STORAGE USE AND MAINTENANCE OF BARBEQUES

The following strategies should be adopted to ensure the appropriate storage and safe use of barbeques.

Location of Barbeque

- Choose an appropriate outdoor area which is situated on a level base. Sheltered from wind gusts and well away from any flammable objects or structures.
- Barbeques must NOT be used indoors or in a confined / enclosed space.
- Use the barbeque in a well-ventilated area as fumes and gases emitted may be harmful.
- Keep barbeques away from door entrances where smoke detectors may be activated by the smoke produced.
- Barbeque must be located at least 4 metres away from flammable materials (i.e. do not place a barbeque near bushes, mulch and hedges). Fire is controlled and extinguisher is on hand.
- On total fire ban days, gas or electrical barbeques can be used but must be within 15 metres of a domestic premises or on a coastal foreshore. Before you light ring 1800 362 361 (SA).
- If unsure on the day, contact the local council (for the Flinders University site this is Mitcham Council) who can discuss schedules and permits, if applicable, for the day. Mitcham Council's Environmental Health Unit is 8372 8888 or alternatively contact via email mitcham@mitchamcouncil.sa.gov.au.

Seasonal Barbeque Check

Before turning on the barbeque, following a period of non-use, check that it is safe and ready for use

- Read the instruction manual to refresh your memory of its operation.
- Inspect the burners and gas supply tubes for any blockages such as spider webs, fat and grease build up or rusted areas that could show the flow of gas.
- Inspect the physical structure of barbeque to ensure it is in good condition (i.e. check legs are still able to provide adequate support).
- Check all hoses for worn or frayed rubber. Replace if in doubt. Check all connections by spraying with a soap solution to make sure they are tight and not leaking – bubbles will form if gas is leaking.
- Leak test the connection to the cylinder every time you connect it – serious leaks are common and can be dangerous.
- Inspect and/or replace lava or ceramic rock, especially if residue is left behind on the rock. Clean lava rock will distribute heat evenly to the surface and reduce flare-ups.
- Check the gas bottle is within its testing date (i.e. 10 year certification date usually stamped on the bottle). If out of date, replace the gas cylinder.
- Do not check connections with a naked flame.
- Clean the fat / oil tray or container before use to reduce risk of spills and slipping over.

When using the Barbeque

- Ensure that the use of the barbeque is complying with any fire restrictions that may be in place – the University is in the Mount Lofty fire ban area (i.e. a solid fuel kettle barbeque cannot be used on a total fire ban day unless a Schedule 10 permit is obtained from the local council. Wood, charcoal or heat beads are considered solid fuel).
- Ensure awareness of any restrictions on the day(s) the barbeque will be used, including any rapid changes in weather conditions.
- Set the barbeque up in a well-ventilated area (i.e. not in a tent or closed-in marquee) to allow gas and barbeque smoke to disperse.
- Always open the lid on the barbeque prior to lighting to prevent build-up of gas.
- After checking all hoses and connections are fine, turn the gas on and use the igniter switch or light the barbeque immediately. Do not leave the gas running as the build-up of gas will cause a large flame and could cause injury.
- If the burner does not ignite, with the lid open, turn off the gas and wait five minutes before trying again.
- Never use fuels, accelerants or lighter fluid on grills.
- Use long handled tongs and barbeque tools to assist in providing a safer distance away from the barbeque to prevent burns.

- Never move a barbeque if it is already lit.
- Follow the manufacturer's instructions and use the correct start up and shut down procedures.
- Ensure a competent, trained person is using the barbeque and they know how to deal with an emergency such as a fire. Persons under the influence of alcohol, drugs, other substances or ill health must not use the barbeque.
- Ensure the container which captures fat run off is, sturdy, securely attached and of sufficient size.
- Place a mat(s) under the barbeque to prevent fat and oil from reaching the ground. If this occurs the area will need to be cleaned after using the barbeque, as the fat / oil will make a slippery surface.
- Do not use any materials that can become airborne such as saw dust under the barbeque.
- Remove all excess fat from the barbeque after each use to prevent a fire hazard.
- Keep a fire extinguisher nearby for emergencies. If none are available, a portable fire extinguisher will need to be provided.
- Ensure first aid facilities are within a quick response time of the barbeque area or a first aid kit is made available.
- Keep out of reach of children – do not let children play around the barbeque or use it.
- When finishing use of the barbeque, turn the gas cylinder valve off first, then turn the burner controls off. This prevents gas being trapped in the barbeque or hoses.
- If the barbeque process creates ashes, ensure the ashes are cold before disposal.

Gas Cylinders

- It is recommended that the "swap and go" option for LPG cylinders to ensure that cylinders remain safe and that testing is up to date.
- When replacing the cylinder make sure that the cylinder is well secured so it can't roll around the vehicle. Consider manual handling implications when carrying cylinders as the cylinders can be heavy.
- Always keep cylinders upright, they shouldn't be laid on their side.
- If the LPG cylinder is the property of the business area ensure that the cylinder is replaced **within 10 years**, either by purchasing a new gas cylinder or by the "Swap and Go" option. Do not use cylinders beyond the date stamped on the cylinder.
- When in use, make sure the hoses and connections are secure enough to prevent the escape of gas BEFORE turning the gas valve on.
- When finishing use, make sure the gas valve is turned off at the cylinder and the barbeque BEFORE disconnecting hoses and cylinder connections.
- Check gas bottle for any obvious damage or rust. If damaged, do not use and organise a replacement.
- Before transporting the gas cylinder, ensure it has all necessary plugs attached and valves are turned off.
- When transporting the gas cylinder, make sure it has been secured properly to ensure it does not move during transport.

Maintenance and Storage

- Where possible store the barbeque outside. Keep the barbeque covered with a weatherproof cover if kept outside.
- Make sure that barbeque has cooled down before covering and / or moving.
- Cylinders should be stored outside in an adequately ventilated, secure area. The cylinder should be protected against falling, damage and excessive temperature.
- Do not store or use petrol, flammable liquids or aerosols near LPG cylinders.
- Do not store the cylinder in close proximity to an ignition source, or in a location that could jeopardise escape from the building in the event of an evacuation.
- Ensure the barbeque is serviced and maintained correctly including pressure testing of any gas cylinders and checking of the condition of all hoses and connections.
- Consider storage location and frequency of use of barbeque so manual handling of the barbeque is kept to a minimum.
- For each area storing LPG, ensure that a Safety Data Sheet (SDS) is available and the hazardous substances register is up to date.

Information Sources

South Australia

CFS – Fire Danger Season and Total Fire Ban days - what I can and cannot do
- Fire Danger Season dates and permits

MFS – Barbeque safety fact sheet

Mitcham Council - https://www.mitchamcouncil.sa.gov.au/discover/events/planning-an-event
https://www.mitchamcouncil.sa.gov.au/services/health-services/food-safety-information

Northern Territory

NT.GOV.AU - https://nt.gov.au/emergency/community-safety/fire-safety-at-home/barbecues

SecureNT – Bushfires and permit to burn and lighting fires

SecureNT – Fire bans and fire danger periods