

## I. Outdoor Gas/Charcoal Grilling on Campus

A. Authorized Groups: University Departments, Vendors, and Recognized Student Organizations that adhere to the procedures stated below are allowed to conduct outdoor grilling in approved locations. Individuals and unauthorized groups may not conduct grilling on campus. Individuals may grill for tailgating during football games in designated parking lots where tailgating is allowed to occur. University Housing has guidelines related to University Apartments and residence halls.

### 1. Departments

- a) University departments may use/own a grill for department activities, not for individual use.
- b) Only commercially available equipment shall be used.
- c) Johnson County Department of Health food handling guidelines shall be followed.

### 2. Student Organizations

- a) Recognized student organizations may be allowed to hold grilling activities in designated approved areas on campus
- b) Commercial vendors must be used for student organization activities.

### 3. Vendors

- a) Johnson County Department of Health food handling guidelines shall be followed.
- b) All vendors must be licensed, provide a copy of their Health License, and provide proof of insurance with the following minimum limits:
  - (1) Commercial General Liability - \$1,000,000 per occurrence
  - (2) Commercial Automobile Liability - \$1,000,000 combined single limit
  - (3) Workers' Compensation/Employers Liability - \$100,000/\$100,000/\$500,000

B. Fire Protection Protocol: To maintain a safe environment for individuals and buildings, the following must be in place before attempting to grill outdoors:

### 1. Fire Extinguishers

- a) Fire extinguishers shall be provided for each grilling operation in accordance to the table below:

Total Cooking Area (square inches)	Fire Extinguisher Size and Type	Minimum UL Listing	Quantity
Less than 1100	2.5# Regular Dry Chemical (BC)	10 B,C	1
Greater than 1101, but Less than 3500	5# Regular Dry Chemical (BC)	40 B,C	1
Greater than 3501	10# Regular Dry Chemical (BC)	60 B,C	1

Note – Regular dry chemical or “BC” (Sodium Bicarbonate) fire extinguishers have better extinguishing capabilities for grease fires than those that use Multi-purpose dry chemical or “ABC” type fire extinguishers.

- b) Fire extinguisher(s) shall be serviceable, fully charged, and inspected or “tagged” by an authorized fire equipment distributor within the past year.
  - c) Fire extinguisher(s) shall not be taken from any building or structure and used to meet the requirements for grilling operations. Separate extinguisher(s) must be obtained for this purpose.
  - d) If a fire emergency should occur outside, notification of authorities shall be via telephone by dialing 911. Activation of a building’s fire alarm system shall not be allowed, unless the building is in immediate danger of catching fire.
2. Liquid Propane (LP) Tank and Flammable Liquids
- a) All LP grilling operations shall be supplied with an appropriately sized tank and shall not be oversized. Maximum sized LP cylinders shall be 50 gallons; 2 tanks will be allowed on larger grills when equipped with mounts and piping.
  - b) Spare LP tanks shall not be stored at or near any grilling operation.
  - c) LP tanks shall not be stored inside a building.
  - d) All other flammable liquids (e.g., lighter fluid) shall be stored in an approved storage cabinet.
  - e) All LP operated grills shall have compliant cylinders/tanks equipped with an Overfilling Protection Device (OPD).
3. Grilling Operation Requirements
- a) All grilling operations shall be operated in a safe manner.
  - b) All grilling operations shall be located at least 20’ away from any building or structure, including equipment and materials.
  - c) Grilling operations may not be on balconies, decks or wooden surfaces and shall be located in ground level areas only.
  - d) Charcoal grills will be allowed; however, embers/ash shall not be disposed of on/in University property or containers.
  - e) All hot surfaces greater than 160 degrees F shall be protected /guarded. Anyone not cooking shall be kept away from the hot surfaces by physical barriers with a distance of at least four (4) feet from the hot surface/object. All grills should be supervised 100% of the time to prevent fires and burns.
  - f) Only liquid starter fluid intended for charcoal starting may be used and should not exceed 32 oz. per grilling operation.