# **WPI Guidelines for Grills on Campus**

### **BEFORE GRILLING**

- The event host must reserve an outdoor grilling space through the <u>25Live Events Reservation</u>
  System or Events Office at least 10 days in advance of the event.
- o Identify an inclement weather plan/location at time of request.
- The Events Office has final approval over the grilling event and location, based upon available and appropriate campus space.
- Please contact Chartwells (<a href="https://wpi.catertrax.com/">https://wpi.catertrax.com/</a> or by phone at 508-831-5700) for more specific information regarding the *External Service Provider Request Form* or catered meal options.

### **DURING GRILLING**

- No grilling allowed *under* any flammable/ignitable structures, including tents/overhangs; trees;
  etc. Ideal locations are open green spaces away from traffic.
- Use caution, good hygiene and common sense
- Someone must be present the entire time the propane is in use

#### **Propane Grills**

- WPI will allow up to 2 grills per location, provided they:
  - Are at least 20 feet apart, and
  - Have a *maximum* of 42 lbs. of propane between them.
- A permit from the Worcester Fire Marshall is required if using more than 42 lbs. of propane (basically, anything more than two, standard-sized propane tanks).

#### **Charcoal Grills**

- If charcoal is used, an appropriate container specific to charcoal is required.
- o Charcoal takes approximately 45-60 minutes to heat up for cooking; plan appropriately.

## **AFTER GRILLING**

Hot coals to be disposed of properly.



- Coals must be disposed of properly when the ash has cooled completely. After cooling, the charcoal residue should be wrapped in aluminum foil and placed in a noncombustible outdoor trash bin. Pouring water over the hot charcoal and fully stirring it will expedite the cooling process.
- To avoid fires, extinguishing the charcoal with water and keeping an eye on the trash bin for 30 minutes while final clean-up is occurring is highly recommended.
- Clients are responsible for the <u>total</u> cleanup of their barbecue, unless **prior** custodial arrangements have been made.

WPI follows the Massachusetts Comprehensive Fire Safety Code and the requirements of the Worcester Fire Marshall regarding the use grills on campus.

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