



**UNIVERSITY OF MASSACHUSETTS/AMHERST**  
**Environmental Health & Safety**  
**Biosafety and Environmental Health Program**  
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## **PROCEDURES FOR A CAMPUS BARBEQUE**

A barbeque is an open air social event with a very limited menu. Food items may include: **hamburgers, hot dogs, garden burgers, chips, condiments, salad, watermelon, washed fruit, soda, coffee, and dessert.** One week prior to the barbeque, approval must be obtained from either Larry Davis or Maureen O'Leary in the Department of Environmental Health & Safety.

Barbeques can represent a serious public health hazard because of the large number of people attending and the potential for a food borne illness outbreak either through inappropriate food handling practices or time/temperature management problems with food that is considered to be potentially hazardous. Proper planning and suitable equipment/supplies will significantly reduce the likelihood of a food borne illness.

### **Requirements for a barbeque:**

- *All potentially hazardous food must be purchased ON THE DAY of the barbeque.*
- *All hamburgers must be WELL DONE, above 155 °F, so that the juices are clear.*
- *Keep HOT FOODS HOT, above 140°F; keep COLD FOODS COLD, below 41°F.*
- *Ice used for cooling any meat or chicken CANNOT be used for any other purpose.*
- *Store all beverage containers in a new barrel of ice, or barrels used solely for this purpose.*
- *All potentially hazardous foods MUST BE SERVED WITHIN 45 MINUTES of cooking.*
- *Other than beverages, food containers must be six inches of the ground. A flipped bread crate may be used.*
- *ALL FOOD MUST BE COVERED to protect it from dust, flies and people.*
- *All LEFTOVERS must be discarded.*
- *Cut watermelon must be consumed IMMEDIATELY.*
- *A person who is sick, or has diarrhea, is vomiting or jaundiced, or has a cut or lesion on the hands, MUST NOT HANDLE FOOD.*
- *NON-LATEX GLOVES must be worn by all those serving or handling food.*
- *GLOVES must be changed often when soiled, contaminated, changing tasks, or washing hands.*
- *Chewing gum, eating, drinking and use of tobacco products are prohibited in the cooking and serving areas.*
- *SINGLE USE utensils and plates must be used.*
- *Hand sanitizer must be available in food preparation area.*

### **Grills:**

- *All CHARCOAL must be COLD to touch before placing in a trash barrel or metal bucket.*
- *NO GRILLS are allowed ON BALCONIES.*
- *All GRILLS must be OUTSIDE and situated so that smoke does not enter nearby buildings.*
- *A FIRE EXTINGUISHER MUST BE AVAILABLE.*
- *Charcoal grills should be lit 1½ hours before cooking. CONTACT UMPD BEFORE LIGHTING GRILL.*
- *All propane gas connections must be checked for leaks by spraying 50% soap and 50% water on all connections and fittings.*

### **Other reminders:**

- *Any TENTS or SHELTERS OVER 10 FEET BY 10 FEET require a building permit.*
- *A sufficient number of TRASH CONTAINERS must be provided for waste.*
- *A Food Volunteer Form is REQUIRED for all food handlers and available at: [www.ehs.umass.edu](http://www.ehs.umass.edu).*

(Revised 8/2005)