

## **Guidelines For A Successful and Sanitary BBQ Event**

### **FOOD PURCHASE AND STORAGE**

- All food products must be obtained from a retail meat source on the day of your event
- All meats are to be refrigerated or placed in a cooler immediately after purchase. Perishable foods such as meat, are to be kept cold until they are ready to be used
- If meat is being stored in a cooler, pack the cooler with ice or freeze packs, and keep the lid closed as much as possible
- Do not let raw meat sit loose in cooler. Must be stored within a container, inside the cooler.
- Coolers must be kept out of the sun
- Do not leave raw meat sitting outside the cooler at any time. Take raw meat from the cooler and transfer immediately to the barbecue
- Raw ground meats must be stored at below 4 degrees C. Check temperature every hour. If raw food is held above 4 degrees C for more than 2 hours, it must be discarded

### **FOOD HANDLING**

- Wash hands with soap and hot water before, during and after handling any types of food, especially raw meat. Whenever handling raw meat to put on the BBQ, ensure you wash hands again, before handling other food or food containers
- Clean all types of utensils and all work surfaces that have come into contact with raw food. If running water is not available use disposable, wet towellets and an alcohol-based sanitizer or kitchen counter spray cleaner, which discourages bacteria growth
- Food handlers are not to sneeze, cough or smoke near foods. Food handlers should be free of exposed cuts and sores
- Never handle food with your bare hands for food or ice. When handling items such as buns, always use a napkin
- Avoid cross-contamination. Don't put your cooked meat on the same plate that you use to carry your raw meat on. Always use separate plates for raw meat and ready to eat, cooked meat
- Empty shipping containers, which held raw meat are disposed of promptly into waste bin
- Keep counter/table area clear of food particles and floor in workspace clean
- Never store any food products on the floor
- Do not store cleaning or sanitizing products on the same counter with food products

### **FOOD PREPARATION/COOKING**

- Always pre-heat the barbecue before you start to cook
- Ensure meats are thoroughly cooked before eating - ground beef should be thoroughly cooked until it is brown and no pink remains.
- Use tongs to turn when cooking hamburgers. Do not use a fork to turn or pierce meat
- Use a meat thermometer to ensure all meat has reached a safe internal temperature
- Insert the meat thermometer into a burger sideways, not from the top to the bottom. Ensure the first half inch of the end of the meat thermometer, remains inside the burger, or you will get an inaccurate temperature reading
- Beef should be cooked to an internal temperature of 71 degrees C
- Leftover cooked meat should be refrigerated within 2 hours of being cooked