



NOARLUNGA MODEL AERO SPORTS Inc.

Flying field and club rooms.

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FOOD SAFETY

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FOOD SAFETY

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PURPOSE

To ensure a compliance with Legislation and Council regulations in respect to the safe supply of food to members and visitors either at club functions or public events.

NARRATIVE

As part of NMAS activities, the club from time to time provides cooked food for members, visiting pilots and the public.

Changes to the Australia New Zealand Food Standards Code mean that since December 8, 2023, new requirements are in place for most food service businesses across Australia, i.e. Standard 3.2.2.

Although the legislation is focused on the provision of food by businesses, nonprofit organisations are also covered. Non-Profit organisations required to comply with these changes must ensure when providing food:

- 1) food handlers have been trained.
- 2) A nominated food handler supervisor is available.
- 3) Keep records.

Fortunately, most model aircraft clubs are exempt from compliance due to the infrequency of the service provided. Below is an extract from information provided by SA Health, the organisation responsible for the administration of food standards. See ([FINAL 3.2.2A+for+Charities-Not-for-profits Nov 23+\(1\).pdf \(sahealth.sa.gov.au\)](#))

The following is an extract from the Food Safety Information Sheet. Provided NMAS food provision activities come within the ambit, Standard 3.2.2 does not apply.

ACTIVITY	Std 3.2.2A	Typical Food handler Type	Typical days of operation	Does Std 3.2.2A apply
Occasional fund-raising activity	Category 1	Volunteers	Once off or one day occasionally	NO
Catering for events (ad hoc/infrequent)	Category 1	Volunteer	Once off or one day occasionally	NO

Notwithstanding NMAS does not have to comply with Standard 3.2.2, there is a responsibility to ensure food provided to members or the public is safe for consumption.

Several Food Safety courses are available online. One course recognized by SA Health and most councils is the “Do food safely course” and can be accessed at [Home - DoFoodSafely \(health.vic.gov.au\)](http://health.vic.gov.au).

Sporting clubs that provide a food service one to 3 days a week must comply.

Onkaparinga Council By-Laws

In accordance with Council By-Laws, there is a legal requirement to submit a “Food Business Notification” form before commencing any food handling operations, including sausage sizzles. This information ensures the Onkaparinga Council has correct and up to date contact details, location, and the nature of the food business. The form is only required to be completed once, unless the ownership, contact details, location or nature of the food business changes. There is no fee for notification, however, penalties can apply if NMAS fails to notify.

NMAS has been issued with a permit which is displayed in the Club room. It is imperative NMAS food organisers comply with the conditions of the permit.

POLICY

To ensure all food provided by the NMAS Club is safe for human consumption and is provided in accordance with food safety legislation, regulations, and by-laws the Club Executive and Committee will ensure:

- 1 **When providing food at a Public Event.**
 - a) At least one member involved in the provision of food has successfully completed a recognised Food Safety and Handling Course and is the Responsible Food Handling Person for the event.
 - b) All members involved in the provision of, cooking and serving of food are acquainted with Food Handling Safety Requirements.

- 2 **When providing food to members on a casual basis – i.e. Ad-hoc Barbecues/Club Social Event.**
 - a) Members and non-members shall ensure they are familiar with safe food handling practices, particularly those relating to practices to prevent cross contamination, sanitation and the supply of unsafe/improperly cooked food.

- b) Critical food temperatures are maintained to prevent food contamination and poisoning.
- 3 Food not cooked, stored, and served in accordance with Safety requirements shall be discarded.
- 4 Appropriate sanitary equipment, sanitised utensils and food thermometer are readily available for the use of members.

RESPONSIBILITY

It is the responsibility of the NMAS Executive and Club Committee and all members who are engaged in the process of preparing, cooking, and providing food to members and visitors, to ensure all requirements of State and Local Government legislation, regulations and By-Laws relating to the safe supply of food are followed.

INFORMATION WEBSITES

[Food business and food event notification City of Onkaparinga \(onkaparingacity.com\)](http://onkaparingacity.com)

[FINAL_3.2.2A+for+Charities-Not-for-profits_Nov_23+\(1\).pdf \(sahealth.sa.gov.au\)](http://sahealth.sa.gov.au)

[FREE food safety training City of Onkaparinga \(onkaparingacity.com\)](http://onkaparingacity.com)

[Home - DoFoodSafely \(health.vic.gov.au\)](http://health.vic.gov.au)

APPENDIX A

COOKED FOOD TEMPERATURES

SAUSAGES

The safe temperature of cooked sausages relies on a few factors, including the cooking method utilised and the size of the sausage. Cooked sausages should reach an internal temperature of at least **71°C**.

Ground beef, including meatballs, sausages, and burgers, should reach an internal cooking temperature of at least **71°C**.

CHICKEN

Chicken is considered cooked and safe to eat when it reaches an internal temperature of at least **75°C**. This temperature is recommended by food safety guidelines to ensure that harmful bacteria, such as Salmonella and Campylobacter, are killed.

MEAT	MINIMUM INTERNAL TEMPERATURE
POULTRY	75 degrees C
POULTRY GROUND	75 degrees C
BEEF GROUND (SAUSAGES/HAMBUGERS)	71 degrees C

Cook chicken, sausages and hamburgers until juices run clear - steaks can be cooked to preference.

