SAFE WORK INSTRUCTION
GAS BARBEQUE (BBQ)

PERSONAL PROTECTIVE EQUIPMENT

No specific PPE is required when using a gas BBQ.

POTENTIAL RISKS

- 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.

DON'Ts

- 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-OPTERATIONAL 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 barbeques.
- 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.