Student and department events are a great way to boost morale and get everyone on your team inspired, working hard, and enjoying life as a group. Before firing up the grill, however, you should consider some important food safety concepts.

**REQUIREMENTS FOR AUTHORIZATION TO HOLD A BBQ:**

1. **Ensure all food handlers have completed the food safety training** and provide proof of all training by uploading to WaveSync.

2. **Ensure no foods under recall are served.** Recall information is available via the news media, and websites such as [https://www.fda.gov/safety/recalls-market-withdrawals-safety-alerts](https://www.fda.gov/safety/recalls-market-withdrawals-safety-alerts) (the site states, “Not all recalls have press releases or are posted on this page.”), [https://www.foodsafety.gov/recalls-and-outbreaks](https://www.foodsafety.gov/recalls-and-outbreaks), and [https://www.fsis.usda.gov/recalls](https://www.fsis.usda.gov/recalls).

3. **Acknowledge all food handlers will use these personal hygiene measures:** hand-washing, disposable gloves, and hair restraints (hair nets, baseball caps, bandanas, etc.) Provide portable handwashing stations at the cooking site in addition to hand sanitizer. Please email a photograph of the handwashing station to OEHS (OEHS@tulane.edu).

4. **OEHS recommends pre-cooked chicken and pre-cooked hamburger patties to reduce the risk of foodborne illness.** If raw ground meat will be used to prepare patties, confirm the proper cooking temperature (160 degrees F for ground beef) is reached using a food thermometer. If raw chicken will be prepared, confirm the proper internal cooking temperature (165 degrees F) is reached using a food thermometer. If raw pork will be prepared, confirm that the recommended minimum internal cooking temperature (145 degrees F) is reached using a food thermometer. Ensure that food thermometer is properly cleaned between each use to prevent cross-contamination. Keep a log of temperatures taken. Please email the log and a photo of the thermometer to OEHS (OEHS@tulane.edu).

5. **Food handlers are to review the following resources from Louisiana Department of Health:** [Eat Safe Louisiana](https://www.eat-safelouisiana.org), [For Consumers](https://www.eat-safelouisiana.org/consumers), [So, You Want to Have a Fundraiser?](https://www.eat-safelouisiana.org/fundraiser), and particularly [Food Safety Tips for Picnic Gatherings](https://www.eat-safelouisiana.org/tips/picnic), all of which are linked to the [For Consumers](https://www.eat-safelouisiana.org/consumers) webpage.

   Although the BBQ may be identified in WaveSync as a Social, the food safety information in [So, You Want to Have a Fundraiser?](https://www.eat-safelouisiana.org/fundraiser) provides helpful information for having a safe event.


**ADDITIONAL RESOURCES:**

- Louisiana Department of Health:
  - [Eat Safe Louisiana](https://www.eat-safelouisiana.org)
  - [For Consumers](https://www.eat-safelouisiana.org/consumers)
  - [So, You Want to Have a Fundraiser?](https://www.eat-safelouisiana.org/fundraiser)
  - [Food Safety Tips for Picnic Gatherings](https://www.eat-safelouisiana.org/tips/picnic)

- Tulane OEHS: [Food Safety Sanitation](https://www.oehs.tulane.edu/safety-sanitation)

- Tulane University: [Barbeque Safety Guidelines Fact Sheet](https://www.oehs.tulane.edu/food-safe-ty-and-sanitation)