

FACT SHEET: Holding a BBQ Event

Requirements for Authorization



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.

NEED TO KNOW:

- Keep your grill at least 10 feet from structures.
- Stabilize your grill on a flat surface.
- Keep pets and children away from the grill.
- Wear proper clothing and tie your hair back if necessary.
- Keep your grill clean.
- **ALWAYS** have a fire extinguisher nearby.
- **NEVER** leave a lit grill unattended.
- Grilling may be prohibited due to weather conditions. Contact Campus Services at (504) 865-5441 to determine if grilling is currently allowed.
- Ensure Campus Services requirements are met. See Tulane University Barbecue Safety Guidelines for more information.

MORE INFO:



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> (the site states, “Not all recalls have press releases or are posted on this page.”), <https://www.foodsafety.gov/recalls-and-outbreaks>, and <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). Information about proper cooking temperatures, and use and cleaning of food thermometers can be found here: (<https://www.usda.gov/media/blog/2011/05/25/cooking-meat-check-new-recommended-temperatures>).
5. **Food handlers are to review the following resources from Louisiana Department of Health:** [Eat Safe Louisiana, For Consumers, So, You Want to Have a Fundraiser?](#), and particularly [Food Safety Tips for Picnic Gatherings](#), all of which are linked to the [For 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?](#) provides helpful information for having a safe event.

6. **Food handlers are to review applicable resources and the Barbecue Safety Guidelines on the OEHS Food Safety & Sanitation website:** oehs.tulane.edu/food-safety-and-sanitation.

ADDITIONAL RESOURCES:

- Louisiana Department of Health:
 - [Eat Safe Louisiana](#)
 - [For Consumers](#)
 - [So, You Want to Have a Fundraiser?](#)
 - [Food Safety Tips for Picnic Gatherings](#)
- Tulane OEHS: [Food Safety Sanitation](#)
- Tulane University: [Barbecue Safety Guidelines Fact Sheet](#)

