

# Guidelines for Workers at BBQ Fundraisers

**These guidelines are directed to those persons who wish to work at an outdoor barbeque at charity fundraisers.**

- Be clean and healthy (free from colds, flu, or stomach upset), wear clean outer garments and confine hair (e.g., long hair tied back, baseball cap).
- Do not smoke in the food area while preparing/handling food.
- Hand washing facilities must be available at all times (hand wash set up at the location of the BBQ consists of a water jug with spigot, liquid soap, paper towel, and a waste water collection container).
- Wash Your Hands:
  - before handling any food or utensils
  - after using the washroom
  - after sneezing, smoking or any time they become soiled
  - gloves can be used, but must be changed frequently and hands must be washed in between changing into a fresh pair
- Only **pre-cooked** meat products (e.g., wieners, sausages & burgers) may be offered for sale. Cook food until well done to prevent the spread of disease.
- If in doubt about the condition of a certain food, **don't guess - throw it out.**
- Several sets of utensils (spatulas, tongs, etc.) are to be provided. Replace with clean utensils every two hours.
- Use a thermometer to confirm food is stored at the proper temperature
  - Cold foods - 4°C/40°F**
  - Hot foods - 60°C/140°F**
- Condiments must be kept in covered containers or in single service packages.
- Single service (disposable) articles shall be used for the service or sale of food.
- There should be at least two representatives present; one to handle money and one to handle food.