



The MRGC Cane Cutters Bar & Bistro Licence does not allow BYO Including Cakes  Queensland Government

Below is from the Government Health Website that applies to the licenced venue that is the Maroochy River Golf Club and Maroochy River Mini Golf as a not-for-profit organisation. For the protection of visitors, staff, and the members compliance, we need to abide by the rules set out by the Qld. government.

Below is part of the 26 pages that we have to consider as an organisation as compliance is paramount in protection of all people at a venue, and with many areas of transport and control not being guaranteed as below, we take a positive message of food safety and handling at the venue.

- Potentially hazardous food means food that must be kept at a particular temperature to: a) minimise the growth of harmful bacteria that may be in the food or b) stop the formation of toxins in the food. Examples of potentially hazardous food include: • raw and cooked meats and food containing them such as casseroles, curries, or lasagne • dairy products and food containing them such as milk, cream, custard, or dairy based desserts • seafood (excluding live seafood) and food containing seafood • cut or otherwise processed fruits and vegetables such as salads, ready-to-use vegetable packs and fresh fruit salads • cooked rice and pasta.
- Transporting Protecting food from contamination When transporting food, it is important to protect it from contamination by keeping it covered at all times. This can be achieved by applying plastic film over containers or using containers with lids. Materials used to cover food should be suitable for food contact to ensure they do not contain chemicals that could contaminate the food. Aluminium foil, plastic film and clean paper towel may be used provided the food is completely covered. Previously used materials and newspaper may contaminate food so these materials should not be used in direct contact with any food. Vehicles must be clean. If pets or dirty equipment have been previously carried, the area must be thoroughly cleaned or lined to minimise the likelihood of contamination. Temperature control When potentially hazardous foods are transported, they should be maintained at a temperature 5°C or colder or at 60°C or hotter. If the journey is short, insulated containers e.g. eskies with ice bricks may keep the food cold. If the journey is long or on a hot day, a portable refrigerator may be required. Hot food may be kept hot in insulated containers or with heat packs for short periods, but portable ovens may be required to keep food hot over longer trips.