



UNIVERSITY OF MASSACHUSETTS/AMHERST
Environmental Health & Safety
Environmental Health Program
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PROCEDURES FOR A STUDENT BARBEQUE

A barbeque is an open air social (non-fundraising) 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. Other proteins, including poultry, are not allowed.** At least one week prior to the barbeque, approval must be obtained from Alyssa Rusiecki in the Environmental Health Services Program within the Department of Environmental Health & Safety at the above address and phone number. A limit of fifty (50) patrons can be served without a certified ServSafe Manager on-site in charge of the food handling.

Barbeques can represent a serious public health hazard because of the large number of people attending and the potential for a foodborne 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 foodborne illness. You shall attend a meeting to review Health and Safety requirements prior to your event. Please contact the Assistant Director of Environmental Health Services for an appointment.

Requirements for a barbeque:

- Y All potentially hazardous food must be purchased **ON THE DAY** of the barbeque.
- Y All hamburgers must be WELL DONE, above 155 °F, so that the juices are clear.
- Y Keep **HOT FOODS HOT**, above 140°F; keep **COLD FOODS COLD**, below 41°F.
- Y Ice used for cooling any meat or food **CANNOT** be used for any other purpose.
- Y Store all beverage containers in a new barrel of ice, or barrels used solely for this purpose.
- Y All potentially hazardous foods **MUST BE SERVED WITHIN 45 MINUTES** of cooking.
- Y Other than beverages, food containers must be six inches of the ground. A flipped bread crate may be used.
- Y **ALL FOOD MUST BE COVERED** to protect it from dust, flies and people.
- Y **ALL SELF-SERVE FOOD** must be in individual containers; **NO** community bowls of condiments are allowed. Condiments must be in individual packets or squeeze bottles.
- Y All **LEFTOVERS** must be discarded.
- Y Cut watermelon must be consumed **IMMEDIATELY**.
- Y 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**.
- Y Frequent **HAND WASHING** is required; a portable hand-wash station may be borrowed from EHS.
- Y **NON-LATEX GLOVES** must be worn by all those serving or handling food.
- Y **GLOVES** must be changed often when soiled, contaminated, changing tasks, or washing hands.
- Y Chewing gum, eating, drinking and use of tobacco products are prohibited in the cooking and serving areas.
- Y The University is a Non-Smoking campus.
- Y **SINGLE USE** utensils and plates must be used.
- Y Hand sanitizer must also be available in food preparation area and for patrons.

Grills:

- Y **NO GRILLS** are allowed **ON BALCONIES**.
- Y All **GRILLS** must be **OUTSIDE** and situated so that smoke does not enter nearby buildings.
- Y A **FIRE EXTINGUISHER** **MUST BE AVAILABLE** – obtained from EH&S Fire Safety Division.
- Y Charcoal grills should be lit 1½ hours before cooking. **CONTACT UMPD BEFORE LIGHTING GRILL** at 545-2121
- Y All **CHARCOAL** must be **COLD** to touch before placing in a trash barrel or metal bucket. EHS Fire Safety requires that 24-hours of cooling take place before charcoal disposal occurs.
- Y All propane gas connections must be checked for leaks by spraying 50% soap and 50% water on all connections and fittings.

Other reminders:

- Y Any **TENTS** or **SHELTERS OVER 200 SQUARE FEET** require a building permit.
- Y A sufficient number of **TRASH CONTAINERS** must be provided for waste.
- Y You shall comply with EH&S fire safety requirements available at:
https://ehs.umass.edu/sites/default/files/barbeque_0_0_0.pdf
- Y A **Food Handler/ Volunteer Agreement Form** is **REQUIRED** for all food handlers and available at: <http://www.ehs.umass.edu/documents>.