

Ward Barbeques

In view of the risks associated with handling and cooking of raw meat products, ward staff are required to follow the guidelines listed below when arranging a barbecue for patients or residents:

- 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).
- The catering department will cook all raw meat ingredients to a minimum temperature of 75°C and then blast chill immediately after cooking.
- The catering department will wrap the cooked and chilled product in foil and send to the ward or department in an insulated container at a time as close to the event time as possible. The container is to remain closed until the start of the barbecue.
- The ward staff must ensure high standard of personal hygiene prior to handling the cooked food, and then cook the food on the barbecue to provide the final cooking.
- A digital thermometer reading must be taken to ensure that the core temperature of the item reaches 82°C. (A digital thermometer can be provided by the catering department). Once this has happened, the food is ready for service.
- If there is any food left over from the barbecue it must be discarded as soon as possible. **A second re-heat is not acceptable.**