

CLUBS AND SOCIETIES BBQ PROCESS

Required Equipment (Provided by LTSU)

- Esky & Freezer packs
- 20 Litre Water Drum for hand washing facilities at BBQ (required by law) with water bucket, hand sanitizer & Paper towels
- Twin Utensil holder, one for clean & one for used utensils.
- Meat Thermometers x 2
- Food Gloves
- Dishwashing Liquid
- BBQ Cleaner wipes
- Tongs x 4 (Separate tongs for Raw and cooked meat)
- Metal meat tray x 1, 4 x Foil Trays

BBQ GUIDELINES

Please be aware of safe food handling. You can complete a free online Do Food Safely course provided by Vic Health (dofoodsafely.health.vic.gov.au) or read about food safety at www.health.vic.gov.au/foodsafety/

LTSU-affiliated clubs are covered to sell food on campus. If selling food off-campus, clubs MUST register with Darebin Council (streatrader.health.vic.gov.au) to remain covered by the LTSU food certification. It is the club's responsibility to register.

SET UP PROCEDURE

1. All meat must be kept below 5°C when being transported to the university.
2. On the day of BBQ, get BBQ Pack (which includes equipment on list above) from LTSU. These and the BBQ must be signed out at LTSU Reception. You will need to leave a \$20 deposit and your student card.
3. Any frozen meats must be defrosted in a fridge prior to use. Transport meat to the Agora in Eskys and do not remove until just before cooking.
4. Clean BBQ before use. Ensure the gas hose is connected correctly. BBQ to be stored in downstairs locker, BBQ Pack to be stored in LTSU Staff Room.
5. Set up BBQ, serving table and hand-washing drum. BBQ should be behind the table and not facing students. Hand-washing drum must be set up prior to cooking. Have Anti-bacterial hand sanitizer, paper-towels and water bucket set up.

SERVING PROCEDURE

1. Ensure all volunteers have washed hands, have gloves on and have hair tied back before food handling commences.
2. Allocate volunteers to either cooking or serving. Advise those cooking meat to do spot checks on meat temperature with the meat thermometer.
3. Give one set of tongs to cookers for raw meats and a separate set to servers for cooked meat.
4. Cooked meats should be brought to the table and served from there using gloves and tongs.

PACK UP PROCEDURE

1. Place all used utensils in the 'Used Utensil' container. These should be brought up to the LTSU Kitchen with any used containers and first washed in detergent and then sanitized. To sanitize use ½ teaspoon of bleach to 1 litre of water. Once sanitized place in the 'clean utensil' container.
2. Clean BBQ thoroughly with BBQ wipes. Put BBQ and gas bottle back in the storage locker
3. Return BBQ pack to LTSU Reception, Replenish any used items. (gloves, hand sanitizer etc).