

INTRODUCTION

Preparing food over a charcoal or propane grill is an activity associated with many student and University events. Grilling can be an excellent means to prepare food and the activity itself lends itself well to a fun and festive atmosphere. However, grilling does pose risks of injury to individuals and to possible fire that can damage University property. Emergency rooms report 3000-4000 injuries from grilling each year, 70% of which are burns. Proper handling of food is also important to having a safe event. Improper handling of raw meat can cause food borne illness and under cooked or improperly stored foods can lead to serious illness.

It is the goal of the University to assist student organizations in taking the necessary precautions needed to have as safe an event as possible.

GUIDELINES FOR GRILLING

The following is a list grilling guidelines that are to be followed when grilling on campus:

1. Portable grills should be used on a firm, flat, stable surface. No grilling on balconies, decks, or wood surfaces. NEVER grill inside or under a tent or awning. Grilling on noncombustible surfaces such as concrete or asphalt is preferred over grilling on grassy ground.
2. No accelerants will be used to ignite charcoal/wood grills. Use only self-starting charcoal.
 - a. EXAMPLES:



3. All coals will be disposed of in a safe manner. It is recommended that a metal can be used for this process.
4. No grills will be used within ten feet of any buildings, fences, pedestrian walkways, overhead branches or combustible materials.
5. An approved fire extinguisher will be readily available when grilling is in progress.
 - a. 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. A single 5 lb. extinguisher is required for grill surfaces less than 3500 sq. in. A 10 lb. extinguisher is needed for grill surfaces greater than 3500 sq. in.
 - c. DO NOT take fire extinguishers from inside University buildings. Separate fire extinguishers are needed for grilling operations.
6. All grills will be cleaned and inspected prior to use.
 - a. Do not allow fat to build up on the grates or on the trays under the grates.
7. Never attempt to relocate a grill once it has been lit or a grill that is hot.

Grilling and Safe Food Handling Guidelines

8. Never leave the grill unattended.
9. All portable grills will be stored properly (no inside storage).
10. Minimize jewelry and suitably confine hair when operating the grill.
11. Propane grills at Teal & Earle will only be used under supervision by CLL professional staff.
- 12. If a fire emergency occurs, call BU PD (710-2222) immediately.**

GUIDELINES FOR SAFE FOOD HANDLING WHEN OUTDOOR COOKING

1. Always wash your hands before and after handling food.
2. Keep the grill, dishes and utensils clean. Prior to grilling, ensure grate is clean and free of any wire bristles.
 - If you use a wire bristle brush to clean the grates, wipe grate off with a wet cloth to ensure no wire bristles are left behind. Every year people end up with wire bristles stuck in their throat or digestive system with nasty results (just Google “grill brush wire stuck throat”).
3. Harmful bacteria present in raw meat and poultry and their juices can contaminate safely cooked food. When taking food off the grill, use a clean platter and utensils. Never reuse utensils that have touched raw meat with cooked, ready-to-eat foods.
- 4. Keep hot foods hot and cold foods cold.**
 - Remember to properly store foods before grilling, including during transportation to grill site.
5. The Food and Drug Administration (FDA) recommends the following food temperatures be reached when grilling:
 - Burgers: 160°F
 - Chicken: 160°F to 180°F
 - Steaks: medium-rare=145°F; medium=160°F, well done=170°F
 - ANY food being REHEATED=165°F minimum
 - Note: Judging doneness by the color of the meat for either beef or chicken is not recommended.
6. Do not let meats sit out for longer than 2 hours after grilling. If outside air temperature is over 90°F limit reduce time allowed to one hour. Foods left out longer than this should be discarded.
7. Keep condiments, especially mayonnaise cold till ready to use.