



Kick the risk

Bluefin Sport

Barbecue and food safety

Barbecues are a great addition to any event but they need to be done with care to avoid food poisoning or accidents around the fire. Common sense and good preparation can help ensure a safe environment.

Barbecues - general health and safety advice:

- Make sure you have adequate equipment e.g. suitable size barbecue, utensils and heatproof gloves for handling hot items.
- Plan where the barbecue will be located
 - Away from combustible items like fences, buildings, shrubs or stored goods.
 - On even ground (to ensure the barbecue is stable and minimise the risk of slips, trips and falls).
 - A suitable distance away from the serving area to reduce the risk of burns.

Fire safety:

- Check the wind direction and other weather on site before you start the barbecue. Consider relocating the barbecue if you are concerned about the risk of fire due to the wind direction.
- Arrange for suitable fire fighting equipment to be available.

For more useful information <https://www.rosipa.com/home-safety/advice/general/barbecue-safety/>

“Consider relocating the barbecue if you are concerned about the risk of fire due to the wind direction”



Food safety tips

- Prevent cross-contamination:
 - Use one set of utensils for raw meat.
 - Use another for cooked meat ready for serving.
- Handle raw meat carefully:
 - Don't wash raw chicken as cooking will remove bacteria.
 - Wash everything else (e.g plates that had the raw meat on etc) with hot soapy water.
 - Pre-cook meat before finishing on the BBQ.
- Cook meat thoroughly:
 - Check it's steaming hot in the middle.
 - Check it's not pink.
 - Any juices should run clear.
- Keep cold foods below 5C and hot foods above 63C and don't leave refrigerated food standing around in the warm before serving.

For more information visit <https://www.food.gov.uk/science/microbiology/how-to-barbecue-safely>

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or visit **bluefinsport.co.uk**

Disclaimer

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