

Guidance for BBQ's on Campus

Barbecues are prone to both fire safety and food hygiene risks unless appropriate, sensible precautions are applied.

Staff wishing to provide barbecues at the University should engage with the University Catering department for this purpose.

Students are permitted to have small private barbecues outdoors, if the following guidelines are followed:

- 1) Do not take kitchen furniture outside
- 2) Only small disposable barbecues should be used (larger re-useable types, and especially gas-fuelled units, are only permitted to be used by the Catering department and are therefore, otherwise prohibited)
- 3) Keep well away from buildings, wooden fences, trees, etc.
- 4) Do not place on combustible surfaces such as wooden furniture, cardboard, dry leaves, etc.
- 5) Follow the manufacturer's instructions; do not use any accelerants
- 6) Keep all combustible materials at a safe distance; take care not to catch clothing alight
- 7) Do not leave the barbecue unattended
- 8) Maintain the barbecue at a moderate temperature
- 9) Check that all food is thoroughly cooked before eating. Store cooked and uncooked food separately
- 10) Never bring the barbecue into a building, use only in well ventilated areas to avoid a build-up of smoke and fumes
- 11) After use, ensure the disposable barbecue is completely extinguished and cool – they can continue to smoulder for hours so dousing with plenty of water is recommended.
- 12) Ensure the event where barbecues are provided do not create excessive noise and be mindful of local residents.

Never place a hot or warm barbecue in a waste bin.

When planning a BBQ you must inform the University's Estates team in advance via estates@hope.ac.uk and confirm acknowledgement of the above guidelines.

Should any fire or barbecue on University premises appear to be unsafe or fail to comply with these requirements at any time, Campus Operatives are authorised to extinguish it immediately and remove any prohibited items, at their discretion.