Barbecue Safety Rules and Guidelines

This policy is established to ensure the safe and responsible use of BBQ grills throughout the complex. All guidelines below are designed to comply with local fire codes and safety regulations while promoting a safe and enjoyable environment for all residents.

Permitted and Prohibited Grill Types

Permitted:

- Electric grills
- Propane grills
- Charcoal grills

Prohibited:

- Open flame grills on balconies or within 10 feet of any structure
- Fire pits
- Homemade grills
- Chimineas

Designated Grill Areas and Usage

- Grills in use must be **at least 10 feet** from all buildings, overhangs, balconies, railings, or any combustible surface unless located in a designated grilling area provided by the complex.
- Grilling is prohibited indoors, in hallways, garages, storage units, or enclosed spaces.
- Grills must be placed on a flat, stable surface while in use.

General Safety Rules

- Never leave a grill unattended while in use. Always stay nearby to monitor the flame and cooking process.
- Use long-handled tools and flame-resistant mitts to reduce burn risk. Avoid loose-fitting clothing while cooking.
- Do not ignite propane grills with a closed lid, as it can lead to a dangerous gas buildup.
- Keep a fire extinguisher or a bucket of sand nearby for emergencies.
- Fully extinguish the grill after use. Ensure no heat or embers remain.
- Avoid overloading the grill, which may lead to grease flare-ups or fire hazards.

- Only grill outdoors. Never use a grill indoors or in enclosed spaces.
- Do not use gasoline, kerosene, or other flammable liquids to ignite charcoal. Only use approved starters.

Charcoal Disposal

- Let the coals burn out completely and allow the ashes to cool for at least 48 hours.
- Place cooled ashes in a metal, non-combustible container.
- Never store used coals indoors or near combustible materials.

Grill Maintenance Guidelines

- Clean grills regularly to prevent grease and fat buildup, which increases fire risk.
- Dispose of all waste properly in designated bins.
- Remove all food, utensils, and cookware after use to discourage pests and wildlife.
- Management reserves the right to issue a notice requiring the removal of any grill found to be unsanitary or unsafe.

Propane Grill Safety Checks

Propane (LP) gas used in grills is highly flammable. **Follow these steps to ensure safe operation:**

- Apply soapy water to the hoses and connections to check for gas leaks. If bubbles appear when the gas is turned on (with the lid open), turn off the gas and repair the leak.
- Inspect burner tubes for blockages from insects or debris. Clear using a wire or pipe cleaner.
- Examine hoses for cracks, brittleness, holes, or sharp bends. Replace damaged parts.
- Keep hoses clear of hot surfaces and dripping grease. Use a heat shield if necessary.
- Replace damaged connectors that may leak gas.
- Don’t repair the tank valve or grill yourself. Contact a qualified technician.
- Always close the gas valve when the grill is not in use.
- Choose grills with post-1995 safety features, including:
    - Gas flow limiter for ruptured hoses
    - Automatic shut-off mechanisms
    - Gas flow prevention for loose connections

Storing and Transporting LP Gas Cannisters

- Use caution when storing LP gas containers. Always keep containers upright.
- To avoid an accident while transporting LP gas containers, transport the tank in a secured upright position. Never keep a filled tank in a hot car or car trunk. Heat will cause the gas pressure to increase, which may open the relief valve and allow gas to escape.

Violations

Violations of this policy may result in:

- Written warnings
- Fines for damage or clean-up
- Suspension of or revocation of BBQ grill privileges
- Lease violations for repeated offenses

All residents must review, understand, and comply with this policy.

For questions or to report violations, please contact the property management office.

***This document is for informational purposes only.** Specific policy guidelines will be dependent upon your agency's operational procedures and ultimately up to your discretion. Always consult with legal counsel prior to adopting policies.