



GUIDELINE FOR GRILLING ON CAMPUS

Part 1 – Introduction

- 1.1. This operating Instruction supersedes existing Fire Safety Instruction or other guidelines on this subject matter.
- 1.2. This instruction establishes guidelines and procedures and assigns responsibilities and requirements; establishes a tool to assist with assessing and implementing the use of portable cooking grills and smokers on Middle Tennessee State University property that is outside the existing process and procedure for Football Tailgating.
- 1.3. All campus groups, including but not limited to student organizations, athletic teams, campus departments or offices must read and sign this agreement before they will be permitted to use portable grills on campus.
 - 1.3.1. If an Event will have more than 25 persons or a special set-up is required, please submit a request to Event Coordination or Student Unions and EH&S-Life Safety and Emergency Management a minimum of 2 weeks in advance.
 - 1.3.2. Student Organizations should work through their applicable on-campus advisor/Department Chair to request permission to grill on the MTSU Campus.
- 1.4. All grilling and associated activities are the sole responsibility of the requesting organization or department. Grilling is **"At Your Own Risk"**. The requesting party is responsible for any damage to property, or accidents that occur while grilling. This includes anything that occurs involving negligence when disposing of the by products from the grill.

Part 2 – Grilling Requirements

Allowable Grill Types:

- 2.1 Charcoal grills, Gas Grills, and charcoal smokers are permitted. Personal grills will be allowed upon consent from the Office of EH&S-Life Safety and Emergency Management (Fire Marshal). The grill should be inspected and approved before use.
- 2.2 Liquid Propane (LP) Tank and Flammable Liquids
 - 2.2.1 All LP grilling operations shall be supplied with an appropriately sized tank and shall not be oversized. Maximum sized LP cylinders shall be 25 gallons; 2 tanks will be allowed on larger grills when equipped with mounts and piping.
 - 2.2.2 Spare LP tanks shall not be stored at or near any grilling operation.
 - 2.2.3 LP tanks shall not be stored inside a building.

2.2.4 All other flammable liquids (e.g., lighter fluid) shall be stored in an approved storage cabinet.

2.3 All LP operated grills shall have compliant cylinders/tanks equipped with an Overfilling Protection Device (OPD).

3 Grilling Operation Requirements

3.1 All grilling operations shall be operated in a safe manner.

3.2 All grilling operations shall comply with all applicable rules and regulations set forth about Food for Sale on Campus.

3.3 Grills must be attended at all times. All grills should be supervised 100% of the time to prevent fires and burns.

3.4 All grilling operations shall be located at least 50' away from any building or structure, including equipment and materials.

3.5 No grill will be allowed on any grass area or within 50 feet of any combustible structure, besides those permanently affixed grills located in the Campus Apartment vicinities. When the grill is in use, it cannot be under any type of combustible overhead material. *i.e.*, Overhead Limbs, Power lines, or canopies.

3.6 Grilling operations may not be on balconies, decks or wooden surfaces and shall be located in ground level areas only.

3.7 All hot surfaces greater than 160 degrees F shall be protected/guarded.

3.8 Anyone not cooking shall be kept away from the hot surfaces by physical barriers (*i.e.*, saw horses, parking barriers, etc.) with a distance of at least four (4) feet from the hot surface/object.

3.9 Only liquid starter fluid intended for charcoal starting may be used and should not exceed 32 oz. per grilling operation.

3.10 All non-affixed campus grills and smokers must have a lid; no open flame cooking will be allowed on non-campus grills. Fires built on the ground will not be allowed.

4 Waste Disposal:

4.1 Do not dump charcoal, hot or cold, into any wooded or vegetated area.

4.2 Charcoal, after it has cooled, must be disposed of properly in a non-flammable metal container.

5 Cleaning of the grilling area is mandatory.

5.1 Ensure all trash is picked up and disposed of properly; any grease residue is wiped up, and waste/left over food is disposed of properly to avoid bugs or rodents.

6 Fire Protection Protocol:

6.1 To maintain a safe environment for individuals and buildings, the following must be in place before attempting to grill outdoors:

6.1.1 Fire extinguishers shall be provided for each grilling operation in accordance with the table below:

Total Cooking Area (square inches)	Fire Extinguisher Size and Type	Minimum UL Listing	Quantity
Less than 1100	10# Regular Dry Chemical (BC)	10 B,C	1

Greater than 1101, but Less than 3500	10# 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.

6.1.2.1.1 Fire extinguisher(s) shall be serviceable, fully charged, inspected and “tagged” by an authorized fire equipment distributor within the past year.

6.1.2.1.2 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.

7 Emergency Contact:

7.1 If a fire emergency should occur outside, notification of authorities shall be via telephone by dialing 615-898-2424 or 911.

7.2 Activation of a building’s fire alarm system shall not be allowed, unless the building is in immediate danger of catching fire.

8 Signatures:

8.1 The below information and signature(s) indicate signee has read and agrees to the aforementioned statements regarding Middle Tennessee State University Campus Grilling.

Event Coordination or Student Unions Reservation #: _____

Requesting Party: _____ Date: _____

Supervisor: _____ Date: _____

EH&S Fire Marshal: _____ Date: _____

9 Additional details:

9.1 For additional information and details regarding this guideline, contact the Campus Fire Marshal, Jake Turner at 615-898-2879.