

Safe Summer Grilling

Self-Inspection Checklist



- Insure all employees properly wash their hands often to prevent cross contamination _____
- Never use the same trays, plates and utensils for raw and cooked foods _____
- Clean and sanitize all utensils while in-use. At the grill/BBQ - store utensils in a clean sanitizing solution _____
- Thaw meats and poultry completely (in refrigeration) so as to cook evenly on the grill _____
 - ❖ If marinating, do so in the refrigerator not at room temperature. Never re-use left over marinades
- Keep food cold and covered at the grill. Store all food in a cooler with ice packs – never in direct sunlight _____
- Use a properly calibrated/approved thermometer to check internal cook temperatures... **NEVER** rely on a best guess _____
 - ❖ After each use dip thermometer probe in the clean sanitizing solution to prevent cross-contamination from one food to another food
- Grill all food to a safe minimum internal temperature to reduce the risk of foodborne illness

Meat – ground, chopped, flaked or minced (whether beef, fish, lamb, pork or veal)	70°C/158°F	_____
Meat – whole cuts – steaks, roasts and chops (whether beef, lamb, pork, or veal)...medium rare	63°C/145°F	_____
... medium	71°C/160°F	_____
... well done	74°C/165°F	_____
Poultry – whole _____	85°C/185°F	_____
– parts (wings, breasts, sides)	74°C/165°F	_____
Fish – whole or fillets _____	70°C/158°F	_____
Food mixtures containing eggs, fish, meats, poultry or other potentially hazardous foods	74°C/165°F	_____

- If pre-cooking and holding items on the upper grill for service – reheat all items on the grill to 74°C / 165° F _____
 - ❖ Dispose of all food if held between 4°C / 40°F and 60°C / 140°F for more than 2 hours

Date: _____

Required Action:



For assistance contact Surety at: (905) 542-0055 * (800) 291-0019 * info@suretygroup.net * www.suretygroup.net