



MINISTRY OF HEALTH AND SENIORS
DEPARTMENT OF HEALTH
Environmental Health

"Healthy people in healthy communities"

Guidance Document F02



Operational Guidelines for Barbeques at Restaurants & Refreshment Shops

Outdoor Barbeque Operations for Restaurants & Refreshment Shops

IMPORTANT!

The District Environmental Health Officer must approve and sign off on the barbeque station **PRIOR** to set up. Please adhere to **ALL** guidelines below:

Location/Site	
1.	<p>The operation must-</p> <ul style="list-style-type: none"> be temporary with no built structures. If a permanent floor slab must be poured, Department of Planning approval must be obtained; be sited in an area which is not subject to contamination by windblown dust and dirt; be located on a hard, cleanable floor surface; have adequate shading if food is cooked and served to the public from the barbeque. (An exemption may be made where there is no food service at the barbeque station) wall surfaces within 5'-0" of the barbeque must be smooth, non-absorbent and easily cleanable.
Food Hygiene	
2.	<p>The barbeque area is for final cooking of raw foods only; no food preparation is permitted. All potentially hazardous foods must be prepped for cooking in the restaurant/refreshment shop and kept below 40°F in insulated coolers while at the outdoor barbeque.</p>
3.	<p>All raw meats, poultry and seafood shall be cooked to a minimum internal temperature of 165°F and served immediately or kept in hot holding equipment able to maintain a temperature of 140°F. A probe thermometer shall be available to check safe food temperatures. The thermometer must be sanitized before insertion into food.</p>
Sanitation & Cross Contamination Control	
4.	<p>To prevent cross contamination, separate utensils such as tongs shall be used to handle raw and cooked meats, poultry or seafood. Do not use bare or gloved hands to place foods on the grill.</p>
5.	<p>The barbeque must not be operated when outdoor conditions may cause contamination of food surfaces, utensils or foods.</p>
6.	<p>All food equipment other than the barbeque shall be removed for cleaning and stored in the restaurant at the end of service.</p>

Sanitation & Cross Contamination Control (cont'd)

7.	The barbeque area must be maintained in a clean and sanitary condition during and after operation.
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Personal Hygiene

8.	Food handlers are reminded to practice good personal hygiene (no touching face or hair; cover coughs and sneezes; no smoking or eating, etc.) and not handle food if suffering from a communicable disease.
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Safety

9.	The barbeque grill must not be accessible or within reach of patrons.
10.	A suitably sized (ABC) type fire extinguisher and fire blanket shall be available in the barbeque area.
11.	Gas barbeques shall be operated in accordance with the manufacturer's requirements.
12.	Barbeque grills must not be left unattended.
13.	Ensure charcoals are completely extinguished at the end of the day's operation.