

Campfire Cooking Safety Protocol

Our Nawakwa has several different campfire cooking tools you can use. There are Pie Irons, campfire baskets, long forks, and solar ovens available in the office area of Hobbs. If you are renting a unit that does not have kitchen space, you can grab a pack out kit from Hobb's kitchen. These kits are stocked with items that you will need to cook meals over the campfire.

While there's no question that food tastes better when camping, it's important to follow a few food safety rules to minimize injury and illness while campfire cooking.

1. **Safety around the campfire is paramount!** The adult leaders of the group shall ensure that there is always one adult monitoring the fire during food preparation, cooking and clean-up. Youth shall not be left unattended around the fire, and strict adherence to fire safety protocol is vital. The fire ring area shall be kept clean of debris and no running or play shall take place around it.
2. **Keep Food Safely Stored.** The best way to keep food safe and secure is to run a clean and tidy campsite.
 - a. Keep all food and toiletry items in sealed, air-tight containers. Unwanted visitors are not only attracted to the smells of food, but they could be attracted to anything that gives off an aroma (toothpaste, sunscreen, deodorant, etc).
 - b. Ensure food is stored in locked coolers and not left outside. **When renting a unit that does not have a kitchen:** store food coolers in the office areas of Hobb's, or in your car, while you are not eating meals.
 - c. Ensure garbage is not left outside. **When renting a unit without a kitchen:** deposit your trash in the dumpster by Hobb's when you are going to be away from your rental unit or going to bed for the evening.
3. **Keep hands clean.** There are wash tables near most outdoor units, if there is not please fill a jug with water and set it out with biodegradable soap, hand sanitizer, and wipes or paper towels. Make sure everyone in your group knows where to wash their hands and how to clean them properly.
4. **Make sure hot foods stay hot and cold foods stay cold.** One easy way to do this is to pack a meat/food and internal thermometer. You want to avoid the "danger zone," which is 40°F – 140°F. Bacteria *love* this temperature window and can multiply quickly in foods that are allowed to get a little too warm, or cool to a lukewarm temperature too quickly. **This is an important consideration when you're both cooking and storing food.** Keep the internal thermometer in your ice chest and use the food thermometer to check reheated or freshly cooked foods. Make sure to cook beef, pork and lamb until it reaches 160°. Poultry should be cooked to 165°. Allow meat to rest for at least three minutes before carving or eating.
5. **Use separate cutting surfaces for raw meat.** Camping doesn't always allow for lots of preparation space, but it is important to avoid contaminating foods such as fruits and veggies with raw meat. If you're limited to a single cutting board, chop the fruits and veggies first. After you've cut the meat, make sure to disinfect the surface thoroughly.

6. **Be careful with sharp knives.** This applies both to keeping them out of reach of small children, as well as to ensuring they're cleaned properly after every use.
7. **Handling Fire and Cooking Equipment Properly.** Properly handling fire and cooking equipment is crucial for a safe and enjoyable campfire cooking experience. To ensure that you have a successful campfire cooking experience, use the proper equipment:

Equipment	Tips and Precautions
Fire Gloves	– Invest in a good pair of fire gloves to protect your hands from burns.
Long-Handled Tongs	– Use long-handled tongs to handle food on the grill.
Grill Brush	– Before cooking, make sure to clean your grill with a grill brush. Nobody wants to taste the remnants of last week's barbecue on their perfectly grilled steak.
Pot Holders	– Don't forget to bring pot holders to handle hot pots and pans.

8. **Cleaning Up.** Cleaning up is very important when eating outdoors.
 - a. Ensure all garbage and food scraps are placed in proper garbage containers, and deposited in the dumpster by Hobbs Dining Hall.
 - b. When doing the dishes on a cookout, have at least two wash bins available, then follow these steps:
 - Scrape all extra food into garbage container.
 - Wash dishes in hot, soapy water.
 - Rinse all dishes in clear boiling water or bleach water.
 - Air dry dishes.
 - Do not throw gray water into the woods, dispose of it properly. It can be dumped into latrine toilets or shower house drains