

SAFE WORK INSTRUCTION

GAS BARBEQUE (BBQ)

PERSONAL PROTECTIVE EQUIPMENT

No specific PPE is required when using a gas BBQ.

POTENTIAL RISKS	DON'Ts
<ul style="list-style-type: none">❗ Gas leaks. Remember that LPG is flammable, heavier than air and may remain in areas for some time.❗ Explosion due to gas leakage.❗ Burns from contact with fire or hot metal.❗ Combustible material/fat fires.❗ Food-borne illness.	<ul style="list-style-type: none">✗ Do not use faulty equipment. Immediately report suspect equipment to your supervisor✗ Do not light the BBQ if there are gas leaks around the regulator.✗ Do not use inside or in a confined area.✗ Do not use if a fire ban is in force.

PRE-OPERATIONAL SAFETY CHECKS

- ✓ Locate and ensure you are familiar with all controls.
- ✓ Clean the BBQ and cutlery before use.
- ✓ Always use in a well-ventilated area.
- ✓ Clear the surrounding area of combustibles before lighting a BBQ.
- ✓ Remove any protective covers.
- ✓ Consider having a fire extinguisher or hose nearby for emergencies & fire safety.

LIGHTING THE BBQ

- ✓ Ensure the hood is open and the burner controls are OFF before lighting.
- ✓ Open the gas bottle valve and check for leaks around the connections. Do not use if there are signs of escaping gas or liquid.
- ✓ Ignite the BBQ using the burner switch.
- ✓ Turn on required burners in sequence.

DURING USE

- ✓ Use alcohol responsibly around barbecues.
- ✓ Once lit, clean and oil the BBQ.
- ✓ Allow BBQ to come up to temperature before grilling.
- ✓ Do not leave BBQ unattended.

ENDING OPERATIONS AND CLEANING UP

- ✓ Clean BBQ and oil cooking surfaces while hot.
- ✓ Turn off the gas bottle first, then the burners.
- ✓ Allow BBQ to cool (recommended 4 hours) before moving or replacing covers.
- ✓ Disconnect the gas bottle if BBQ is being stored inside.

FOOD SAFETY

- ✓ Be mindful of personal and cultural values: vegetarian, halal, kosher, and non-red meat eaters may wish to have food cooked in such a way as to avoid cross-contamination.
- ✓ Wash hands thoroughly before food handling
- ✓ Defrost any frozen foods thoroughly before cooking
- ✓ Have one set of utensils for raw meat and poultry and another for cooked foods.
- ✓ Precook chicken, thick meat patties and sausages to ensure they are thoroughly cooked through.
- ✓ Don't use the same plate to transport raw and cooked foods.
- ✓ Refrigerate or freeze any leftovers within two hours of their preparation
- ✓ Don't reheat leftovers more than once
- ✓ Eat refrigerated leftovers within two days.

GAS BOTTLE SAFETY

- ✓ Keep gas bottles upright and cool.
- ✓ Ensure bottles are free of rust or damage.
- ✓ Check O-ring connections for damage / fraying.
- ✓ Check for any gas leaks by spraying soapy water on suspect connections, bubbles will form if gas is escaping.
- ✓ Store spare bottles in a gas cage.

This Safe Work Instruction does not necessarily cover all possible hazards associated with this equipment and should be used in conjunction with other references. It is designed as a guide to be used to compliment training and as a reminder to users prior to equipment use

