

Guidance notes for the use of barbecues at events

1. Make sure the barbecue is in good working order.
2. Ensure the barbecue is on a flat site well away from any wooden structures, trees, or shrubs.
3. Think about the location in relation to other activities e.g., it would not be sensible to locate the barbecue next to a bouncy castle where children are running around.
4. Create some sort of barrier to prevent children from accessing the cooking areas.
5. Never leave the barbecue unattended. It must be always supervised by responsible adults.
6. Keep a bucket of water or sand nearby for emergencies.
7. If using charcoal barbecues, only use recognised fire lighters or starter fuel and only on cold coals. Use the minimum necessary. Never use petrol, meths or other accelerants.
8. If using gas barbecues, make sure the tap is turned off before changing the gas cylinder. After cooking, turn off the gas cylinder before turning off the controls to ensure any residual gas in the pipe is used up.
9. You should prevent any scorch damage to the site. If using disposable barbecues, use a heat resistant layer between the barbecue and the grass.
10. When food is being handled, prepared and sold, a valid Food Safety certificate is required.
11. Make sure food is stored at the correct temperature and that it is properly cooked through. For further information please refer to the [Beat the Barbecue Bugs](#) leaflet.
12. Avoid cross contamination. Store raw meat separately before cooking, wash your hands after handling raw meat and use different utensils, plates and chopping boards for raw and cooked food.
13. Ensure the barbecue is cool before attempting to move it.
14. The ashes from charcoal barbecues can change the acidity of the soil and damage the ecology of the site. Once cool the ashes must be removed from site and disposed of responsibly.
15. All litter created during the event, including food waste, must be collected and removed from site after the event.