

Conference and Catering Services 230 UMSU University Centre 65 Chancellors Circle Winnipeg, Manitoba Canada R3T 2N2 T: 204 474 8332 F: 204 474 7569 conference_catering@umanitoba.ca

EVENTS WITH BARBEQUES

Students can source their food from either Conference and Catering Services or an outside source. To be allowed to cook the food yourself, you will need to get a Temporary Food Handler's Permit from the Province of Manitoba:

(https://www.gov.mb.ca/health/publichealth/environmentalhealth/protection/docs/tempfood.pdf). Please contact Rob MacKinnon (rob.mackinnon@gov.mb.ca / Ph: 204-940-8363) if you have any questions. All Barbeques on campus must have the following items:

Hand washing station (running water, soap, towels) – available for rent from CCS
Barbeque, tanks and wrench – available for rent from CCS.
Barbeque rentals are subject to ordering bulk foods from CCS ONLY.
Overhead cover (tent or large umbrella) to cover 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 – supplied by CCS
Cold food has to be kept below 40°F.
Hot food has to be kept above 140°F.
Chafers, hot water, sternos and lighter – available for rent from CCS
 These items 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 are 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.

Events with a barbeque require a fire extinguisher, which must remain onsite during the event. Requests for fire extinguishers must be approved by the UM Environmental Health and Safety Office (191 Extended Education Complex).

Email: EHSO@umanitoba.ca. Phone: 204-474-6633.

Website: https://umanitoba.ca/environmental-health-and-safety/event-safety.

Equipment must be picked up by 12:00 noon on the day of the event at the Environmental Health and Safety Office, or the Friday prior to a weekend event.