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.