

Making your School BBQ Safe

The arrival of warmer weather brings with it the return of outdoor school events that often include a BBQ. The food safety tips listed below will help ensure the food you serve to students, staff and visitors is safe.

1. Maintain perishable foods at 4°C or colder, up to the time they are prepared and served.
2. Consider purchasing precooked frozen meat products to prevent possible undercooking of the product and assist in quickly feeding a hungry crowd. Cook hamburgers to 71°C, Chicken to 74°C.
3. Provide a set up for hand washing in the cooking area. A handwashing station can be easily set up by using a camping style jug filled with warm water, liquid hand soap in a dispenser, and a supply of paper towels. Water used to wash hands can be captured and supplied with in a pail and be disposed of inside the school.
4. Ensure that there is a barrier to prevent children from entering the barbeque area.
5. Cover foods to protect them from contamination.
6. Keep multiple sets of cooking utensils on hand in covered clean containers. In the event one set becomes dirty you'll have another available for use.
7. Designate each helper a specific duty at the food booth to prevent cross contamination (i.e. handling money, cooking, serving person).
8. Provide garbage containers with lids near the food booth area and eating areas. Empty as needed to prevent the attraction of pests.
9. Set up your booth in a paved area of your school yard; this allows for easy clean up and reduces contamination of the food.
10. Provide hand sanitizer for patrons to use.

Prior to your barbeque, please feel free to contact the Public Health Unit if you have questions. By working together we can ensure that your barbeque is successful and safe!