

4 SIMPLE STEPS

A QUICK GUIDE TO A SAFE BBQ

Barbecues are fun but that fun can soon end if anybody were to experience food poisoning. Here are some great tips to ensure your meals goes down a treat...



1

PRE-COOK POULTRY

Cook all poultry in the oven before hand and finish it off on the barbecue for flavour. By doing this, you rid your meals of salmonella.

2

AVOID CROSS CONTAMINATION

Store both raw and cooked meats separately, using different utensils and chopping boards.



3

CHARRED DOESN'T MEAN COOKED

Just because the outside of the chicken is charred/blackened, it does not mean that it is cooked. In order to know that the meat it is cooked, cut into it and ensure that it is steaming hot all the way through.

4

DISPOSABLE BARBECUES TAKE LONGER

Remember, disposable barbecues take longer to cook food than traditional ones. Always take extra care, make sure that the meat is cooked thoroughly.



YOU ARE GOOD TO GO!

#ExpectItSafe