



Dartmouth College Environmental Health and Safety Barbecue Food Volunteer Form

PROCEDURES AND REQUIREMENTS FOR A BARBECUE

A barbeque is an open air social 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. Barbeques can represent a serious public health hazard because of the large number of people attending and the potential for a food borne 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 food borne illness.

Requirements for a barbeque:

- o This **Food Volunteer Form** must be signed by all food handlers (below)
- o All potentially hazardous food must be purchased ON THE DAY of the barbeque.
- o All hamburgers must be WELL DONE, above 155 °F, so that the juices are clear
- o Keep HOT FOODS HOT, above 140°F; keep COLD FOODS COLD, below 41°F
- o Ice used for cooling any meat or chicken CANNOT be used for any other purpose
- o Store all beverage containers in a new barrel of ice, or barrels used solely for this purpose
- o All potentially hazardous foods MUST BE SERVED WITHIN 45 MINUTES of cooking
- o Other than beverages, food containers must be six inches off of the ground. A flipped bread crate may be used
- o ALL FOOD MUST BE COVERED to protect it from dust, flies and people
- o All LEFTOVERS must be discarded
- o Cut watermelon must be consumed IMMEDIATELY
- o 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
- o NON-LATEX GLOVES must be worn by all those serving or handling food
- o GLOVES must be changed often when soiled, contaminated, changing tasks, or after washing hands
- o Chewing gum, eating, drinking and use of tobacco products are prohibited in the cooking and serving areas
- o SINGLE USE utensils and plates must be used
- o Hand sanitizer must be available in food preparation area
- o All CHARCOAL must be COLD to touch before placing in a trash barrel or metal bucket
- o NO GRILLS are allowed ON BALCONIES
- o All GRILLS must be OUTSIDE and situated so that smoke does not enter nearby buildings
- o A FIRE EXTINGUISHER MUST BE AVAILABLE
- o Charcoal grills should be lit 1½ hours before cooking
- o All propane gas connections must be checked for leaks by spraying 50% soap and 50% water on all connections and fittings
- o Any TENTS or SHELTERS require a permit
- o A sufficient number of TRASH CONTAINERS must be provided for waste

I AGREE NOT TO PREPARE, SERVE OR HANDLE ANY FOOD, BEVERAGE OR FOOD CONTACT SURFACES SUCH AS PANS, UTENSILS, DISHES AND PAPERGOODS, IF I HAVE ANY OF THE FOLLOWING:

A. SYMPTOMS:

1. Diarrhea 48 hours before the event
2. Fever
3. Vomiting 48 hours before the event
4. Jaundice (yellowish discoloration of skin or eyes)
5. Sore throat with fever
6. Lesions containing pus on the hand, wrist or an exposed body part (such as boils and infected wounds, however small)

B. MEDICAL DIAGNOSIS WITHIN THREE MONTHS

Whenever diagnosed as being ill with Salmonella Typhi, Shigella spp., Escherichia coli 0157:H7 and other Enterohemorrhagic Escherichia coli (EHEC), Hepatitis A virus, Entamoeba histolytica, Campylobacter spp., Vibrio cholera spp., Cryptosporidium parvum, Giardia lamblia, Hemolytic Uremic Syndrome, Salmonella spp. (non-typhi), Yersinia enterocolitica, Cyclospora cayetanensis, Norovirus and any other disease transmissible through food so designated by the Division of Communicable diseases of the Department in 105 CMR 300.000: reportable Diseases and Isolation and Quarantine requirements.

C. HIGH RISK CONDITIONS

1. Exposure to or suspicion of causing any confirmed outbreak of typhoid fever, shigellosis, E. coli 0157:H7 infection or hepatitis A.
2. A household member diagnosed with typhoid fever, shigellosis, illness due to E. coli 0157:H7, Norovirus or hepatitis A.
3. A household member attending or working in a setting experiencing a confirmed outbreak of typhoid fever, shigellosis, illness due to E. coli 0157:H7 infection or hepatitis A.

I AGREE THAT I WILL PUT ON GLOVES PRIOR TO FOOD HANDLING. I ALSO AGREE TO MAINTAIN GOOD PERSONAL HYGIENE PRACTICES SUCH AS WASHING HANDS FOR TWENTY SECONDS BEFORE HANDLING FOOD, AFTER HANDLING MONEY, USING THE RESTROOM, USE OF TOBACCO, EATING, DRINKING OR TOUCHING THE MOUTH, FACE, HAIR, AFTER ANY BREAK AND BEFORE PUTTING ON GLOVES.

Every person who is handling food for this event must sign their own form

Volunteer name: _____

Signature of volunteer: _____ **Date:** _____

The purpose of this agreement is to ensure that Food Volunteers take appropriate steps to preclude the transmission of food borne illness. Please contact Environmental Health and Safety on 606 646 1762 with questions.