



Scope

This applies to any University department, chartered Student Organizations or other recognized groups wanting to grill or cook outside as part of an event on Saint Louis University's campus or sponsored by Saint Louis University.

Guidelines

University departments and recognized student organizations that adhere to the procedures stated below can conduct outdoor grilling/cooking on campus. Prior approval must be granted from Event Services and Risk Management before any open flame grilling/cooking is allowed. Grilling/cooking must be conducted in designated approved areas on campus.

Departments to Notify

- Chartered Student Organizations or other recognized groups or departments will be required to notify the following departments two weeks prior to the scheduled event:
 1. Event Services - area, and safety

precautions in place.

Risk Management to provide Waivers for participation.

Event Services – Grounds Division

The Grounds Division must approve placement of cooking devices.

Event Site Preparation

- Facilities Services must be consulted and must approve the location of all activities involving the outdoor event. They also should be present during set-up and tear-down to ensure that there is no fire hazard.
- Barbecue grills should be used on a firm, flat, stable surface.
- Grills should **not** be used indoors, which include: garages, carports, wooden surfaces, balconies or beneath any structure equipped with an overhang.
- Grills should **not** be used within 20ft. of any structure.
- Place the grill a safe distance from event attendees and out of the paths of



- Per the City of St. Louis, fires must be extinguished within four (4) hours following ignition, and in no case will a fire be allowed to burn later than 11:00 pm.
- Turkey fryers are NOT permitted at any Saint Louis University Event.
- Loose clothing should **not** be worn when grilling.
- Never leave the barbeque grill unattended.
- Long utensils should always be used to avoid burning yourself.
- Never attempt to relocate a grill once the fire has been lit or a grill that is hot.
- Alcohol is prohibited.

Specific Safety Measures for Distinct Types of Grilling

- **Electrical Grill Safety:**
 1. Never immerse or expose cords, plug or heating elements in water or other liquid.
 2. Electric grills should not be used in the rain.
 3. Do not use electric grills near combustible or flammable materials.
 4. Visually inspect cord, plug and all connections for damage and wear prior to grilling. Do not use it if the grill shows any sign of wear.
 5. All knobs should be in the OFF position when unplugging or plugging the grill into the electrical outlet.
 6. Unplug the grill from the electrical outlet prior to cleaning or when not in use.
 7. To ensure protection against risk from shock, electrical grills should be connected to a ground fault circuit interrupter (GFCI).
- **Charcoal Grilling Safety:**
 1. **Only** charcoal briquettes are to be burned in a grill, **NO** exception.
 2. Never use gasoline or kerosene to light a charcoal fire. Only liquid lighter fluid intended for charcoal starting may be used and should **not** be added to an already lit charcoal grill.
 3. Because charcoal produces carbon monoxide fumes, do not store charcoal grills indoors until charcoal is completely extinguished and disposed of.
 4. Charcoals should be given plenty of time to extinguish (minimum 48 hours). After permitting the coals sufficient

