



# Standard Operating Procedures

Fire Prevention Services  
Office of Campus Safety

*The University of Texas at Austin*

304 E. 24<sup>th</sup> Street, SER Suite 202, Austin, TX 78713

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**SCOPING & APPLICATION**

**OUTDOOR COOKING, USE OF FUEL FIRED EQUIPMENT AND OPEN FLAME OPERATIONS AT THE UNIVERSITY OF TEXAS AT AUSTIN**

The following outlines the criteria for use of any fuel fired equipment and/or operations involving open flames at the University of Texas at Austin. Fuel fired equipment includes, but is not limited to, barbecue grills, smokers, heaters, deep fryers, etc.

1. All open flame operations including use of fuel fired equipment shall require provision of a minimum 10lb, 4-A, 40-B:C fire extinguisher within ten (10) feet of the open flame operations.
  - a. When deep fryers are being used, a minimum 10lb Class K fire extinguisher shall be provided at a maximum of five (5) feet from the fuel-fired operation.
2. Fuel fired equipment is not allowed inside the University of Texas at Austin Buildings
3. Fuel fired equipment is not allowed inside the University of Texas at Austin parking garages.
4. Fuel fired equipment shall not be allowed to be attached, connected or in any way in contact with any vehicle.
5. All barbecue grills, smokers and/or deep fryers, other than those for commercial use by professional cooks or chefs, shall have a lid or top.
6. Cooking operations on fuel fired equipment shall be located a minimum of twenty five (25) feet away from any building.
  - a. Fuel fired equipment shall not obstruct the ingress or egress from any building.

- b. Fuel fired equipment shall be located a minimum of fifty (50) feet away from any building HVAC intakes.
  - c. Fuel fired equipment shall not be located on any sidewalk or asphalt surfaces.
- 7. Fuel fired equipment shall be located a minimum of five (5) feet from vehicles.
- 8. Fuel fired equipment shall be located a minimum of twenty five (25) feet from any flammable or combustible liquids or solids.
- 9. The area within ten (10) feet of the fuel fired equipment shall be cleared of all debris and grass shall be six (6) inches minimum from the heating surface.
- 10. Propane Grills and Cylinders
  - a. The maximum size propane gas cylinder allowed is twenty (20) pounds.
  - b. A maximum of one (1) spare cylinder is allowed at any one cooking location.
    - i. The spare cylinder shall be located a minimum of five (5) feet from the cooking operation.
  - c. While in use, propane gas cylinders shall be in the upright position or positioned such that the pressure relief valve is in direct communication with the vapor space of the cylinder.
  - d. Storage of twenty (20) pound cylinders shall be in the upright position such that the pressure relief valve is in direct communication with the vapor space of the cylinder.
  - e. Reference FPS-SOP-58-02 Procedures for the Use, Storage and Transportation of Propane Grills, Patio Heaters and Cylinders for further propane restrictions.
- 11. At the conclusion of cooking operations all combustible materials shall be properly disposed of.
  - a. Charcoal shall be properly extinguished by pouring water on the coals and disposing of them in a metal container with a metal top/cover. Charcoal shall not be disposed of in any trash receptacle/bin/dumpster.
  - b. Valves shall be completely closed/shut off prior to disconnecting propane cylinders from fuel fired equipment.
  - c. Propane cylinders shall be disconnected from fuel fired equipment prior to storage of the equipment.
  - d. Fuel fired equipment shall be fully cooled prior to storage, then properly secured and the area of operation cleaned.

12. Where tents or covers are being utilized, the tent/cover shall be UL Approved and shall have a Fire Resistive Rating Label. Tents/covers where fuel fired equipment is in use shall be completely open on all sides.