



At Where There's Smoke, we're serious about serving up incredible BBQ that's both delicious and safe. We hand-select premium meats and use professional smokers with precision temperature control to craft mouthwatering barbecue. Our in-house processes ensure top-notch quality and safety from our kitchen to your plate. With our full-service option, we take care of everything, maintaining optimal food temperatures and quality throughout your event. For drop-off catering, your

order arrives piping hot, between 150°F and 180°F. To ensure the best experience, we recommend enjoying your meal within two hours of delivery or refrigerating any leftovers promptly. Please note that without active hot-holding, the food's temperature may gradually decrease over time. If your event extends beyond two hours, consider arranging a hot-holding solution to keep your BBQ feast at its peak flavor and safe to enjoy.

Keeping Food Safe: The Temperature Tango

Maintaining the right temperatures for your food is crucial, not just for optimal taste and texture, but more importantly, for preventing foodborne illnesses.¹ Harmful bacteria can multiply rapidly in the "danger zone" between 40°F and 140°F (4°C and 60°C), potentially causing unpleasant and even dangerous health issues.² That's why we take extra precautions to ensure hot food stays piping hot above 140°F (60°C) and cold food remains refreshingly chilled below 40°F (4°C) during delivery. This careful temperature control helps us deliver a delicious and safe dining experience for you and your guests.

For optimal food quality and safety during your event, consider incorporating chafing dishes into your setup. Chafing dishes provide a reliable and elegant way to maintain your catered BBQ at ideal serving temperatures. These dishes use a heat source, such as a Sterno flame or electric heating element, to keep food hot and delicious throughout your gathering. This is especially important for longer events where immediate consumption by all guests isn't guaranteed. By using chafing dishes, you can ensure your BBQ feast remains at its peak flavor and safe for everyone to enjoy, no matter when they choose to indulge.

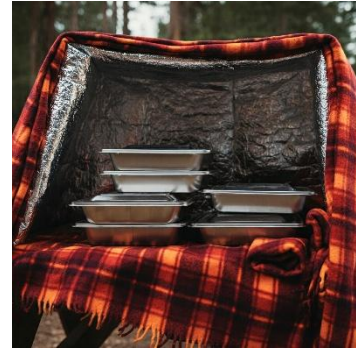


Chaffing can be purchased in disposable units at a price in the ballpark of \$20 each and each unit will hold two pans hot. If looking for a more formal presentation expect chaffing to cost between \$50 and \$100 per unit. Of course, chaffing units can also be rented.

As a last resort you might consider roasters and crock pots. This solution would require adequate power to power several units.

Dealing with large quantities of food? Safe storage is key! Consider investing in Cambro Camgo food storage containers. These sturdy containers can hold 6-8 pans of hot food, ensuring your delicious BBQ stays at the perfect temperature while awaiting its grand entrance. You can purchase them from us for around \$75 each – a worthwhile investment for frequent catering needs. If you prefer to rent them we rent them as well at only \$35 each. Coolers are an effective alternative and you may be able to borrow enough to hold all your staged food.

Need a quick and affordable solution for keeping your catered food hot? Try the blanket method! Simply grab a few inexpensive moving blankets (those from Harbor Freight work great) and drape them over a table, allowing the blankets to hang over the sides. Stack your hot food pans on the table and cover them with another blanket or two. Be sure to fold the edges of the blankets to prevent heat from escaping. This creates a surprisingly effective, insulated environment to maintain warmth for short periods. Another option is to use the foil lined bubble insulation material available from most hardware stores.



When it comes to keeping your catered food piping hot, understanding heat retention is key. While your delicious BBQ arrives at a toasty 150°F, it's important to remember that it will gradually lose heat over time. The rate of heat loss depends on several factors, including the surrounding temperature, the type of food, and how it's stored.

To slow down this process and maintain those mouthwatering flavors, consider incorporating insulating materials into your food staging setup. Think of it as creating a cozy blanket fort for your BBQ! Options like chafing dishes with Sterno flames provide active heating, while the blanket method or Cambro containers offer excellent insulation to trap existing heat. By strategically using these methods, you can significantly extend the time your food stays deliciously hot and safe for your guests to enjoy. Remember, a little insulation goes a long way in preserving both temperature and taste!

For those who require an extra boost of heat for their catered spread, consider using heated cold packs. Simply boil the cold packs and strategically place them around your covered food pans. This creates a warm, insulated environment that helps maintain food temperatures for longer periods. Remember to exercise caution when heating cold packs, as they can burst if overheated. Alternatively, you can purchase commercially available hot packs designed and labeled specifically for this purpose. This method, combined with the blanket technique, offers an effective way to keep your BBQ feast deliciously hot.



Use a food thermometer to ensure your BBQ stays above 140°F (60°C). Exercise caution when using DIY warming methods and prioritize safe handling practices.

For catering quotes visit www.flavorfulbbq.com