

BBQ Facts

Ensure that all hamburgers, poultry and pork are cooked thoroughly.

* REMEMBER: "If it's pink in the middle put it back on the griddle."

- Cook meat thoroughly from start to finish. Do not partially cook meat for reheating later. Only cook as much as needed.
- After touching raw meats hands must be thoroughly washed before handling other foods or utensils. The use of gloves is not a substitute for hand washing.
- Utensils and work surfaces used for handling raw meat must not be used for other foods unless cleaned and sanitized.
- Cold hazardous foods such as meat must be stored at refrigerated temperatures of 4°C (39°F) or lower until used.
- Wrap or cover foods for protection and only use clean utensils..
- Food handlers must be clean, healthy and not smoke. Cuts on fingers can contaminate food and must be covered with clean disposable gloves.
- *HAMBURGER DISEASE caused by a type of E.Coli bacteria, and SALMONELLOSIS caused by Salmonella bacteria, can be prevented if the bacteria are killed by thorough cooking of the meat. Ground meat must be cooked to 68°C, or until the meat is brown or grey throughout.*
- *Poultry must be cooked to 74°C, or until all pink colour in the meat disappears.*