

Barbecue Policy

Context

The approach to be taken to ensure the safety in the use of barbecues, including the areas where they may be used, depends on the type of barbecue.

The advice for the safe use of barbecues, which is given below, must be followed.

Electric barbecues located adjacent to Lake Carter and Lonsdale College House 33 Collinghome

- There are 2 barbecue stations, each housing 4 electric barbecues. They are key operated and may be used by any member of the University.
- Keys are held by College Porters (Lonsdale for Alex Park Station & Bowland for Lake Carter Station)
- Keys will be issued to students and members of staff between the hours of 08.00am – 9.00pm and must be returned on the day of issue
- A £10.00 refundable deposit or library card will be required for the key.
- Individuals signing out keys will be responsible for the unit, keys should be returned after use
- Users will be issued with operating instructions
- Any problems experienced with the units this should be reported to the College Porter and logged to the helpdesk (keys will not be issued if a unit is reported as faulty)
- The facility will be checked on a weekly basis and cleaned particularly during the summer term

Fixed charcoal barbecues located in County and Grizedale Colleges

- The fixed charcoal barbecues located in County and Grizedale Colleges may be used subject to University rules regarding noise.
- The used charcoal should be disposed of into the metal barbecue disposal bins provided adjacent to the barbecues.

Barbecues used at events organised by Colleges, Departments or LUSU including LUSU affiliated groups

- Moveable charcoal barbecues (not including disposable barbecues) and gas barbecues may be used at events organised by Colleges, Departments or LUSU but must be supervised by a nominated responsible member of the University agreed by the Safety Office.
- They may be used only in locations agreed at least two weeks in advance, with Facilities and the Safety Office
- There must be a written system of operation which is designed to ensure safety and has been agreed with the Safety Office.
- The written system of operation must include the arrangements for the disposal of the used charcoal or the safe storage of the gas cylinders
- Safety Office will advise Security on the date / location of the event

NB. Where barbecues of this type are intended to form part of a much larger event a risk assessment will be required for the whole event and not just the barbecue.

All disposable barbecues

Disposable barbecues operated by members of the University may only be used in designated areas on campus. See <http://www.lancs.ac.uk/depts/safety/download/BBQ-Areas.pdf>

Open fires

Bonfires for BBQ purposes are not permitted on campus. Bonfires may be permitted occasionally as part of wider managed events where permission will be dependent upon Facilities agreeing the location and a suitable and sufficient risk assessment being agreed with the Safety Office. Permission must be sought at least 2 weeks in advance of the proposed event

Advice for the safe use of Barbecues

A barbecue should be a safe and enjoyable experience but it's all too easy to be distracted when there are people around you whilst cooking. To avoid injuries or damage to property, follow these simple precautions:

General safety applicable to all barbecues

- Barbecues may only be used in the areas permitted in the University's Barbecue policy.
- Make sure your barbecue is in good working order.
- Ensure the barbecue is on a flat site with at least 2 metres between the barbecue and any building or structure.
- Keep children, garden games and pets well away from the cooking area. If there is a large number of people present place a table or something similar between the people and the barbecue.
- Never leave the barbecue unattended.
- Keep a bucket of water or sand nearby for emergencies. Alternatively a fire extinguisher can be borrowed from the Safety Office.
- Ensure the barbecue is cool before attempting to move it.
- Avoid excessive noise, particularly close to residential areas.
- Remove all rubbish afterwards.

Charcoal Barbecues

- Use only enough charcoal to cover the base to a depth of about 50mm (2 inches).
- Only use recognised fire lighters or starter fuel and only on cold coals - use the minimum necessary and never use petrol.
- Never put hot ashes straight into a dustbin or wheelie bin - they could melt the plastic and cause a fire. Use the designated barbecue disposal bins

Disposable Barbecues

- Disposable barbecues should only be placed on surfaces that will not be damaged by the heat produced, such as stone or brick surfaces.
- Before you dispose of a used barbecue you must ensure that it has been totally extinguished. Either let it burn out and go cold or pour water onto the fire. The used barbecue should be disposed of into the barbecue disposal bins provided at the designated barbecue areas.

Gas Barbecues

- Make sure the tap is turned off before changing the gas cylinder.
- Change cylinders outdoors if possible or in a well ventilated area.
- If you suspect a leak to the cylinder or pipe work, brush soapy water around the joints and watch for bubbles - tighten to fix but do not over tighten.
- After cooking, turn off the gas cylinder before turning off at the controls to ensure any residual gas in the pipe work is used up.

Electric Barbecues

- Barbecues are operated by using the key and push button timer; a light will come on to indicate the hotplate is heating
- The hotplate will heat in around 6 minutes.
- Upon completion a small amount of water should be poured onto the hotplate and a spatula can be used to scrape away any residue. Take care to avoid scalding from the resulting steam.
- The key should be removed as soon as cooking is complete to deactivate the hotplate. Take care as it will take time for the plate to cool.
- The safety lid should be replaced before leaving the barbecue.