

Food Preparation in Hired Facilities

To ensure food prepared at Shire facilities does not pose a significant food safety risk or adversely impact the facilities the Shire places a limit on the range of foods that may be prepared on site.

Acceptable Foods and Processes in **Kitchenette and Kiosks**

Food Type	Notes
Reheating of pies and sausage rolls.	Commercially available products only. No pre-making at home.
Preparation of hotdogs	Boil type only.
Air-fried chips.	Monitoring of the kitchen required for evidence of fat staining on surfaces
Toasted sandwiches.	Made to order or retained in a bain marie. Food to be maintained at over 60°C.
Cakes, muffins, scones, pastries and slices.	Refrain from end products that require refrigeration. Cream from scones is easily managed.
Soups.	Made on site or using commercially available product. No pre-making at home.
Sandwiches and wraps.	Food handler hygiene and temperature control is particularly important here owing to no cook stage of food product. Ingredients and final products to be maintained below 5°C.

Acceptable Foods and Processes **Outdoors**

Food Type	Notes
Popcorn	Cook outside due to strong smell.
Garlic Bread	Cook outside on a BBQ due to strong smell.
Sausage sizzle, steak/hamburgers, egg & bacon rolls, roast meat rolls.	Cooking outside on BBQ only . Assembly of final product may take place in kitchen. Made to order or retained in a bain marie. Food to be maintained at over 60°C.
Roasting of meats, vegetables and the like.	May take place outside on a BBQ only . A mat must be placed under the BBQ to catch oil/fat from BBQ.

Unacceptable Foods and Processes in Kitchenette and Kiosks

Food Type	Notes
Frying (deep, shallow or hot plate)	No deep frying inside under any circumstances.
Foods requiring extensive levels of food preparation, those that result in an elevated food risk profile or leave a lingering odour.	Includes curries, sushi, noodle dishes, bolognaise, lasagnes and the like.

