

## **BBQ FOOD SERVICE GUIDELINES**

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BBQ and Sausage sizzle events must be held to the Safe Food Handling standards as set by the General Manager of the Food & Beverage Department.

All students undertaking the cooking or handling of food for club activities in a social capacity are required to complete the Safe Food Handling Course in the first instance to ensure compliance with Bond food handling practices.

Please read the [BBQ Safety & Instruction Guidelines](#) prior to undertaking any BBQ event. Dependant on the size of your event and the capacity and variety of guests, you may be required to complete a [Risk Management Plan](#) for consideration and approval.

### **BBQ FOOD & SAUSAGE SIZZLES**

BBQ's on campus are owned and used by the student fraternity for enjoying social events and sharing common food. They are not intended as a commercial food service means.

The University permits select 'safe' food items to be cooked and served from the student BBQ's.

#### **Food items permitted:**

- ✓ Sausages (all varieties)
- ✓ Vege / Vegan patties
- ✓ Mince patties (beef)
- ✓ Bacon
- ✓ Eggs
- ✓ Pancakes
- ✓ Steakettes or Sizzle steaks (Fast cook, thin, steak sandwich style)
- ✓ Fried Rice – no sauce or marinade
- ✓ Vegetable stir fry – no sauce or marinade

#### **Food items NOT permitted:**

- ✗ Skewers or Kebabs - all varieties (skewer is a high-risk item)
- ✗ Meat Stir Fries – all varieties
- ✗ Vegetable Stir Fries – with sauce or marinade
- ✗ Chicken of any variety or form (high risk food poisoning item)

#### **Food Service Protocols**

- Cooked food should be placed in a serving tray and covered with alfoil to keep hot
- Food should be served immediately whenever possible.
- When food cannot be served immediately, it should be placed in an aluminium tray on low heat on the BBQ to keep hot.
- Food should be taken to a separate table or food service area for access by guests

- Guests and patrons should never be served or self-serve from the BBQ hot plate
- Guests and patrons should never be able to approach the BBQ or cooking area for health and hygiene reasons as well as burn safety

### **Prior to the event**

You will need the following items to ensure a safe and successful BBQ event. Note that these items are NOT supplied by the University in normal situations and students should ensure they are purchased and on hand PRIOR to the event

- BBQ tongs and scraper
- Paper towels (for cleaning)
- Alfoil (for covering food)
- Alfoil trays (for keeping cooked food hot)
- High burn point oil (eg vegetable or canola; not spray oil or olive oil)

### **DO's**

- Keep hot foods very hot (steaming hot) – NEVER just warm
- Keep cold foods very cold (refrigerator cold) – NEVER room temperature
- Place meat in a sealed refrigerated (cold) container when transporting
- ONLY remove meat from refrigeration immediately prior to cooking
- Use a clean, separate plate and utensils for cooked meat
- Keep raw and cooked meats separate
- Cover or contain ALL food to protect from insects, dust and contaminants
- Throw away ALL leftovers at the end of the day (raw and cooked)
- Cook meat products thoroughly until the juices run clear and the item is 'firm'
- Keep meat items well separate from other items on the BBQ

### **DON'T's**

- Never use the same utensils for raw and cooked meat
- Never use raw meat marinade or juices to baste meat while cooking
- Never leave food exposed to the air or elements at any time
- Don't keep thawed meat – throw it out after the event for safety
- Don't leave refrigerated products out for an extended period of time (cream, cheese etc)
- Don't mix meat products with other items while cooking (eg pancakes)
- Never allow any food product to be in direct sunlight at any time (even frozen)

For more information contact the Student Events Office on 5595 1211