

BBQ SAFETY & INSTRUCTION

Operation of a Bond BBQ will require a minimum of one person in attendance who has had prior experience using a BBQ on campus or a similar BBQ elsewhere.

This guideline is intended as instruction to student club groups only for the intention of social gatherings and events where BBQ food as specified within the allowable parameters of the University is served in a private capacity to fellow students.

Important Information

Gas cylinders are highly flammable and dangerous if used incorrectly. If you are unsure, you must request assistance.



Student safety is TOP PRIORITY. If you are in any doubt, please call the following numbers for assistance. Security 5595 1234 | Facilities 5595 1086 | Events 5595 3090 |

Safety Instruction

If any of the following occurs immediately turn off the gas knobs and valve if safe to do so, step away from the BBQ and call for assistance.

- You smell gas (similar to rotten eggs or cabbage)
- You hear a gas-leaking sound from the gas bottle valve or nearby area
- You see large flames erupting outside the enclosed burner area
- You see flames near the gas bottle

Prior to the event

You will need the following items to ensure a safe and successful BBQ event. Note that these items are NOT supplied by the University in normal situations and students should ensure they are purchased and on hand PRIOR to the event

- BBQ tongs and scraper
- Paper towels (for cleaning)
- Alfoil (for covering food)
- Alfoil trays (for keeping cooked food hot)
- High burn point oil (eg vegetable or canola; not spray oil or olive oil)

Set Up Instructions

- Check your equipment has been delivered with the gas bottle hose securely attached to the BBQ appliance
- MOVE THE BBQ TO A GRASSED AREA (BBQ's are not permitted on hard surface areas such as tiles or cement on campus due to oil spillage. Mats or cardboard is not permitted to be put underneath BBQ's due to WHS trip hazard compliance)
- If the gas bottle is not 'hung' on the BBQ frame, place the bottle at a safe distance to the side of the BBQ within 50cm so as not to become a trip hazard. DO NOT place the gas bottle underneath the BBQ near the gas burners
- Ensure the BBQ is situated AWAY from pedestrian traffic where it may be a burn hazard to event patrons. BBQ's are NOT to be used as a vessel from which to serve food.
- Unwrap the clear film from the BBQ plate. This indicates that the BBQ has undergone high pressure washing and is sanitised and clean. No need to clean further.
- If clear film is not present, wipe and scrape down the BBQ while on very low heat with oil and paper towels. Continue this process until there is no residue left on the paper towels.
- Turn on the gas bottle (counter clockwise)
- Light the BBQ by simultaneously pushing and turning heat knob to the RIGHT while pressing the ignite button
- Continue to hold heat knob for 3 seconds until the burners exhibit flame
- If gas DOES NOT LIGHT AFTER 3 SECONDS, release knob and wait for 10 seconds until residual gas has cleared
- If ignite button does not work, you are permitted to use a BBQ lighter. DO NOT use a normal cigarette lighter
- To light other burners, turn on to high and wait 3 seconds for flames to catch. Stop, wait and repeat as above if secondary burner does not light after 3 seconds.



Post event & clean up

- Turn off all burners and check that flame has stopped
- Turn of gas cylinder knob (clockwise) until tight
- Scrape or wipe any excess food from BBQ plate
- Leave BBQ and gas bottle neatly together with equipment for collection

BBQ's can easily burn. In the event of a burn, place injury under cold tap water for 20 minutes and consult a doctor if required. Please advise campus Security immediately and complete an [Incident Report](#).

For more information contact the Student Events Office on 5595 1211