



Title	Ward Barbeques Protocol
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WARD BARBEQUES: PROTOCOL

Aim: To undertake barbeques in a safe manner to prevent food related illnesses

Before arranging a barbeque, please contact catering department for advice to ensure compliance with food hygiene legislation.

In view of the food borne infection risks associated with handling and cooking of raw meat products, ward staff are required to follow the guidelines listed below when arranging a barbeque for patients / residents.

Standards

1. The ingredients must be supplied by a Hospital catering department, who will purchase them from an approved supplier (either Scottish Health Service Supplies or locally approved)
2. The catering department will cook all raw ingredients (meat only) to a core temperature of 75°C and then blast chill immediately after cooking
3. Where cooking of raw ingredients has been approved to support rehabilitation activities, this must be organised with the catering manager. It is a requirement for the member of staff supervising the cooking process to have a current elementary food hygiene certificate. Food temperatures must be recorded and sent to catering department [note: the core cooking temperature from raw must reach 75°C and reach 82°C for reheating]
4. The catering department will wrap the cooked and chilled product in foil and send to the Ward/Department in an **insulated container at a time as close to the event time as possible.** (Container to remain closed until the start of the barbeque)
5. Ward staff should prepare the barbeque in the normal way, using the precooked and chilled ingredients supplied by the catering department
6. The Ward Staff must ensure a high standard of personal hygiene before handling the cooked food and then cook the food on the barbeque to provide the colouring/final cooking. A digital thermometer reading (which can be supplied by the catering department) must be taken to ensure that the core temperature of the item reaches 82°C, and must be recorded. Once this has

happened, the food is ready for service. If there is any food left over from the barbeque it must be discarded as soon as possible

A second reheat is not permissible.