

Environmental Health and Safety Update

Use of Barbecue Grills

Overview

The use of barbecues in New York City is strictly regulated, including extinguishing materials, types of fuel, and separation distance from combustible materials. This Update provides requirements for the use of barbecues at Weill Cornell Medical College (WCMC).

Applicability

This Update applies to all barbecue use at WCMC.

Responsibilities

Environmental Health and Safety (EHS) provides technical assistance and guidance on barbecue use and inspects areas using barbecues for compliance.

Housing ensures that guidelines for barbecue use are followed in residential areas and incorporates barbecue guidelines in Housing residential information.

Student-Organizing Groups/Departments ensure that contractors and/or students will meet WCMC barbecue requirements when planning student functions.

WCMC faculty, staff, students and contractors follow the guidelines listed in this document when using barbecues.

Guidelines

Non-residential Areas

The use of barbecues in non-residential areas is strictly prohibited unless authorized in writing by Environmental Health and Safety. Contact EHS well in advance of using barbecues to request authorization.

Residential Areas

The following guidelines must be followed when a barbecue is to be used in a WCMC residential area:

- **Propane** is not allowed under any circumstances
- **Charcoal** may be used in a grill if the following requirements are met:
 - the grill is at least 10 feet away from any combustible materials (e.g. cardboard)
 - the grill is at least 10 feet away from any building
 - a garden-type hose attached to a water supply or at least a 16 quart pail of water is available in the area of the grill
 - only barbecue starter fluid is used to start the grill
 - starter fluid is used sparingly and never added to an open flame which can easily flashback along the fluid's path to the container

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- only smokeless coals containing no mesquite, woodchips or other substances that produce an aroma may be used
- coals are soaked with water after cooking is completed
- ashes are only removed after they are completely cooled
- damp or wet coals are stored in a well ventilated area to prevent spontaneous combustion during the drying process
- **Electrical** barbecue grills may be used if the following requirements are met:
 - the grill is at least 10 feet away from any combustible materials (e.g. cardboard)
 - the grill is at least 10 feet away from any building
 - flammable liquids are not used to start the grill
 - the manufacturer's instructions in the use of an electric grill are followed
 - only properly-rated extension cords are used to reduce the risk of an electrical fire

General requirements that must be met for the use of any barbecue grill include:

- Check with the building management for additional building-specific requirements
- Don't wear loose clothing that might catch fire
- Use long-handled barbecue tools and/or flame resistant mitts
- Keep alcoholic beverages away from the grill, they may be flammable!
- Never leave the grill unattended
- Don't cook in areas where smoke would bother other building occupants

Environmental Health and Safety, Housing and Engineering and Maintenance reserve the right to inspect and declare "UNAPPROVED" any barbecue that creates a hazard or is inappropriate to a particular location based on specific circumstances, codes and / or legal requirements.

References

3 RCNY §24-04 Barbecues on Residential Property

3 RCNY §25-01 Storage and Use of Liquefied Petroleum Gases