

USCG 217 - USE OF BARBEQUE FOR SPECIAL EVENTS

Last Update: 12/01/04

SCOPE

The Department of Environmental Health & Safety advocates that all departments, clubs and organizations holding events sponsored by the University assure that the following guidelines are adhered to when using a barbeque grill

GUIDELINES

1. Before Barbecuing

- a. Assure the grill is at least 10 feet away from any structure
- b. Check your grill thoroughly for leaks, cracking or brittleness before using it.
- c. Clean out the tubes that lead into the burner.
- d. Store and use your grill on a large flat surface that cannot burn (i.e.- concrete or asphalt).
- e. Establish a safety zone around the grill and instruct participants to remain outside the zone. A chalk line works great for this purpose.
- f. Have a fire extinguisher, a water hose, or at least 16-quarts of water close by in case of a fire.

2. Food Preparation

- a. Keep foods to be cooked away from foods which are ready to eat.
- b. Keep meats and salads cold until it's time to cook or eat them.
- c. Undercooked burgers, sausages and poultry can be a serious health hazard. Take extra care to cook them throughout until the juices run clear and no pink bits remain.
- d. Wash hands before touching food. Clean all cooking and eating utensils and work surfaces after use.
- e. For additional information see the USDA guidelines for barbeque safety [click here](#)

3. During Barbecuing

- a. Do not wear loose clothing that might catch fire.
- b. Use long handled barbecue tools and/or flame resistant mitts.
- c. Never use any flammable liquid other than a barbecue starter fluid to start or strengthen a fire.
- d. Never pour or squirt starter fluid onto an open flame. The flame can easily flashback along the fluid's path to the container in your hands.
- e. Keep alcoholic beverages away from the grill, they are flammable!
- f. NEVER leave the grill unattended.

4. After Barbecuing

- a. Always follow the manufacturer's cleaning and storing instructions that accompany the grill.
- b. Keep your grill clean and free of grease buildup that may lead to a fire.
- c. Never store liquid or pressurized fuels inside your home and/or near any possible sources of flame.
- d. Assure all coals are properly extinguished.

For more information regarding this guideline, contact the Department of Environmental Health and Safety at (305) 348-2621.