



BBQ / SAUSAGE SIZZLES - GUIDELINES

Sausage sizzle events must be reviewed and approved by the Office of Student experience, to the standards set by the General Manager of Campus Accommodation & Dining Services

SAUSAGE SIZZLES

- 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 insulated cooler with plenty of ice or cool packs around the meat.
- Remove meat from the fridge just prior to cooking it. Never leave it just lying around.
- Ingredients like mayonnaise, cheese, butter and other foods that are normally stored in the refrigerator should be brought out and placed on the table only when they are being used. Do not leave these at room temperature for extended periods of time.
- Always cook meat products such as hamburgers patties, sausages and kebabs thoroughly so that the juices run clear and the product is firm. When cooking chicken, ensure that all of the flesh is “white” in the middle and there is no hint of pink colouring. (It is important to remember that these products have been significantly handled during their manufacture and proper thorough cooking is the only way to ensure that the product is safe to consume.)
- Always use a clean plate and utensils for the cooked meat – never the same plate or utensils that have 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, dust and customers by keeping them wrapped, covered or in a sealed container.
- 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. Dispose of any marinade that was used on raw materials.
- At the end of the day throw away any leftovers.

LOCATIONS

BBQ's may be held in any of the following areas:

- Don's Piazza permanent BBQ
- Bungalow's permanent BBQ
- Ornamental lawn
- Grass areas outside Business and Law faculty buildings
- Grass area at front of amphitheatre
- Sports fields
- Grass areas at either side of Medical faculty building

EQUIPMENT

- BBQ's – BUSA have two BBQ's which they may provide to student groups on application.
- There are two permanent BBQ's on campus (see list above) that are available for student and staff BBQ's.
- BBQ's may be hired through the Function Centre (\$45).
- Gas bottles – these must be hired through the Functions Centre (\$15). Gas bottles may not under any circumstances be brought onto campus from external sources.
- The Facilities Management staff are the only personnel who are permitted to transport (deliver/collect) BBQ's on campus so an equipment request form must be completed for this request.
- Facilities Management can also provide chairs, tables and wheelie bins – complete Equipment Request form.

FOR FURTHER INFORMATION

- Bond University Student Experience (internal: 55619 / external: 5595 5619)
- Bond University Functions Centre (internal: 54124 / external: 5595 4124)