

Barbeque Food Safety Special Events

It is important to follow safe food handling practices so that everyone attending your barbeque enjoys a safe and healthy meal.

What type of meat products can I serve?

Use meat products that are precooked and reheated (e.g. hot dogs and precooked sausages, hamburgers, veggie burgers, and chicken burgers). Do not use raw meat as it contains bacteria that can cause food poisoning if the meat is not thoroughly cooked. Raw meat and its juices can also cross-contaminate other foods and surfaces.

How do I keep foods cold before putting them on the grill?

Store cold food at 4°C (40°F) or colder in:

- A refrigerator, or
- Thermally-insulated coolers made of material that is easy to clean and sanitize. Place ice or freezer packs on top of the food to keep food at 4°C (40°F) or colder.

How do I reheat food, so it is safe to eat?

Reheat meat to the minimum internal temperature shown below. The temperatures must be met or exceeded for at least 15 seconds before serving the food:

Food (precooked)	Minimum internal temperature
Hamburgers	71°C (160°F)
Hot dogs	74°C (174°F)
Sausages	74°C (174°F)
Chicken (pieces or ground)	74°C (174°F)

How do I keep food hot after cooking?

Keep hot food hot on the grill or in a hot holding unit such as a chafing dish. Make sure cooked food is kept hot at an internal temperature of 60°C (140°F) or higher at all times. Use an accurate probe thermometer to ensure the proper cooking and hot holding temperatures are met.

How do I store and serve condiments?

- Store condiments in clean, washable containers.
- Provide a separate serving utensil for each container and a lid to keep contaminants out of the condiment.
- You can also use individual packages or squeeze bottles.
- Use only condiments that do not need to be refrigerated after opening.
- Do not use homemade condiments.

How do I handle foods?

- Wear clean outer garments and confine your hair with headgear.
- Use utensils to handle food whenever possible. Be sure to have an extra full set of utensils on hand in a clean, washable, covered container.
- Use napkins or disposable wrappings to pick up and hold buns.
- Make sure food is stored in covered containers located at least 15 cm (6 inches) above the ground or floor.
- Wash your hands every time they may have become contaminated (e.g., after using the toilet, eating, smoking, or handling money).

What do I need for handwashing?

Handwashing is the best way to stop the spread of disease. You must be able to wash your hands in the area where you're preparing food. The handwashing station must be nearby and easy to reach.

What you need:

- Warm water under pressure. Use a portable hand sink or camping water jug with an on/off spout. Set the jug on the edge of a table or chair with a bucket under the spigot to collect the used water.
- Liquid soap in a dispenser.
- Single-use disposable paper towels.

When should I wash my hands?

You must wash your hands every time they may have become contaminated:

- Before starting work.
- After handling raw foods.
- Before putting on disposable gloves.
- After handling money.
- After using the toilet, urinal, or privy.
- After sneezing, coughing, or touching your face or hair.

Can I use disposable gloves instead of washing my hands?

No, you still need to wash your hands before putting on gloves. Disposable gloves may be used but must be changed every time they may have become contaminated. Be sure to wash your hands after removing old gloves and before putting on clean gloves.

Can I use alcohol hand sanitizer instead of washing my hands?

No, you must wash your hands with soap and water when handling food.

What about handling money?

People who handle money should not prepare food. Keep these roles separate. If this isn't possible make sure hands are washed after handling money and before handling food.

How do I make sure that surfaces and utensils are safe?

Surfaces and utensils that come into contact with food, such as tables, cutting boards, and tongs must be cleaned and sanitized after each use and any time they may have become contaminated. Keep in mind that dirty surfaces cannot be sanitized. You must clean first.

- **To clean:** Use soap and water. Rinse with clean water.
- **To sanitize:** Use sanitizer solution in a spray bottle or bucket with a clean cloth. A bleach-based sanitizer can be made with 1/2 teaspoon of bleach in 1 litre of water or use commercially prepared chlorine, quaternary ammonia or iodine sanitizer. Replace sanitizing solution when it becomes dirty or at least once a day.

What should I do about garbage?

Provide garbage containers with lids in your work area.

Where can I get more information?

Talk to a public health inspector at 1-800-265-7293 ext 4753 or visit our website at www.wdgpulichealth.ca.