



SAFETY BULLETIN

Barbeque Safety Precautions

Location:

- Barbeques may not be used inside buildings.
- Ensure that the barbeque is stable and located on level ground.
- The barbeque grill must be 3 m (10 ft) or more from buildings and any combustible material such as trees, bushes, etc.
- If there is wind during the event, ensure that the barbeque is placed in a location where the smoke from the grill will not enter surrounding buildings through windows or air in-takes.
- The barbeque location may not block exits or egress paths from buildings.
- The barbeque location may not block the paths of emergency vehicle access.
- Barbeques may not be located under a tent or canopy at any time.

Fire Safety:

- A portable fire extinguisher must be present at the barbeque site. Do not remove fire extinguishers from buildings. Fire extinguishers for your event can be borrowed from the Department of Environmental Health & Safety (613-533-2999).
- One person at each barbeque site is to be designated as the fire watch, who has the responsibility to ensure that all fire prevention measures are implemented. The fire watch is also to be the primary person for using the fire extinguisher. If more than three small barbeque stations or more than one commercial barbeque station is used, multiple fire watches are needed.
- Portable LPG (propane) tanks must be located at least 3 m (10 ft) from cooking equipment and be secured in an upright position to prevent tipping over. The exception is residential-type propane barbeques with attached propane tank/bottles.
- Propane tanks contain both liquid and gas; laying the cylinder down can cause a serious liquid leak.

Guidelines for Use:

- The piping or tubing which supplies the barbeque with combustible gas must be appropriate for the fuel being used.
- Before using the barbeque, ensure the connecting hose is not “crimped”. Check the condition of all connections, hoses, regulator and grill connections.
- If you smell gas, shut off the valve at the tank.
- If a gas leak is suspected, check connections and pipes for leaks by brushing with soapy water and looking for bubbles. Tighten but do not over tighten joints. If unsure, do not use and seek specialist advice.
- When lighting the barbeque, have the match or lighter already burning with the barbeque lid open before you turn on the gas. Light the barbeque at arms length (rather like fireworks) and do not put your face over the grill.
- Under no circumstances use any flammable accelerant (such as methylated spirits, paraffin or petrol) that has not been recommended by the manufacturers.



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- Ensure that you are not wearing any loose clothing that could flap onto the lighted barbeque and ignite. Use long-handled tongs and brushes while grilling. It puts you a safe distance away from the heat and flames.
- From the time you light the barbeque, until you finish cooking, stay with the fire – never leave a lit barbeque unattended.
- When you have finished with a bottled gas barbeque, turn off the gas cylinder before the barbeque controls. This ensures that any residual gas in the pipeline is used up.
- Make sure that the barbeque controls and cylinder are turned off fully before changing the cylinder.
- If possible, always change cylinder outdoors in the open.

Storage:

- Propane tanks may not be stored inside a building or vehicle.
- Propane bottles are to be stored in approved locations such as outdoor cages or properly ventilated storage areas, e.g., open to the exterior.
- Propane tanks must be stored in an area inaccessible to the public to prevent tampering or accidental contacts with tanks, piping or hoses.

Additional Requirements for Charcoal Grills:

- The Department of Environmental Health & Safety encourages the use of propane grills in place of charcoal grills.
- The fire watch is to ensure that all charcoal pieces are extinguished, e.g., using a heavy dose of water, before leaving the site.
- It is recommended that the used charcoal be dumped into a metal can, with a lid, and kept there for 24 hours prior to discarding.
- Used charcoal left in the grill may not be stored inside the building. Only empty charcoal grills that are free of any hot or warm spots may be stored inside buildings.
- Non-commercial charcoal grills (especially kettle-type grills) must be well stabilized, and of suitable construction and be located or shielded in a manner to prevent the device being blown or tipped over, and preclude accidental contact by the public.
- Use only “approved” starter fluids.
- Never add fluid to the fire once it has been started. Even a smoldering fire can cause the fluid to “flash” and follow the stream back to the can.
- NEVER USE GASOLINE!!!