

Homestead Consumers Co-op Ltd. Proudly serving Austin, Carman, La Salle, MacGregor, Oakville, Portage la Prairie and Treherne.

Box 70, Portage la Prairie MB, R1N 3B3 Phone: 431-304-6900 Fax: 204-692-2273 Email: <u>admin@homestead.crs</u> Website: <u>www.homesteadco-op.crs</u>



# Community BBQ Program (Free to Use\*)

Through an application process, the community BBQ will be free to use for fundraising purposes, pending certain conditions.

\*Conditions:

- Proof of Permit by Health Inspector prior to taking BBQ away
- BBQ to stay within City Limits/Homestead Co-op's trading area
- BBQ is used for non-profit or community group
- All product (meat, buns, pop, water, condiments, cutlery, etc.) must be purchased from the Co-op

# Damage Deposit: \$150

The deposit is to cover such things as:

- Returned Cleanliness (Wiped down, Grease trap cleaned)
- Equipment in working order
- Hitch
- Pictures identifying the condition of the BBQ going out and again pictures taken to identify the condition of the BBQ coming Back
- Canopy (if required)

# Co-op will donate to start the group off (using Co-op brand products wherever possible):

- Propane (2 x 30lb tanks)
- 3 dozen 12 pack pop (Co-op brand wherever possible)
- 1 dozen 12 pack Co-op water
- 2 packages of Co-op Smokies

### Co-op will include the following for the event:

- Have BBQ ready for pick up at the white shed
- Ensure the propane tanks are full
- Tent to be loaded into vehicle (if needed)
- Provide pail for sanitization purposes.
  - Provide Water Test Strips to use to test sanitizing solution.
- Provide water jug and spigot for hand wash station.
  - Provide a catch basin
    - Provide some paper towel
- Provide
  - Lighter
  - Tongs x 2



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- Spatula x 2
- Thermometer
- Scraper for Grease Tray

## Charge Back List

If any of the items provided with the BBQ are missing or damaged upon return, the following fees will be deducted from the deposit:

- Pail/Basin--\$ 2
- Water Jug--\$10
- Lighter--\$5
- Tongs --\$10 each
- Spatula --\$10 each
- Thermometer --\$10
- Scraper for Grease Tray--\$10
- Hitch--\$60

If BBQ is not returned to satisfactory standards, the following fees may be applied:

- Clean up fee of \$50
- Damage to Temperature controls- \$30 each
- Any damage to the structure of the BBQ- cost of repairs
- Any Damage to the Tent- cost of repairs

### For the Group:

The following recommendations are up to the community group to monitor. This piece is also guided by the permit the groups will receive to hold the BBQ's.

- Food Preparation
  - Only reheating, hot holding, and/or cold holding of **precooked** and **ready to eat** foods (hot dogs, precooked burger patties, precooked sausages) is allowed
  - Use food handling utensils (tongs, spoons, spatulas, etc.) or disposable gloves to minimize manual contact. Discard gloves as often as necessary to prevent contamination of food and wash hands in between glove changes
- Ensure there is a metal stem thermometer
  - All cooked products should reach an internal temperature of 74 degrees or higher
  - Hot hold temperature is 60 degrees or higher
  - Food must be stored in food grade covered containers, packaging, or display enclosures