

SECTION 2 - OPERATIONAL STANDARDS

OS/15: Cooking with barbeques

1.0 Delivery

- 1.1 Food shall be transported to the outdoor venue in a safe and hygienic manner, therefore a number of issues will need to be considered.
- 1.2 Deliveries must take place as near to the cooking time as reasonably practicable.
- 1.3 Vehicles must be fit for purpose, in as much that they must be clean and not present a risk of contamination to food. Refer to **OS/14: Transportation of food**.
- 1.4 Food must be protected from contamination at all times e.g. raw/cooked foods and any of the major food allergens and products thereof shall be kept separate. Food shall be covered at all times, whilst containers must be clean and capable of protecting food.

2.0 Storage of food

- 2.1 There must be adequate provision of appropriate storage facilities to protect food and maintain safe temperatures.
- 2.2 Raw and cooked foods must be kept separate and there is a need to protect food from the risk of contamination and pest infestation.
- 2.3 Storage conditions must be appropriate to the product and food must be stored at least 18 inches off the ground and covered at all times.

3.0 Temperature control of food

- 3.1 To safeguard against the possible growth of pathogenic bacteria effective temperature control is paramount.
- 3.2 Ready-to-eat high-risk foods must be kept either hot (> 63°C) or cold (8°C or below) e.g.
 - meat and poultry and products thereof;
 - dairy produce;
 - egg produce;
 - shellfish; and
 - rice and farinaceous dishes
- 3.3 Where food is prepared in advance it must be prepared as near as possible to the commencement of the event and stored at the appropriate temperature.
- 3.4 Food probes must be readily available and clean, in order to monitor temperatures. After each use the probe must be cleaned and disinfected with an anti-bacterial wipe.

4.0 Cooking of food

- 4.1 All food prior to cooking must be thoroughly defrosted.
- 4.2 All food items must attain a final core cooking temperature of 75°C for 30-seconds.

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- 4.3 On completion of cooking random temperature probing of food must be undertaken and documented on the appropriate control sheet. Refer to **TM/05: Cooking of food.**
- 4.4 Wherever possible tongs and utensils must be used for handling food.
- 4.5 Separate cooking utensils must be used for; raw and cooked foods; vegetarian and non-vegetarian food items; allergenic and non-allergenic foods and foods that do and do not contain any of the common food allergens

5.0 Personal Hygiene

- 5.1 To prevent the contamination of foodstuffs food handlers must exercise the highest standards of personal hygiene.
- 5.2 The correct hand washing facilities must be provided, for example soap, hot water at 45°C and appropriate drying facilities.
- 5.3 Hand washing must take place in accordance with the appropriate procedure. Refer to **FW/06: Hand washing.**
- 5.4 If the provision of hand wash facilities is not feasible, then anti-bacterial hand wipes must be used in order to disinfect hands.
- 5.5 Food handlers must adopt high standards of personal hygiene in accordance with the appropriate procedure. Refer to **FW/05: Personal Hygiene.**

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