

## **PURPOSE**

This guideline is to ensure the safe operation of barbeques and to ensure safe food hygiene standards are met to prevent injury, fire, or foodborne illness.

## **APPLICATION**

All faculties, service divisions, clubs, student related associations and contractors who at a University of Auckland campus, a University of Auckland controlled entity or whilst undertaking any University-sanctioned activity shall follow this guideline.

## **Related University of Auckland Policies**

- Alcohol Approval Guidelines
- Fire Safety & Evacuation Policy
- Event Management Policy

## **University Approval**

Warm Spring and Summer temperatures and cooking food outdoors provide the ideal situation for pathogens to multiply and cause foodborne illness. That means you need to take special care when preparing, cooking and storing food for a barbeque. Follow the below guidelines to ensure a safe barbeque.

## **GUIDELINES**

Please note only Pre-cooked sausages can be used for such event at the University of Auckland, not raw meats.

### **1. Barbeque Safety**

- 1.1. Charcoal fuelled barbeques will not be used on University Campuses. Only LPG barbeques are permitted.
- 1.2. Barbeques will not be operated inside any building and must be used outside where there is plentiful ventilation.
- 1.3. The barbeque must be secured using the correct operating instructions and used only on a flat, dry surface
- 1.4. The barbeque must be positioned so that it does not block egress routes.
- 1.5. Barbeque stalls shall not be located;
  - 1.5.1. Adjacent to major building entrances or Fire Exits.
  - 1.5.2. where smoke detectors may become activated. (Check with Property Services)
  - 1.5.3. adjacent Dangerous Goods Storage Areas
  - 1.5.4. Any area where smoke may be a nuisance to building occupants.
- 1.6. An impervious floor covering must be provided if the stall is located on unsealed ground
- 1.7. Food being prepared or displayed must be protected against insects, dirt, people etc. by means of covers, screens, sneeze guards etc.

- 1.8. Clean the barbeque before and after use to avoid build-up of fats and oils.
- 1.9. Do not store flammable materials near the barbeque
- 1.10. The barbeque must not operate under any covering.
  - 1.10.1. Gas Cylinders – shall be stored upright as seen in Gas and Safety Procedure Policy.
- 1.11. Store in a cool, well ventilated area. Do not store in offices, cupboards.
- 1.12. Leak Test your barbeque at regular intervals or every time the hose, regulator and cylinder is disconnected.
- 1.13. Check for leaks with soapy water by spreading a solution of water and dishwashing liquid on all gas connections. Turn on the cylinder valve, if bubbles appear, gas is leaking. Turn the valve off and contact your local service agent.
- 1.14. Make sure gas appliances, gas cylinders, hoses and connections are in good condition and good working order, and follow the manufacturer's operating instructions. If you suspect there is a problem, take it to an appropriate servicing agency.
- 1.15. Never use damaged or corroded appliances, cylinders, fittings or hoses.
- 1.16. Cylinders must be re-tested every 10 years.
- 1.17. Never try to repair a leaking appliance or cylinder take it to an authorised service agent.