



Work Area:	Sport Development
Revision Number:	SPD-0054.A
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The NSW Food Authority and NSW Government recognise the valuable work conducted by charities, organisations and volunteers when selling or donating food for charitable purposes.

Examples include:

Charities, groups and volunteers do not need a food business licence nor do they need to notify food authorities of their food activities provided the food:

- Does not need to be kept hot or refrigerated to keep it safe
- Would need to be kept under temperature control, but will be eaten immediately after thorough cooking, such as at a sausage sizzle.

If serving food it is advised that those involved have received basic training, read through the tips below and if possible completed food handling certification. More information can be found here -

<https://www.foodsafetyfirst.com.au/>

Contamination of food from objects, people, pests or chemicals can cause serious illness.

Tips to protect food from contamination:

- Thoroughly wash and dry hands before starting work, changing tasks or returning from a break, eg. between serving customers and preparing food, and after handling raw foods and garbage, or using the toilet.
- Minimise the wearing of exposed jewellery and tie back long hair.
- Cover cuts and wounds with an appropriate dressing.
- Do not handle food if feeling unwell or suffering from a contagious illness.
- Store food in food-grade containers and covered, to protect it from contamination.
- Store food and packaging above the floor.
- Store raw food—especially meat, fish and poultry—below and away from ready-to-eat food in a cool room or fridge.
- Use a tub of Ice in the absence of a fridge or cool room. However, ensure the meat is completely immersed in the ice.
- Regularly clean and sanitise food contact surfaces and utensils, eg. chopping boards, knives.
- Use separate equipment and utensils for raw and ready-to-eat foods, or thoroughly wash and sanitise equipment and utensils between handling raw and ready-to-eat foods.
- Avoid unnecessary contact with food, eg. use utensils or gloves rather than bare hands.
- A garbage bin with a tight fitting lid should be used for solid waste disposal. This should be emptied into the bulk bin or other facility before leaving.

Student Groups and Sport Clubs can seek further information here -

<http://www.foodauthority.nsw.gov.au/retail/charities-groups-and-volunteers>

<http://www.foodstandards.gov.au/code>