



CLUB CAMPSITE COOK OF THE YEAR

HEALTH AND SAFETY GUIDELINES

These are suggested guidelines to enhance the health and safety of those involved in the Campsite Cook of the Year regional heat events. As organisers of your own events please also continue to use your usual high standards of risk assessment procedures.

We recommend that a copy of these guidelines are also given to contestants prior to the event.

Food Hygiene

All contestants must agree to store and prepare their food according to accepted high standards of hygiene and food safety. This includes frequently washing hands, using separate chopping boards and utensils for raw meats, cooked foods and raw vegetables etc. For guidance they can refer to www.nhs.uk/Livewell/homehygiene/Pages/Foodhygiene.aspx

Perishable foods such as meat, dairy and fish must be within their 'use-by' dates.

Cooking Spaces - Gas and Fire Safety and Tripping Hazards

Competition organisers must arrange for each contestant or ask the contestant to supply their own table for food preparation, with a washing up bowl of hot soapy water and a clean tea towel for washing and wiping their hands during the competition.

Please ensure the barbecues are on a flat and even surface to prevent them falling over.

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Leave a minimum of one metre between each 'cooking station' to avoid cooks bumping into each other.

Ensure that you have fire buckets and/or multi-purpose fire extinguishers on hand.

Spectators must keep to a minimum of 1.5 metres from the cooking stations to ensure a safety zone. We suggest that you rope off a cooking area, or establish a marker on the ground so that spectators have a clear indicator of the safety zone.

Please make sure all cooking areas are free from tripping hazards such as bags, boxes or guy ropes to avoid judges or contestants tripping.

Please remind judges to take care around the hot cooking surfaces as they judge the food.

At each cooking station there must be a bin bag or vessel for rubbish and food waste.

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