



## **Organizing a BBQ for a charity event, fundraiser or customer appreciation?**

Peterborough Public Health is here to help! Food safety is especially important when you are preparing food for the public. The following steps will guide you to a healthy and safe BBQ.

### **Step 1: Notify a Public Health Inspector –**

- Give us a call! 705 743 1000

### **Step 2: Gather your supplies:**

- Commercially pre-cooked meat (burgers, hot dogs, sausages). No raw meat!
- Plastic bins, wrap, lids for protecting food from contamination – keep food stored off the ground and covered.
- Probe thermometer for verifying reheating (74°C) and hot holding (60°C) temperatures.
- Handwashing set-up (camp jug with warm, potable water and a spout so that both hands can be washed at the same time, liquid hand soap in a pump, paper towels, and a bin for catching the wastewater).
- Plastic bins for storing extra cooking utensils (have plenty in case your BBQ tongs are dropped - no 5-second rule!), napkins, take-out containers, etc.
- A patio umbrella or portable picnic shelter to cover the food preparation/condiments area.
- Sanitizer - a spray bottle with 1 litre of water and 1 teaspoon of bleach along with paper towels for cleaning surfaces.
- And finally, a garbage bin lined with a plastic garbage bag.

### **Step 3: Keep cold foods cold, and hot foods hot:**

- Ice or ice-packs in insulated coolers for storing meats and cheese, with a thermometer inside for ensuring the temperature is 4°C or colder.

- Keep an eye on the weather forecast and be prepared with lots of ice for hot days! Store your coolers in shaded areas (under your umbrella/picnic shelter).
- Properly reheat your food to 74°C and then maintain it at over 60°C until it's served – use your probe thermometer!

#### **Step 4: Feed those hungry guests!:**

- Wash hands thoroughly before handling food and after handling money.
- Use clean tongs and napkins/food wrappers to avoid direct hand contact with food.

#### **Step 5: The clean-up:**

- Use the sanitizer spray and paper towels to clean surfaces.
- Ensure all containers, tongs, etc. are washed in hot soapy water and sanitized with a bleach and water solution (2 teaspoons of bleach in 4 litres of water).
- Dispose of wastewater properly down a sink or toilet – do not dump wastewater on the ground or in a storm sewer.
- Place garbage in a designated waste bin.

#### **Step 6: Relax and celebrate your awesome day! Funds raised, customers appreciated, everyone fed – and nobody sick!**