



CAFETERIA /KITCHEN USAGE DURING FESTIVAL TIME

Hi All

This note to clear any misconceptions about the usage of the Cafeteria/Kitchen during the festival time:

Please note the following facts.

1. Kitchen utensils, pots and pans, portable gas cookers etc will be available to the groups.
2. The veranda area of the kitchen will be set up as usual for large scale cooking. It will be properly sanitised.
3. Under the current food licence (after the upgrade) issued on March 4th March 2025 requires us to comply with certain additional conditions that includes for the usage of the new kitchen for food services as the upgraded kitchen is considered as a commercial kitchen:

1. It requires a Food Safety Supervisor who has been certified within the last 5 years
2. Food handlers (cooks) to have the certificate in food safety

Names of those who have these certifications must be filed with Logan City Council. Currently we have 3- Qualified Food Safety Supervisors and 6 - Kitchen hands with certificates in Food Safety (Food handling) whose names have been registered with the council.

If for any reason internal kitchen needed to be used, Management Committee (MC) could provide persons with food safety certificate and a food safety supervisor whose names are registered with LCC.

Please do not rely on unsubstantiated social media claims.

Kind regards

HASQ Management Committee

21st March 2025