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| C:\Users\susanb\AppData\Local\Microsoft\Windows\Temporary Internet Files\Content.Word\PRIMARY_A_Vertical_Housed_RGB.PNG | **[Division/Department]**  **STANDARD OPERATING PROCEDURE**  LPG Barbecue Operation | **SOP No. N/A**  **Date:** Month: August 2018  **Review Date:**  August 2023  **Version No.**  1.0  Authorised by: Associate Director Health & Safety |





# INTRODUCTION

For the safe operation of a liquid petroleum gas (LPG) barbecue.

An LPG barbecue is a source of heat for the purpose of cooking food. Typically, and LPG barbecue is constructed of:

* stainless steel;
* aluminised steel; or
* cast iron.

The barbecue consists of gas inlet holes and outlet ports. A portable LPG cylinder is attached to the barbecue as the fuel supply.

# REQUIREMENTS

## 2.1 **Training/Licensing**

Barbecue operation training (task based)

Food handler training (task based or accredited)

## 2.2 Personal Protective Equipment

Use the following protective clothing:

* Closed toe shoes
* Leather gloves required for handling LPG
* Full sleeve clothing recommended – avoid loose sleeves which could catch fire
* Full length leg clothing recommended
* Food handling gloves may be required

# WARNINGS/SPECIAL REQUIREMENTS

No naked flames, smoking or other ignition sources.

Risk – cryogenic burn – from LPG

Risk – Explosion resulting from leaking LPG ignition

Risk – Burns (hotplate, hot oils)

Risk – Manual Handling

Risk – Trip Hazards

Area must be firm and flat

## 3.1 Other Equipment

Other equipment required includes:

* CO2 or dry chemical fire extinguisher
* Fire Blanket
* LPG cylinder within 10-year test date (refer stamped date)
* Gas shut off valve is highly recommended
* Splatter mat may be required (to prevent slips and damage to paved areas)
* Food safety procedures or plan required

# OPERATION

* 1. **Start Up/Preparations**

Place barbecue in desired location

* barbecues are a two-person lift unless assisted by a trolley lifter
* ground must be flat, sturdy and even
* prepare splatter mat, when required

Place drip tray underneath drain hole

Connect LPG Cylinder

* Place LPG cylinder close to, but not directly under the barbecue
* Gas shut off valve is highly recommended

Connect gas line to gas cylinder – Caution: Avoid cross threading the fitting. Hand tighten beyond “firm”. LPG connections are reverse threaded (i.e. turn left to tighten)

Using **soapy water solution** check for gas leaks:

* at all connections (gas cylinder, both sides of regulator and where hose joins the barbecue body).
* along full length of hose
* Leaks will be indicated by bubbles forming in soapy water solution.
* If a leak is detected, undo all connections, re-connect or replace damaged fittings.

Re-test with soapy water solution.

## During Operation

Light outer burners with ignitions (“click ignitor knobs”), then turn on center burners in sequence, moving from the first burner. Check they are all lit by sight (from a safe distance)

Caution: Do not perform visual check until ignition process is complete.

If any burners fail to light, turn off the gas, wait a minute and attempt lighting again.

Watch for grease spills & trip hazards – keep working area clear of obstructions.

## Shut Down

Turn off LPG cylinder main valve

Wait until all burners are extinguished

Turn off all burner control valves

Disconnect gas line from LPG cylinder. LPG connections are reverser threaded (i.e. turn right to loosen).

# MAINTENANCE

## 5.1 Operator

**Prior to Use**

* Check barbecue is clean
* Check for missing knobs

**After Use**

* Check for missing knobs

**Scheduled**

* 6 monthly - check gas lines and look for missing knobs

## 5.2 Maintenance/Manufacturer

Repair or replace damaged/missing parts by licensed gas fitter.

Ten-year internal inspection of LPG cylinder.

Cylinder swap is preferred, rather than owning cylinders.

# TROUBLE SHOOTING

If a gas smell is detected, turn off the LPG cylinder immediately and allow time for LPG to dispel.

Inspect for damage and test for leaks before relighting the barbecue.

# EMERGENCY

In the event of a medical emergency ring 000, then notify University Security on 8344-6666.

Familiarize yourself with fire extinguishers and first aid resources in the area.

If you are unsure seek assistance from Campus Security on 8344-6666.

# REFERENCES

## 8.1 Legislation

* *Gas Safety Act 1997* (Vic)
* *Dangerous Good Act 1985* (Vic)
* *Food Act 1984* (Vic)

## 8.2 Standards

* AS 2030.1 Gas Cylinders - General requirements
* Australian Food Safety Standard 3.2.2 - Food safety practices and general requirements

## 8.3 Codes and Guidance

Gas barbecue safety tips:   
<https://www.esv.vic.gov.au/about-us/publications/brochures-and-merchandise/gas-barbecue-safety-tips>

Food fundraisers class 4 – sausage sizzles: <https://www2.health.vic.gov.au/public-health/food-safety/food-safety-information-for-community-groups/community-group-food-fundraisers/food-fundraisers-class-4-sausage-sizzles>

Do Food Safely:

<https://www2.health.vic.gov.au/public-health/food-safety/food-safety-information-for-community-groups/food-safety-training-skills-knowledge/do-food-safely>