletops should be cleaned with common household detergent product (wiping dirt and germs off the surface) then disinfected with common household product at minimum once per round of netball.
- If the table is visibly soiled or there has been a spillage, this must be cleaned immediately.
- If using an EFTPOS machine, this should be sanitised/disinfected once per round of netball.

Condiments

- Single packaged sauce etc. can be used and left out for the patron to take from the supply container.
- Sauce bottles can be used; however, the bottles/containers are cleaned at least once each round of netball.

Money collection

- The person collecting money should not be handling the food.
- This person should regularly wash their hands.

Washing utensils

- There is hot running water in the sink in the pavilion (umpire area). Utensils etc. can be washed in this area.
 - Sink and surrounding area must be left clean and dry & disinfected (all food scraps removed).
- Please note:** During hours of operation, no dishes can be done in the kiosk (Health Regulations).

Float

- Clubs are to ensure they have enough cash float to manage the day

Suggested float

\$20 x 5 (\$100)

\$10 x 10 (\$100)

\$5 x 10 (\$50)

The kiosk predominantly uses EFTPOS so does not have cash reserves to support the sausage sizzle float (exchange of large notes for change/small notes)

Pricing

- Standard pricing is used by all clubs/teams on the sausage sizzles
Egg & bacon roles \$5.00
Sausages in bread (with or without onion) \$3.00

Stock

The information below is based on experience and not a guarantee of sales. Sales on the day are dependent on the attendance and weather conditions.

- Sausages in bread – 400
- Egg & bacon rolls – 180
- Onions approx. five kilos
- Sauce 2 x 2 kg (approx.)
- Serviettes – 100 pkt x 6



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Additional requirements & information

- Only food can be sold in the sausage sizzle (drinks or lollies cannot be sold).
- WDNA will make announcements throughout the day if the information is supplied to the person on duty in the control box.
- The persons responsible for the sausage sizzle must ensure all rostered helpers are aware of the WDNA requirements.
- Rubbish must be disposed of correctly and bins not overfilled. For example:
 - boxes ripped up and placed in the recycle bin,
 - soft plastics taken and deposited in your closest soft plastic recycle depository,
 - foam trays crushed and placed in the rubbish bins.
- All items supplied by WDNA (such as trestle tables and BBQ) must be thoroughly cleaned and returned to the correct area on pack-up.
- The area where the sausage sizzle was held to be swept once everything is packed away.
- At the commencement of packing up, please advise the person on duty in the control box (and the kiosk so they can prepare).
- At the completion of packing up, request a WDNA Committee member to come and check before you leave. (There have been several occasions where things have not been returned to the correct place creating more work for committee members.)
- WDNA reserves the right to cancel any sausage sizzle that are not following these requirements.

Cake stalls

- If a Club is considering selling cakes, permission must be received by WDNA prior to selling.
- A responsible person from the Club should go to <https://www.health.vic.gov.au/food-safety/food-fundraisers-class-4-cake-stalls> to review Monash Council requirements.

General information

How often should you wash your hands?

- Before handling food
- Between handling raw food and food that is ready to eat
- After coughing, sneezing, or blowing your nose
- After using the bathrooms
- After touching hair, scalp, mouth, nose, or ear canal
- After handling rubbish and other waste
- Before and after cleaning
- After removing gloves (if used)