

Guidelines on Barbeques on Campus

Holding a barbeque should be a safe and fun experience for all. To ensure there are no injuries or damage to property, please take the following simple precautions.

Setting up

- Security must be informed prior to any barbeque event.
- Nominate one person to be in charge of the barbeque – they must avoid consuming alcohol (as this increases the chance of an accident) and they should be in a position to manage the barbeque and prevent uninvited people attending.
- The barbeque site **MUST BE** at least 8m well away from buildings, fences, shrubbery/trees, garden furniture, waste storage areas and other combustible risks. If there is a wind blowing, make sure it is blowing away from you when lighting the barbeque.
- Check the wind strength and direction plus other weather conditions before you start the barbeque. Consider relocating the barbeque if you are concerned about the risk of fire due to the wind strength and direction.
- Barbeques should be sited on a flat ground to ensure the barbeque is stable
- Use solid fire lighters to light barbeque charcoal, and you should ideally use “cook’s” matches instead of a cigarette lighter. Never use petrol, lighter fuel, kerosene, methylated spirits or other volatile fuel to light a barbeque (nor to relight one which seems to have gone out since being ignited). Alternatively, you could use specially treated barbeque briquettes instead of charcoal.
- Use enough charcoal to cover the base of the barbeque to a depth of approx. 2 inches
- Make sure you are not wearing any loose, flowing clothing when tending to a barbeque
- If you are using a gas barbeque, check the condition of all pipes and connection before lighting, and only change the cylinder in the open air, with the barbeque unit.
- If you suspect a leak, turn the gas off immediately.
- Have a pair of thick oven gloves for handling hot utensils.
- If possible, keep a supply of water nearby in case of emergency.
- Keep games like football, cricket, volleyball etc. well away from the cooking area.
- Take care when cooking fatty foods; fat spilling onto the coals may cause fires to flare up.
- Be careful when lifting the lid on a covered barbeque, as a sudden rush of air may cause severe flames

Food hygiene

- Always wash your hands before preparing food, and after handling raw meat products.
- Wait until the charcoal is glowing red, with a powdery grey surface, before you start to cook.
- Make sure that frozen foods are completely thawed before cooking.
- Raw foods must be cooked through (particularly chicken & minced meat products).

- Bring raw meat or chicken products up to room temperature before starting, to ensure even cooking; turn food regularly, and move around the barbeque griddle surface.
- Make sure that raw foods are cooked through (particularly chicken and meat products) by checking that the centre of the food is piping hot, with no pink meat left – never assume that if it is charred on the outside it will be cooked in the middle.
- Use separate tongs for raw and cooked foods
- Keep raw foods separate from cooked or ready-to-eat foods

Clearing up

- When using a gas barbeque, always ensure that gas cylinders are switched off before disconnecting the hose.
- Thoroughly clean all utensils and the griddle on re-usable barbeques before storage
- Leave the barbeque and charcoal to cool before attempting to move it.
- Always douse the coals with water until they are completely out and leave to cool.
Note: Water should not be used on burning oil!
- Leave the site clean and tidy by removing the waste from the barbeque area by disposing it in the nearest bin. Do not place used charcoal in a bin until you are sure it has completely cooled.

Please read this guidance in conjunction with the guidance on main events found at the following webpage: <http://www1.aston.ac.uk/staff/safety/events-activities/>

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Health and Safety Unit
0121 204 4742

Email: safety@aston.ac.uk