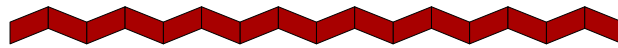




# Portable Cooking Grills



## Safety and Security Fact Sheet

**PROPER APPROVAL** – The use of grills requires a high level of responsibility.

- Principals or program managers must approve all grill use.
- Only adults may use grills.

**FIRE PREVENTION** – Grills must be properly located and used carefully in order to prevent fire.

- Grills may be used only outdoors and away from combustible materials, including concession stands, modular buildings, or trailer classrooms.
- The grill should be located so that it is a minimum of 15 feet from any structure.
- Whenever possible, consider using gas-fueled grills (see requirement below) instead of charcoal grills because of the hazards associated with disposal of hot ashes and coals.
- If charcoal grills are used, the coals must be soaked with water when the cooking has been completed. The soaked coals should then be stored outside the school for a period of 24 hours before they can be placed in a dumpster for disposal.

**PROPANE (LPG) PERMIT REQUIREMENTS** – The use and storage of typical cooking grill 20 # propane cylinders (see image to the right) requires a permit from the Office of the Fire Marshal. Please note that the use of small propane cylinders (similar to those shown on the right bottom) by individuals cooking prior to activities (tailgaters) are exempt from this permit requirement.



All FCPS programs and groups such as PTSA, PTA, Booster Club, civic organizations, wishing to store or use propane fueled cooking grills on FCPS property will be required to provide funds, apply for, and obtain one of the permits below:

- **Annual use** – permit F3LP5 - \$125: Storage, Use & Handling Outside, Temporary/Transient Stationary Installation (Up to 1 Year)
- **Single event use** – permit F3LP6 - \$65: Storage & Use Outside, Portable Cylinders – Per Event (Cylinders 1 to 40 lbs)

**MORE INFORMATION ON PROPER PROPANE (LPG) STORAGE CAN BE FOUND ON OSS FACT SHEET SAF-15A at <http://www.fcps.edu/fts/safety-security/publications/saf-15a.pdf>**

**BURN PREVENTION** – People who are cooking and other people who are standing or sitting near the grills must be safe from accidental contact with grills.

- Grills should be located so that they are isolated from normal travel paths such as sidewalks.
- Grills should be positioned so that the people who are cooking cannot be bumped. Protect the cooking area with a physical barrier such as a ring of tables.
- When finished cooking on grills, people must be observant and careful until the grills have cooled to prevent accidental burns.

**SAFE FOOD HANDLING** – Special care must be taken when cooking outdoors to prevent bacterial infection.

- Persons handling raw meat must wash their hands frequently and thoroughly.
- Uncooked meats must be properly chilled until ready for use. Cooked food must be served immediately or kept hot until needed.
- Meat must be thoroughly cooked.
- Do not place cooked meat on surfaces that have been contaminated by raw meat.
- Remember: “Keep hot food hot; keep cold food cold” and “Cook the pink out of meat!”

TYPICAL COOKING GRILL 20# CYLINDER



EXEMPT SMALL PROPANE CYLINDERS

**If you need assistance, call the safety section at 571-423-2010.**