
BBQ & FOOD HYGIENE GUIDELINES

This information is provided for all clubs/departments preparing and handling food. It is based on the **Food Hygiene Regulations 1974** to ensure that safe food is being sold to the public so they don't contract a bout of food poisoning and spoil a happy day.

Please read these guidelines **carefully** to ensure you are well prepared towards having a successful and fun time. The following recommendations are made in order to meet the health standards required by law.

FOOD PROTECTION

- Keep all foodstuffs up off the ground on covered tables or trestles
- Use containers with lids or cover food with clean cloths
- Food such as cake and biscuits should be covered with plastic or gladwrap
- Trestles/tables are to have clean surfaces/covers
- Shade food from the sun with awnings or umbrellas

All perishable food and food dishes containing meat, chicken, seafood, eggs, rice, milk, etc should be kept out of the **Danger Zone**, i.e., not kept between 4°C and 60°C. Food kept within these Danger Zone temperatures will grow bacteria quickly on a hot day and could cause food poisoning to the people who eat the food. To prevent this happening, all perishable food should be kept

- In chilly bins with plenty of ice or ice packs;
- Or make arrangements with the on-campus catering company to store food in a refrigerator or chiller on their premises.

HANDS

Hands should be clean and NO food should be touched with bare hands. The following list of items will guarantee that your hands are as clean as possible.

- Hot water (eg pump style thermos), bowl and waste-water storage container for washing utensils and hands must be provided.
- Soap (in a pump dispenser is best)
- Paper towels
- Containers of handy wipes such as "Wet Ones" or a pump dispenser of hand sanitiser
- Plastic disposable gloves – but used with caution – changed after touching anything other than food!
- Sufficient sets of food tongs
- You will require separate people for handling the food from those taking the money where possible

BBQ SAFETY

- A safety barrier is required between any hot surface and the public to prevent any risk of adults or children touching a hot surface or getting burnt.
- A fire extinguisher is available from Event Management Services
- The BBQ must be thoroughly cleaned and dried after use

CLOTHING

People preparing and cooking food should wear:

- A clean apron
- Sleeve guards if you are wearing long sleeves
- Hair covering if your hair is long and you don't want to tie it back
- Food handlers should wear a suitable head covering
- Long hair being adequately tied back by hair nets or other suitable means

GENERAL HEALTH

- Personnel shall not cough or sneeze around food nor smoke while handling food.
- All cuts or sores on the hands shall be covered with a waterproof dressing and wear gloves.
- Any person who has had suffered diarrhoea in the last 2 to 3 days shall not handle or prepare food

UTENSIL WASHING

For washing and cleaning your utensils you will need:

- Another bucket or bowl for the water
- Detergent and washing up brush
- Plenty of clean tea towels
- Wiping down cloths

Please dispose of wastewater correctly. Please DO NOT throw used wastewater onto the grass, concourse or pour it into gutters or gardens.

LPG SAFETY

- The cylinders must have the HSNO class 2 flammable gas label
- The cylinders must be stored away from ignition sources, flammable goods and reactive substances,
- LPG is an asphyxiant and can cause suffocation.
- Fire and explosion are the most common hazards associated with LPG.
- Adequate ventilation must be used while using LPG.
- For areas where there are other hazardous substances, please refer to the HSNO Safe Method of Use for Class 2 gases.

SMOKING

NO smoking is allowed around food stalls. If you take a smoking break away from the stall, wash your hands before handling food again.

RUBBISH

- Please use the appropriate bins on the Concourse to dispose of your rubbish and food scraps.
- Do not leave boxes of rubbish and uncovered food scraps lying on the concourse.
- There is a large (red) waste bin at the end of Concourse towards the Old Main Building for disposing of large rubbish bags.
- If you are hosting an event elsewhere on campus, please order a large rubbish bin from Facilities Management (phone extn 5888).
- Please clean up your site before you leave and ensure all trestles/BBQ are removed.