

Standard Operating Procedures

BBQ Safety

Report any safety concerns to the supervisor on duty and raise a hazard form



Equipment required

- › BBQ
- › Gas Bottle

General Safety Tips - BBQ

- › Ensure the barbeque is serviced and maintained according to manufacturer's instructions
- › Follow manufactures directions for correct method of turning on and off the barbeque
- › Do not leave a lit barbeque unsupervised
- › Comply with any fire restrictions such as total fire bans
- › Check LPG connection and hose, and ensure bottle is free from rust and damage
- › Ensure cooking plates are clean
- › Empty fat drip tray and refill with fresh sand (sand will absorb fat and prevent oil fires)
- › Check operation of knobs and auto ignition starters
- › Check all fitting for leaks using soapy water (if leak is present the solution will form bubbles)
- › Ensure a continuous supply of water is available at all times i.e. garden hose
- › Never put flammable liquid on the barbeque, e.g. petrol
- › Use barbeque in well ventilated/outdoor areas only
- › Position barbeque away from potential ignition sources, and shelter it against wind gusts
- › If a gas leak occurs shut off the cylinder immediately and allow any gas to dissipate. Do not reuse the barbeque until serviced/connections replaced
- › Turn off the gas bottle before turning off the BBQ burners to use up any gas in the hose

General Safety Tips – Gas bottles

- › Use a replacement change over system. Do not refill gas bottles
- › Check LPG cylinder test date (cylinders out of date MUST be tested before use)
- › Store gas bottles in a well ventilated area, away from potential ignition sources
- › Always store the gas bottle in an upright position
- › Ensure the gas bottle is turned completely off, when storing/not in use

