

**NAVAL POSTGRADUATE SCHOOL
SAFETY AND OCCUPATIONAL HEALTH DIRECTORATE
BBQ GRILL FIRE SAFETY CHECKLIST**

PRE-USE SAFETY REQUIREMENTS

1. Grill Placement and Setup

- Grill is positioned at least 10 feet away from:
 - Buildings and structures
 - Low-hanging trees and branches
 - Dry brush or vegetation
 - Combustible materials

- Grill is placed on a flat, level, non-combustible surface
- Grill is NOT located:
 - Under overhead obstructions (e.g., eaves, overhangs)
 - On balconies or tabletops
 - In enclosed spaces or near windows/air intakes
 - Inside any facility
- Area is clear of unauthorized personnel, especially children and pets

2. Equipment Inspection

- Propane tank and gas lines inspected for leaks using soapy water solution (bubbles indicate leaks)
- Hoses and connections free from cracks, holes, or damage
- Burner tubes clear of obstructions (e.g., insects, debris)
- Grease tray/drip pan is clean and not overflowing
- No excessive grease buildup on grill surfaces
- Grill lid opens and closes properly
- Ignition system operational

Gas Grill Component Check:

- Self-starters functional
- Fuel tank secure and undamaged
- All attachments properly connected

3. Safety Equipment

- Class ABC or 2A:K fire extinguisher readily available and fully charged
- Heat-resistant grilling gloves/mitts present
- Long-handled grilling tools available
- First aid kit accessible

TURKEY FRYER SAFETY (If Applicable)

- FPO contacted at least 3 days in advance for permit
- Approved oil disposal containers on site
- Class K (2A:K) fire extinguisher assigned per fryer and available
- Fryer positioned on a stable, non-combustible surface
- Minimum 3-foot clearance from combustibles maintained
- Area approved by FPO
- Heat-resistant gloves available for safe handling
- Fire watch assigned (1 per 2 fryers)
- Fire watch has immediate telephone access and is trained in:
 - Emergency procedures
 - Fire extinguisher use
 - Basic burn first aid

DURING OPERATION

- Grill lid open before ignition
- Gas opened at tank first, then grill controls
- Cooking equipment not left unattended
- Fryer oil not overfilled
- Appropriate gloves worn during use
- Fire extinguisher within arm's reach
- Safe clearance from combustibles maintained

POST-USE SAFETY PROCEDURES

Charcoal Units:

- Charcoal/ashes fully extinguished
- Soaked with water for 24 hours prior to disposal
- Disposed in non-combustible containers only

Gas Units:

- Gas turned off at grill controls, then at tank
- Propane tanks disconnected and stored upright

- Equipment emptied before storing in NRSW buildings
 - Oil disposed per approved procedures—do NOT use dumpsters
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USER AGREEMENT

I acknowledge that I have read and understand all safety requirements listed above and agree to comply fully with all procedures during BBQ equipment use.

User Name (Print): _____

User Signature: _____

Date: _____

AUTHORIZATION

Permission is granted for the above-named individual to use BBQ equipment under the terms of this checklist.

Authorizing Official (Print): _____

Title/Position: _____

Signature: _____

Date: _____

Contact: safety@nps.edu
