

Roger Williams University Outdoor Grilling Procedures

OUTDOOR GRILLING REQUIREMENTS

Outdoor grilling on Roger Williams University property is permitted under the following conditions:

Acceptable Grill Types

- Authorized University departments (Dining, Residence Life and Housing) may purchase and use propane, natural gas, or charcoal grills provided that:
 - They are of an approved type and are to be installed in an approved manner.
 - They have been approved by a testing laboratory or by test data acceptable to the authority having jurisdiction (Bristol or Portsmouth Fire Chief as applicable).
 - Safe storage is available for the grills and any fuel sources (see the “Gas Grills” section below for propane cylinder storage requirements)
- Visitors and students may use personal charcoal grills no greater than 22.5 inches in diameter with “match-light” (self-starting) charcoal briquettes only.

Grill Placement

- Grills must be used on a firm, flat, stable surface.
- Grills cannot be used indoors, which includes: garages, carports, balconies, tents or beneath any structure equipped with an overhang.
- Grills cannot be used within 15 feet of any structure.
- Place the grill a safe distance from event attendees and out of paths of travel (minimum of 10 feet).
- Grills must be placed away from vehicles a minimum of 10 feet.

Fire Extinguishers

- Fire extinguishers must be readily available when using any portable grill.

Grill Operation and Personal Safety

- Loose clothing must not be worn when grilling. Long hair must be tied back away from the face and off the shoulders and back.
- Long utensils must always be used to avoid burns.
- Never attempt to relocate a grill once the fire has been lit or the grill is hot.
- Never leave the grill unattended.
- Grill ash and charcoal debris must be disposed of in a safe manner.

Use of University-owned Gas Grills

Use of Residence Life and Housing-owned gas grills must be conducted by:

- i. A Residence Life and Housing staff member who has received University Dining training in Food Handling Safety and Burn Safety; or
- ii. An approved caterer; or
- iii. Dining Services.

Notes:

- In instances (i) and (iii) above, the food shall be provided by Dining Services. In instance (ii), the food shall be provided by either the caterer or Dining Services.
- Residence Life and Housing-owned gas grills may not be used by other Departments, other Divisions within Student Affairs, or third-parties.

Use of University Dining-owned gas grills by other Departments and/or by Third Parties must be conducted by:

- i. Dining Services

Notes:

- In all instances, the food shall be provided by Dining Services
- Grills may not be used by students

Use of University Dining-owned Charcoal Grills

University Dining may, from time to time, have charcoal grills available for use by third-parties (e.g., parents attending a sporting event). The following shall govern such usage:

- Such are not available for use by employees or students.
- Third-party users may either request Dining to provide the food or provide and cook the food per the established University fee schedule. Users may also elect to bring their own food and cook their own food, although a rental/cleaning fee may apply for use of the grill.
- Grills may only be used in areas specifically authorized by the Dining and all applicable grilling procedures outlined herein will apply.

REQUIREMENTS SPECIFIC TO GAS (PROPANE OR NATURAL) GRILLS

Propane and natural gas are flammable gases and can be dangerous. Most incidents happen when a grill has been left unattended for a period of time, or shortly after refilling and reattaching the cylinder. To reduce the risk of injury, these conditions apply to the outdoor use of gas grills, in addition to the “Outdoor Grilling Requirements” listed above:

- Before lighting a gas grill, check all connections leading from the fuel source to the inlet connection of the gas grill for leaks. Never use a match, candle or flame source to check

for a gas leak. A leak can be detected by putting soapy water at the connections. If bubbles surface, there is a leak. If this happens, shut off the tank valve and tighten all connections. If the connections continue to leak, place the grill out of service and notify the department manager who has authority over the grill. The manager must have a certified dealer check the grill before using it again.

- Open the valve only a quarter to one-half turn before lighting.
- Always shut off the valve to the fuel source when it is not in use.
- Never start a gas grill with the lid closed. The propane or natural gas may accumulate inside and, when ignited, could explode and blow the lid off, causing injury.
- Have an ABC-type fire extinguisher located in the grilling area.
- Store full or empty propane tanks in a well-ventilated area away from potential sources of flame such as furnaces, water heaters or any appliance with a pilot light and in locked cages as provided by the University. Tanks must be secured in cage to prevent tipping over. Storage of propane tanks are never allowed in any RWU Building.
- All propane tanks must be properly labeled in compliance with OSHA Hazard Communication Standard requirements and DOT Hazardous Materials requirements. Never remove or deface manufacturer-provided labels.
- Employees transporting propane tanks that need to be refilled must follow safety precautions. Cylinders must have their valves closed and be secured upright in the bed of the truck and protected from damaged while in transport. No more than 440 lbs. of propane may be transported at one time on a single truck (standard propane cylinders are 20 lb. each), and any individual cylinder larger than a standard 20 lb. propane cylinder may weigh no more than 220 lbs. Each cylinder must be marked with the proper shipping name, UN number, and have a hazard class warning label (all items are present on original manufacturers' labels – see EHS if label is missing or illegible).

REQUIREMENTS FOR STUDENTS USING UNIVERSITY-OWNED OR PERSONAL GRILLS

University students may use the University-owned stationary charcoal grills to cook food for their personal consumption or their own charcoal grills that are secured a minimum of 15 feet away from all Residential Halls under the following conditions:

- All of the “Outdoor Grilling Requirements” listed above apply
- Students must only use “match-light” charcoal – lighter fluid and other accelerants are not permitted on campus
- Students must dispose of the used charcoal in the metal charcoal disposal box located near each grill at the designated grilling location.
- Students may not use the grills to cook food to sell to University or community members.
- Students may not use propane or natural gas grills, or alcohol stoves. Personal grills may only be charcoal grills less than 22.5 inches in diameter, and only used with “match-light” charcoal briquettes.