

CHARITY/COMMUNITY BBQ – Safe Food Handling Practices

Following safe food handling practices are important in making a Charity/Community BBQ a successful event. The steps in this document must be followed by retails and the organizations hosting the BBQ.

* Ensure proper permit/license (if required) is obtained from your local public health inspector or health region. Many regions require a certified food safe handler (e.g. Foodwise) present during the event.

BOOTH

Setup of tables and equipment should be done with keeping food safety in mind.

1. Set up BBQ and tables in a manner to keep the public protected from hot surfaces or tripping hazards. Only food workers are permitted in the preparation area.
2. Table surfaces should be smooth and easily cleanable. Ensure tables are clean before the start of the event and cleaned often throughout the day.
3. A basin of sanitizer and wiping cloths must be available and used to clean work surfaces. Ensure the sanitizer is at the appropriate concentration (200ppm) and changed often. This will prevent cross contamination and reduce the presence of insects.
4. An adequate hand washing station is provided (e.g. spigotted container with waste basin). Liquid soap, disposable paper towels and instant hand sanitizer are available. Waste water should be disposed of properly into sewer system.
5. Garbage containers are lined with plastic bags. Empty garbage frequently to minimize insect/pest activity.

FOOD HANDLING AND STORAGE

Following good personal hygiene and sanitation practices are essential to ensure safe food preparation.

1. All food served must be from approved sources. It is recommended that precooked burgers, hot dogs or precooked smokies are used for the BBQ's. (See instructions in step #8 if raw burgers are used)
2. All food should be protected from cross contamination at all times. **KEEP RAW PRODUCT SEPARATE FROM COOKED PRODUCT.** This includes protection from dust, dirt, pests, insects, etc.
3. Perishable food is kept at 4°C (40°F). Minimal amounts of perishable product can be kept in a cooler with ice. The majority of perishable products should be kept under refrigeration until it required.
4. Food handlers should wear clean clothing, hair is under control (tied back, hat or hairnets), do not have open wounds or cuts on hands, and are not sick. No smoking, chewing gum, or eating in permitted when handling food.
5. All food handlers must routinely wash and sanitize hands throughout the BBQ. Disposable gloves must also be worn by all food handlers (including cooks).

6. Prevent cross contamination – Use different utensils and containers for handling raw and cooked product; have different workers designated as food handlers, cooks and cashiers.
7. Avoid direct hand contact with raw and ready to serve foods. Use clean disposable gloves, tongs, or napkins to handle food (do not use the same gloves to handle raw and cooked food).
8. Use a food thermometer to ensure fully cooked burgers/smokies/etc are cooked to 74°C (165°F). Store cooked burgers, wieners or smokies in a covered foil roaster and keep on a heated surface. **Temperature of cooked product must be held at 60°C (140°F) or higher.** Clean thermometer between uses.

RAW BURGER PREPARATION:

- ❖ Sufficient equipment (utensils, food contact surfaces, etc) is required to keep raw burgers separate from cooked products.
 - ❖ Ensure the BBQ is heated to the appropriate temperature as per recommended cooking direction.
 - ❖ Follow cooking directions provided for the product.
 - ❖ Check temperature of burgers with a probe thermometer, ensuring internal temperature of **71°C (160°F)**. Clean thermometer with alcohol swab between each use.
 - ❖ Store cooked burgers in a covered roaster oven kept on the BBQ and maintained at **60°C (140°F) or higher.**
9. Single serve disposable utensils and plates are used to serve. Re-use is prohibited. All self service condiments must be dispensed from approved containers (e.g. pumps, squeeze containers, individually packaged).
 10. Cleaning and sanitizing of all equipment and utensils at the end of the BBQ must be done in a 2 or 3 compartment sink following proper procedures.

For additional information or questions contact Lisa Sparrow-Moellenbeck, Food Safety Manager, FCL Home Office (L.sparrow-moellenbeck@fcl.ca or 306-649-5107).