Meat is required to always be maintained under temperature control, i.e., uncooked below 5 degrees C, cooked above 60 degrees C.

SAUSAGE SIZZLE

Extract from Onkaparinga Council.

To ensure the safety of a sausage sizzle, the following is required:

- Finish preparing raw meat before leaving for the site such as slicing, marinating, or skewering.
- Pack raw meat into insulated boxes with ice bricks for transportation. Meat is required to be always maintained under temperature control i.e., **below 5 degrees C or above 60 degrees C**
- Handle food with tongs, disposable gloves, or other equipment. Use separate equipment to handle raw and cooked meats. Hands should not be used unless absolutely necessary and then **handwashing facilities must be available**. Hands must be washed after handling raw meats.
- Keep cooked meat and salads always separate from raw meat to prevent contamination.
- Cover food to protect it from contamination.
- Sanitising is required to reduce micro-organisms on the surfaces of utensils and food contact surfaces after they have been cleaned. Ensure food grade sanitizer is used on food contact surfaces before setting up, and throughout the day (i.e., at least every 2 hours and when surfaces/utensils are cleaned).
- Use clean and dry utensils for serving food – never place cooked meat on trays that held raw meat.
- Cook chicken, sausages and hamburgers until juices run clear – steak can be cooked to preference.
- Throw left-over food away unless refrigeration equipment is available to rapidly cool the food.

APPENDIX C

ESSENTIAL EQUIPMENT

- Sanitiser**
Food grade sanitiser for cleaning utensils.
- Soap for Hand Washing**
Soap, Paper Towel, Hand Sanitiser
Antiseptic gels are not an acceptable means of hand washing.
- Food Grade Thermometer**
Food stalls must have a thermometer that can accurately measure the temperature (+/-1 degree C) of food during display, storage, and processing . Ensure when probing foods the thermometer is sanitised between uses.
- Disposable utensils**
Wherever possible, single-use (disposable) utensils such as knives, forks, plates, and cups should be used and thrown away after use.
These items should be kept covered and handled carefully to minimise any risk of contamination.
Re-usable items such as mugs, should not be used unless there are facilities available on site to wash and sanitise them, or there are enough items for the duration of the event.
- Clean Dry Utensils for serving Food.**
- Food Storage Containers**
Food in storage must be protected from potential contamination (i.e. covered, stored in food grade containers and off the ground).
- Physical Barrier**
Food on display must be protected from potential contamination (i.e. pests and the public) by ensuring all food is covered and protected by a physical barrier.
- Hand Washing Facilities**
Hand washing facilities must be readily available.
- Water**
Clean water must be supplied.
- Rubber Gloves**
Food Grade Rubber gloves for handling of all food. Gloves should be changed as often as hands should be washed.

HAND WASHING FACILITIES

Soap, Paper Towel, Hand Sanitiser

If required, dishwashing facilities (i.e. double bowl set up or dishwasher) must be available for cleaning and sanitising purposes.

Waste Disposal

Provide adequate receptacles for solid waste and liquid waste.

APPENDIX D

AIDE MEMOIRE FOOD SAFETY

COOKS

DO's

- Check temperature of food frequently – (Must be **above 75 degrees** to kill bacteria).
- Wash and Sanitise hands frequently after performing other tasks or returning to food area.
- Used **WASHED** and **SANITISED** Thermometer.
- Wash and Sanitise Thermometer immediately after use. – Air Dry or one-use towel.
- Keep food below 5 degrees C prior to cooking.
- Keep cooked food **above 60 degrees** Centigrade.
- Defrosted in microwave – Cook IMMEDIATELY after.
- Rubbish Bins emptied and washed frequently - Plastic Bag insert.
- Gloves not required unless handling cooked food.
- Take your apron off before going outside the food preparation area.
- Throw left over food away unless refrigeration equipment is available to rapidly cool the food.

DON'T

- Handle food if sick.
- Cough over food.
- Use the same utensils for cooked and un-cooked food.
- Leave uncooked food in the open air or anywhere it can be contaminated.
- Smoke in the food preparation/serving area.

MEAT	INTERNAL TEMPERATURE
POULTRY	75 degrees C
POULTRY GROUND	75 degrees C
BEEF GROUND (SAUSAGES/HAMBUGERS)	71 degrees C

FOOD HANDLERS

DO's

- Wash hands frequently and when re-entering food area.
- Sterilize hands frequently.
- Use tongs or gloves when handling food.
- Change gloves after performing other tasks.
- Take your apron off when leaving the food preparation and delivery area.
- Ensure Bain Marie is hot prior to placing food in it.
- Frequently check the temperature of food – must be **above 60Centigrade.**
- Cover cuts with coloured bandage.
- Remove contaminated food.
- Refresh food displays immediately **COMPLETELY** with **NEW FOOD**.

DON'T

- Cough over food.
- Handle food if unwell.
- Touch ready-to-eat foods with your bare hands.
- Handle money.
- Touch face or hands whilst handling food.
- Use Bain Marie to reheat food.
- Smoke in the food preparation or serving area.