

## Fact Sheet for BBQ Fundraisers

**This information is for those people who work at an outdoor barbeque fundraiser.**

- Only **commercially pre-cooked** meat products (e.g., wieners, sausages & burgers) may be offered for sale. Ensure the label on the package states PRECOOKED.
- All food must be obtained from approved, inspected sources.
- Use a thermometer to confirm food is stored at the proper temperature.

**Cold foods: 4°C/40°F**

**Hot foods: 60°C/140°F**

- All foods and utensils are stored at least 15 cm (6 inches) off the ground and protected from sources of contamination.
- Several sets of utensils (spatulas, tongs, etc.) are to be provided. Replace with clean utensils every two hours.
- Condiments must be kept in covered containers or in single service packages.
- Single service articles such as napkins/paper plates shall be used for the service of food.
- Be clean and healthy (free from colds, flu, or stomach upset), wear clean outer clothing 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 always be available. The hand wash set up at the location of the BBQ must consist of a water jug with spigot, liquid soap, paper towel, and a wastewater collection container. See image below.
- 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 before changing into a fresh pair.
- If in doubt about the condition of a certain food, **do not guess - throw it out.**
- There should be at least two representatives present; one to handle money and one to handle food.
- **To speak with a Public Health Officer** [Contact Us](#) | [Contact \(novascotia.ca\)](#)

# How to Set Up a Temporary Hand Wash Station

