



# Specialist Process 1: Barbeque

## **Note:**

These controls are to be applied in addition to main flow chart steps.

## Summary

Event catering is a high risk activity and additional care needs to be taken.

## What could happen?

Food may not be cooked thoroughly prior to eating.

Cross contamination may occur, as well as contamination from the environment may occur.

## Procedure

If students plan to operate the BBQ, a University Chef must still be engaged to oversee food safety throughout the process from the delivery of raw food through to consumption at the event. A summary of food safety control procedures are listed below;

### Food Safety Control Procedures - Summary

- All foods must be purchased, prepared, cooked, blast chilled and appropriately stored by University Chefs within the college kitchen prior to the event.
- Allergens – prior to the event, use Epsy's recipe card to highlight supplier, product code, recipe & allergens for the BBQ food – this includes all food available including salads etc..
- Food must be transported to the BBQ site, and stored, using appropriate containers to avoid cross contamination.
- Ambient food may be stored unrefrigerated for a one off period of up to 2 hours. After this time food must be disposed of.
- Food must be thoroughly reheated on the BBQ to a core temperature of 75°C and the temperature of each reheated batch must be temperature checked and immediately recorded within the Food Safety Record Book.
- Appropriate consideration must be taken regarding allergens, vegetarians etc. including the use of separate BBQs.
- Hand wash facilities must be provided or be in close vicinity to the cooking area, including hot water, soap and drying facilities, to facilitate regular hand washing.
- Suitable serving and display equipment must be used for all foods to prevent cross contamination.

### Also

- The BBQ Monitoring Checklist must be completed
- Food list to identify allergens