Guidelines for Events with Barbecues

1 – Students can source their food either from Conference & Catering Services (CCS) through our bulk list or from an outside source.

2 – To be allowed to cook the food yourself you will need to get a Temporary Food Handler's Permit from the Province. Please contact Rob MacKinnon (204-940-8363; rob.mackinnon@gov.mb.ca) if you have any questions regarding your permit.

3 – All BBQs on campus must have the following items:

- Hand washing station (running water, soap, towels) – available for rent from CCS
- BBQ, tanks, wrench, fire extinguisher – available for rent from CCS
- Overhead cover (tent or large umbrella) to over food prep area – available for rent from CCS
- Disposable gloves
- Food thermometer – supplied by CCS (if damaged or not returned a replacement fee will be charged)
- Tubs of ice/ice packs
- Sanitizer in red bucket or spray bottle with product label and cloths
- Temperature log: cold food has to kept below 40F, and hot food above 140F – supplied by CCS
- Chafers, hot water, sternos, and lighter – available for rent from CCS (These are only required if the food is going out onto a table to be served buffet style. One is required for each type of hot food – if you're serving hamburgers, veggie burgers, and hotdogs then three chafing dishes will be required. If the food is going from grill to bun they are not necessary.)

4 – Events with a barbecue require a fire extinguisher which must remain onsite during the event. Requests for fire extinguishers must be approved by the Environmental Health and Safety Office. Note: Equipment must be picked up by 12:00 noon on the day of the event at the Environmental Health and Safety Office (Monday–Friday, 191 Frank Kennedy Centre). Contact: http://umanitoba.ca/admin/vp_admin/risk_management/ehso/firelife_safety/index.htm