



BARBEQUE FACT SHEET

Student barbeques are non-profit charitable events. Organizers and sponsors of barbeques must not neglect good food protection and sanitation practices! 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 through time/temperature management problems with food that is considered potentially hazardous by definition of the Food Code. Proper planning, attention to these food safety guidelines and suitable equipment/supplies will significantly reduce the likelihood of a foodborne illness.

Please read the **EH&S Food Event Policy** <https://ehs.umass.edu/food-event-descriptions-and-instructions-read-first> and the **Food & Allergy Fact Sheets**. <https://ehs.umass.edu/food-allergy-fact-sheet>. On-line BBQ food safety [EH&S OWL training](#) is **required** with Certificates of Completion to be submitted by all food handlers. The group organizer shall submit all paperwork.

Acceptable foods at a barbeque

- Hamburgers
- Hot Dogs
- Veggie Burgers
- Cheese
- Rolls
- Chips
- Freshly cut watermelon
- Condiments
- Soda/Water

BBQ Requirements

- Only those items listed above are allowed. No other potentially hazardous foods, PHFs[^] (link to definitions) are allowed.
- Poultry, pork or other proteins **NOT** are allowed unless there is a certified ServSafe Food Manager in charge and approved in advance by EH&S.
- Promptly refrigerate any foods purchased for the BBQ. All of the PHFs must be purchased on the day of the BBQ.
- Food Handlers shall wash their hands [i](#) prior to preparing to and during the cooking and serving process. You may borrow a portable hand-wash station from EH&S by calling 413-545-2682. Hand sanitizer shall be available for use by the food handlers and for the participants.
- The cooking area and utensils shall be neat and clean.
- A separate set of utensils/platters shall be used for raw foods and cooked foods. The grill chefs must ensure that there is no cross-contamination occurring.

UMassAmherst

Environmental Health and Safety – Environmental Health Program

117 Draper Hall 40 Campus Center Way Amherst, MA 01003

Phone: 413-545-2682

- ALLERGENS** such as **wheat, peanuts, tree nuts, dairy, soy, eggs, (fish, and shellfish not allowed)** must be labeled with labels or tent cards for each type of item. (Sample).
- All ingredients** listings on original packaging must be available for review by any customer, or use this form (ingredients form here). <https://ehs.umass.edu/food-waiver-ingredients-additional-page>
- No cutting or slicing of goods at the event, except for the watermelon, which should be cut and immediately consumed.
- Transport food items in covered containers (coolers) with original packaging.
- Food grade safe *non-latex* gloves shall be worn in between proper hand washing. All food handlers must frequently wash their hands and in between each glove use. Gloves shall be changed after one use, (*i.e. single use task*), or after becoming soiled or torn. Hand sanitizer may be used after proper hand washing has occurred.
- Hamburgers shall be cooked to an internal temperature of 160° and shall be cooked until juices run clear. No rare hamburgers are allowed.
- Chewing gum, eating, drinking and use of tobacco products are prohibited in the cooking and serving areas. The University is a smoke-free campus.
- Keep HOT FOODS HOT, above 140°F; keep COLD FOODS COLD, below 41°F.
- Ice used for cooling any meat or food CANNOT be used for any other purpose. Store all beverage containers in a new barrel of ice, or barrels used solely for this purpose.
- Other than beverages, food containers must be six inches of the ground. An inverted bread crate may be used.
- ALL FOOD MUST BE COVERED to protect it from dust, flies and people.
- No community serving of food is allowed. Individual plates/cups and use of tongs are required. Condiments shall be from squeeze bottles where individual servings can occur.
- No person who has a cold, sore throat, or is ill or has an infected cut on the hands, arms, or face may prepare or handle food served to the public. Everyone must sign a Food Handler Volunteer (FHV) form (form attached) which indicates that each individual is free from illness. <https://ehs.umass.edu/food-handler-volunteer-agreement-form>
- The Student Food Event Organizer must maintain a list that denotes where each food item was purchased. This list; copies of the training certificates; and the signed FHV forms shall be sent or delivered to EH&S, 117 Draper Hall after the event is held.
- Call EH&S with any questions at 413-545-2682; ask for the Environmental Health Program.

GRILL & FIRE SAFETY

- GRILLS are NOT allowed ON BALCONIES.
- All GRILLS must be OUTSIDE and situated so that smoke does not enter nearby buildings.
- A FIRE EXTINGUISHER MUST BE AVAILABLE – contact EH&S Fire Safety Division at 545-2660 during business hours at least one day in advance to make arrangements for the fire extinguisher.
- Charcoal grills should be lit 1½ hours before cooking. CONTACT UMPD BEFORE LIGHTING GRILL by calling 545-2121.
- All CHARCOAL must be COLD to touch before placing in a metal bucket. You must order an “Ashes Only” waste container from Residential Life or from Physical Plant through the Land Use planning application.
- Ensure that all propane gas connections are tight prior to any cooking.
- Please call the F1 Division of EH&S at 545-2682 with any questions regarding fire safety.

Other reminders:

- Contact the Physical Plant for a Land Use application and approval at 545-0600. Required for all outside events.
- Any TENTS or SHELTERS OVER 400 SQUARE FEET require a building permit.
- A sufficient number of TRASH CONTAINERS, including an “Ash Container” must be provided for waste; contact the Physical Plant at 545-0600.