

Public Advisory Note 7 Barbecues

Every summer around 40% of the UK's population bring out their barbecues. Food poisoning risk can increase as germs on food or carried by insects, dirty hands or cooking equipment, can flourish on warm, balmy days!

Before You Start

- Be a clean cook – wash hands before cooking
- Wash salads and vegetables thoroughly
- Make sure tongs, skewers, forks and other cooking equipment are spotlessly clean

Remember

- Defrost frozen meats and poultry fully before cooking
- Keep raw and cooked foods separate
- Use separate utensils for raw and cooked foods
- Cover all food to protect it from insects and dust
- Keep meats, salads and other perishable foods in the fridge until you are ready to cook them, or in a cool box with ice packs

If Possible

Pre cook poultry in the oven then barbecue it immediately to get that “*Barbie*” flavour. Light the barbecue well in advance and only start to cook when it is glowing hot. Don't overload with food.

Always

Thoroughly cook poultry, sausages, burgers, chopped or minced meats **UNTIL** the juices run clear. Avoid very large pieces of chicken. **Never eat them rare.**

Be A Safe Cook Too

- Beware of burns
- Site the BBQ in a sheltered level site away from anything that may catch fire
- Keep children and pets away from lighted coals
- Treat lighter fuel, matches and hot coals with care
- Use long handled tongs to move food over the coals

- Do not attempt to light it with petrol or paraffin
- Be organised – keep a bucket of water nearby just in case

Safe Barbecuing

**For further Advice/Information contact
Salford City Council
Environment Directorate, Turnpike House
631 Eccles New Road, Salford M5 2SH
Telephone: 0161 737 0551
Email: environment@salford.gov.uk**