
Barbecue Policy

Purpose

The following policy was developed to:

- To prevent barbecues from becoming fire hazards or creating nuisance smoke conditions.
- Ensure the health and safety of the campus community.
- Provide guidance on safety precautions, conditions and critical areas that shall be considered prior to the use of barbecues.
- Facilitate communications among departments involved in the use of and subsequent cleanup after the use of barbecues.
- Provide for conditions that are compliant with the NJ Fire Code.

To Whom Does the Policy Apply

Ramapo College community

Related Documents

- New Jersey Fire Code, Sections 308.1.1, 308.1.2, 308.1.4
- <https://www.ramapo.edu/ehs/fire-safety/>

Contacts

College Fire Marshal (201).684.6252

Enforcement of Policy

The policy will be enforced by the College Fire Marshal, Office of Public Safety, and Office of Residence Life for applicable provisions of the College's Policy. The Division of Fire Safety will enforce applicable provisions of the New Jersey State Fire Code.

Violation of Policy

Any violations of the College's Policy by students will be administered through Judicial Affairs. Violations by faculty and staff shall be administered in accordance with the College's disciplinary policies and procedures in conjunction with the Department of Human Resources.

A violation of the applicable provisions of the New Jersey State Fire Code will be issued by the State Fire Marshal via "Notice of Violation and Order to Correct" with usually 30 days to make corrections. Violations not abated within the permitted time will be enforced by further penalties and fines.

Definition

A Barbecue is any temporary open flame used for the cooking of food in connection with recreational or dining events on Campus.

There are primarily two types of Barbecues that are allowed on Campus, they are:

1. The stationary charcoal briquette type grills that are located by the Trustees Pavilion/Bischoff Hall, adjacent to the Lodge, and across from Thomases Commons in the Village. These grills are available for use by the campus community and by organizations contracted through the Office of Events and Conferences.
2. Portable LP-gas grills that are limited to use ONLY by dining services and vendors in areas pre-established with the College Fire Marshal.

Barbecue Use Areas:

There are three Barbecue Use Areas.

1. Designated Areas: Designated areas are designed and permitted for Barbecues use by the College Fire Marshal. Designated areas are currently limited to the following:
 - A. In the area located adjacent to the Trustees Pavilion and Bischoff Hall
 - B. Adjacent to the Lodge.
 - C. Across from Thomases Commons
2. Restricted Areas: Restricted areas are where barbecue use is permitted with restrictions from the College Fire Marshal. For example: Barbecue use in conjunction with a canopy or a tent. Cooking with open flame is strictly regulated by the NJ Fire Code and requires consultation with the College Fire Marshal before any plans that might include cooking near a canopy or tent.
3. Prohibited Areas: Prohibited areas are those areas other than Designated and Restricted Areas mentioned above and include the following:
 1. All outdoors common areas on Campus; including parking decks, loading docks, breezeways, under overhangs, roof tops, patios and vehicles.
 2. Inside any campus buildings and structures.

Barbecue Permits:

Permits are required for barbecue use on Campus. Use of stationary grills provided on campus are permitted on an annual basis by the College Fire Marshal and require no further permission to use.

The use of personal Barbecues is PROHIBITED on Campus.

Suspension of Barbecue Use:

The following representatives shall have the authority to directly suspend the use of barbecues on Campus:

- A. College Fire Marshal
- B. Campus Public Safety
- C. State Fire Marshal
- D. State Forestry Service

Barbecue Use Procedures

The use of the barbecue grills is contingent upon adherence to the following safety procedures:

1. Fires may only be lit on stationary grills provided by the College or on grills used by Dining Services.
2. Only commercially available lighter fluid shall be used to start charcoals for a barbecue. Any other types of accelerants are prohibited!
3. Only commercially available charcoal briquettes shall be used.
4. No accelerants (lighter fluid, presoaked charcoal, propane, gasoline, etc.) may be stored in residence halls.
5. The cooking area shall kept orderly and shall be attended to at all times.

6. Charcoal ashes and used charcoal briquettes shall be properly disposed of in ash containers which are provided at each stationary barbecue area.
7. Barbecues must be cleaned after each use. Dirty grills present a health and potential fire hazard. Dirty grills may also result in the annual cooking permit to be suspended or rescinded.
8. College policies regarding noise/quiet hours, trash and alcohol shall be observed at all times.

Dining Services and Outside Vendors:

The following fire codes apply to portable LP-gas cooking equipment such as barbecue grills that are used by Dining Services and outside vendors: (International Fire Code, NJ Edition 2015 Section 308.1.4.1)

LOCATIONS:

LP-Gas burners having a container with a capacity greater than 2.5 pounds shall not be located on combustible balconies or within 10 feet of combustible construction. Portable LP-gas cooking equipment such as barbecue grills and outdoor fireplaces shall not be stored or used:

- On any porch, balcony or any other portion of a building;
- Within any room or space of a building;
- Within 5 feet of any combustible construction;
- Within 5 feet, vertically or horizontally, of an opening in any wall; or
- Under any building overhang.

FIRE EXTINGUISHER: All cooking vendors shall supply their own fire extinguishers.

- N.J.A.C. 5:70-3.1(a) 5, F-519.2; All fire extinguishers shall comply with NFPA 10/1994. All fire extinguishers shall have a valid dated inspection tag, good of one year.
- N.J.A.C. 5:70-3.1(a) 5, F-519.2.1-5; Minimum Fire Extinguisher Rating for cooking operations.
 - 40B:C Dry Chemical Sodium Bicarbonate (Regular) or,
 - 40B:C Potassium Bicarbonate (Purple K)
 - 2A:K Class K (wet Chemical-potassium acetate mixed with water) Required with deep fryer, vegetable or animal oils & fats.
 - Note: ABC dry chemical are not for cooking operations

PROPANE TANK:

- N.J.A.C. 5:70-3.1(a) 27, F-2703.4; Propane tanks shall be secured, to prevent knocking over.
- N.J.A.C. 5:70-3.1(a) 36, F-3601.1; Propane tanks and equipment shall comply with NFPA 58/1995.
- N.J.A.C. 5:70-3.1(a) 36, F-3606.3; Propane tanks shall not be taken into buildings/tents.
 - Propane tanks between 4 and 40 lbs shall have an Overfill Protection Device for filling in NJ.
 - Propane tank shall be 6ft-10ft away from cooking appliance (6ft-10ft hose required).
 - Propane tanks shall be hydro tested every 12 years, and not dented or badly rusted.
 - Regulator shall be in good condition and the relief valve shall face away from the public areas.
 - Hoses shall not be frayed or cracked, and there shall not be any type of tape on the hose.
 - Hoses shall not be covered with grease and shall not be swollen.
 - Hoses shall not create a tripping hazard.

APPLIANCES:

- N.J.A.C. 5:70-3.2(a) 1, F-102.1.1-1 Dangerous conditions, all appliances shall be listed and approved (no homemade appliances).

VEHICLES:

- No vehicles shall be parked in cooking vendor area unless approved.