

# STANDARD OPERATING PROCEDURE

DO NOT USE EQUIPMENT UNLESS YOU ARE TRAINED, COMPETENT & HAVE PERMISSION

## LPG BBQ

IN CASE OF AN EMERGENCY CALL UWA SECURITY ON 6488 2222



### POTENTIAL HAZARDS

Fire	Damaged regulator or hoses	Blocking emergency escape
Explosion	Build-up of grease and fat	Fire extending to combustible material nearby
Leaking gas bottles	Explosive atmosphere in contained spaces	Hot surface
Faulty connections	Harmful fumes and gases in contained spaces	

### PRE-OPERATIONAL SAFETY CHECKS

DO NOT USE DEFECTIVE OR FAULTY EQUIPMENT

BBQ is not used indoors and is in a well-ventilated outdoor area away from building vents and grills.  
BBQ is located on a firm, level base, sheltered from wind gusts and well away from flammable material and does not hinder emergency escape. Protect the ground (grass, paving etc.) from hot fat e.g. mat, drip tray.  
Check for excessive fat build up and replace drip tray if required.  
LPG gas cylinder in date, undamaged and in good order. Ensure cylinder is secured during transport.  
All connections are correctly tightened. On connection of the cylinder to the BBQ a leak test has been performed.  
Keep fire fighting equipment nearby.

### OPERATIONAL SAFETY

Follow the manufacturer's instructions and use the correct start-up and shut-down procedures.  
Ensure a competent person is present at all times during usage of BBQ.  
Keep people, particularly children, away from the BBQ while hot.  
Ensure no naked flames are in the vicinity when connecting or disconnecting hose cylinders.  
Shut off the cylinder valve before disconnecting the bottle from the BBQ.  
If a gas leak occurs, shut off the cylinder immediately to allow any gas to dissipate.  
After the cooking is finished make sure the gas is turned off at the cylinder.  
A fat fire can be frightening. Once the fuel (fat) is consumed the fire may cease and not be of concern. If in doubt or if the fire escalates, threatens the gas line and surrounds or the fire originates from the gas connections call UWA Security on 6488 2222. Only fight the fire if you are competent and confident to do so.

### POST-OPERATIONAL

After the cooking is finished make sure the gas is turned off at the cylinder.  
All excess fat should be cleaned and disposed of.  
Cylinders should be carried and stored upright at all times. Cylinders should be stored outside in a secure, adequately ventilated area, with protection against falling, damage and excessive temperature rise.  
Cylinders must not be stored near an ignition source or in a position which may jeopardise emergency escape e.g. stairwells.  
Protect the hose from heat, sun and physical damage (It is good practice to replace the hose every five years)

### FORBIDDEN

THIS EQUIPMENT MUST ONLY BE USED FOR THE PURPOSE FOR WHICH IT IS INTENDED

Using LPG BBQs indoors. Storage of LPG indoors (including stairwells) unless in a specifically ventilated store.

This Standard Operating Procedure does not necessarily cover all possible hazards associated with the equipment. It should be used in conjunction with other references. It is designed as an adjunct to training and to act as a reminder to trained, competent operators.