



Food Safety Standards

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Fundraising Barbecues

You must let Public Health know if you plan to serve food to the public. (*Health Protection and Promotion Act*). Be sure to call us at least two weeks before your event.

What type of meat products can I serve?

You can only serve meat products that are precooked and reheated e.g., wieners, and precooked sausage, hamburgers, and chicken burgers.

You **must not** prepare foods that contain raw meat.

How does reheating make food safe to eat?

When you reheat foods thoroughly on the grill, you:

- Stop the growth of organisms that can make people sick. Reheating also kills poisons that are made by these organisms.
- Kill parasites.

Food	Minimum internal temperature
Wieners/Hot dogs	71°C
Sausages	71°C
Precooked, frozen hamburgers	71°C
Precooked chicken (pieces or ground)	74°C

*These limits must be met or exceeded before you can serve these foods to the public. Foods must reach the minimum internal temperature for at least 15 seconds prior to serving.

How do I keep these foods cold before putting them on the grill?

Store foods at a temperature of 4°C at all times. Be sure to use an accurate thermometer.

Choose one of these methods of refrigeration:

- Mechanical refrigerator, or
- Thermally insulated units made of material that is easily cleaned and sanitized, and supplied with ice packs or ice to maintain the right temperature.

After barbecuing, how do I keep the food hot?

You must make sure reheated meat is kept at an internal temperature of 60°C or higher at all times. Use an accurate probe thermometer.

What should I know about condiments?

- Store condiments in clean, washable containers. Each container must have a serving utensil, as well as a cover to keep out insects and other contaminants. You can also use single-service packages or squeeze bottles. Do not use an open jar.
- Use only condiments that do not need to be refrigerated after opening.
- Do not use homemade condiments.

How do I handle foods?

- Use utensils. Make sure to have on hand an extra full set of clean utensils that are stored in a clean, washable, covered

container. You can use napkins or disposable wrappings to hold buns.

- Make sure food is stored in containers located at least 15 cm. above the ground or floor.
- Do not smoke.
- Wear clean outer garments and some form of headgear.
- Wash your hands after using the toilet, sneezing, coughing, smoking, or handling anything other than food e.g., money.

What kind of set-up do I need for handwashing?

Handwashing is the best way to stop the spread of disease. You must be able to wash your hands in the area where you're preparing food. The handwashing facility must be nearby and easy to reach.

What you need:

- Water under pressure. You can use a water jug with spigot. Set the jug on the edge of a table or chair with a bucket under the spigot.
- Liquid soap in a dispenser
- Single-use disposable paper towels

When is it important to wash my hands?

You must wash your hands:

- Before starting work
- Before putting on rubber gloves
- After using the toilet
- After sneezing, coughing, or touching your face or hair
- After handling money or raw foods

Can I use rubber or latex gloves instead of washing my hands?

No. You must wash your hands even if you use or do not use gloves.

Can I use alcohol handrub instead of washing my hands?

No. You must wash your hands with soap and water.

What should I know about handling money?

People who handle money should not prepare food. Keep these roles separate.

If this isn't possible, make sure you wash your hands after you handle money and before you handle food.

How do I ensure that surfaces are clean and sanitized?

Surfaces that come in contact with food, such as tables and cutting boards, should be smooth and non-absorbent. This makes them easier to clean and sanitize.

Keep in mind that dirty surfaces can't be sanitized. You must clean first.

To clean:

Use soap and water. Rinse with clean water.

To sanitize:

Use sanitizer, such as a spray bottle containing 1 tsp. of chlorine bleach to 1 L of water. Refresh this mixture each day.

What do I do about garbage?

You must provide adequate garbage receptacles with lids at all times.

Where can I get more information?

Talk to a public health inspector at 1-800-265-7293 or visit our website at www.wdghu.org.