



# BBQ SAFETY GUIDE



## SETTING UP THE BBQ

When setting up the BBQ you need to ensure the following happens:

1. The BBQ is on level ground
2. There are no leaves, grass or sticks nearby, as it may start a fire.
3. There are no low hanging trees near the BBQ.

Now you need to connect the gas tank to the BBQ by doing the following:

1. Make sure the gas tank is full. You do this by feeling the weight of the gas tank; if it is heavy, it has gas in it. If you are unsure, contact someone from Student Life to give you a hand.
2. Connect the gas tank to the BBQ, making sure that the fittings are done up properly.
3. Use soapy water to check the hose and fittings for gas leaks; if you have bubbles blowing up, then there is a gas leak. Turn off the gas and check the fittings connected properly. Once again use soapy water to check the hose and fittings. If there is still a leak, immediately turn the gas off and contact someone from Student Life to make them aware that there is a leak.
4. If there is no leak you can proceed to light the BBQ and begin preparing it for cooking.

## PREPARING THE BBQ FOR COOKING

When preparing the BBQ for cooking you need to ensure the following happens:

1. Scrape the BBQ to get rid of any food scraps or rubbish.
2. Spread water on it and wipe it with paper towel. Make sure you do not burn your hands!
3. Let all the water evaporate.
4. Put oil on the BBQ, allow it to heat up, and begin cooking.

## WHILE COOKING THE BBQ

While you are cooking it is important to ensure the following happens:

1. Keep an eye out for any grease/oil spills and trip hazards.
2. Ensure the area surrounding the BBQ is kept clear of any obstructions and fire hazards (leaves, grass, sticks and low hanging tree branches)
3. Be aware of hot surfaces and ensure everyone maintains a safe distance around the BBQ. Avoid burns at all costs!

## CLEANING THE BBQ

When cleaning the BBQ, ensure the following happens:

1. Allow the BBQ to cool for 10-15 minutes.
2. Scrape the BBQ so that you get rid of the oil and food scraps.
3. Put water on the BBQ and wipe it down with paper towel.
4. Make sure all cooking utensils are cleaned.
5. Make sure the BBQ packs are packed neatly (if something needs to be replenished inform someone from Student Life so the BBQ pack is ready for someone else to use).
6. Return the equipment to where you got it from. Make sure you have help to carry heavy objects. If there is no one there to help you, contact Student Life so someone can come to assist you.

If organising a BBQ, we recommend you see Student Life for the 'How to Run a BBQ' form for some essential information and tips.