The Approval Process
Grill approvals are coordinated through campus Campus Code Compliance & Fire Safety (CCC&FS). Grills being utilized by student or faculty organizations shall not be operated for any purpose without first obtaining approval.

When a request is made that a grill be used on campus, a “Grill Application” shall be forwarded to fandscodefire@illinois.edu for review and approval. CCC&FS will review the application and contact the applicant with any additional questions and potential code required changes to their proposal, or issue an approval. An approved grill application form will be kept on file at the CCC&FS office and emailed to the contact to be kept on site.

Grill Safety Requirements (NFPA 101, NFPA 1)
- Grills should not be used indoors which includes tents, garages, carports, balconies or beneath any structure equipped with an overhang.
- Grills should not be used within 10 feet of any building structure and 20 feet of any tent.
- Place the grill a safe distance from event attendees and out of the paths of travel.
- Grills should be used on a firm, flat, and stable surface.
- Fire extinguishers should be readily available when using any grill.
- Loose clothing should not be worn when grilling.
- Never leave the grill unattended.
- Long utensils should be used to avoid burning of the skin; roughly half of the injuries involving grills are thermal burns.
- Never attempt to relocate a grill once the fire has been lit or a grill that is hot.
- Do not use grill near combustible or flammable materials.
- TURKEY FRYERS ARE NOT PERMITTED AT ANY URBANA CAMPUS EVENT.
- All applicants shall have an event evacuation plan in place for inclement weather or other hazardous conditions.

Electric Grills
- Never immerse or expose cords, plug, or heating elements in water or other liquid.
- Electric grills should not be used in the rain.
- Visually inspect the cord, plug, and all connections for damage and wear prior to grilling.
- All knobs should be in the OFF position when unplugging or plugging in the grill.
- Unplug the grill from electrical outlet prior to cleaning or when not in use.
- The electric grill should be connected to a ground fault circuit interrupter (GFCI).

Charcoal Grills
- If you use a starter fluid, use only charcoal starter fluid. Never add charcoal fluid or any other flammable liquids to the fire.
- Do not store charcoal grills indoors until the charcoal is completely extinguished (minimum of 48 hours) and disposed; dispose the charcoals in a metal container. It is recommended using water on the charcoals to ensure full extinguishment.
- Use insulated flame-retardant mitts when cooking or handling any part of the grill.
- Keep water nearby for flare-ups.
Gas Grills

- Always follow the manufacturer’s instructions when connecting or disconnecting a gas grill.
- By cleaning and performing general maintenance on a gas grill, it can assist in keeping them safer to use.
- Check tubes leading to burners for any form of blockage. Check hoses for cracks, leaks, or brittleness. Ensure that there are no sharp bends in hoses. If cracks or leaks appear in hoses, follow manufacturer’s suggestions for replacement of damaged hoses.
- Make certain that the propane cylinder does not have any dents, gouges, bulges, and leaks, fire damage or rust. Cylinders should be replaced if any of these signs are evident.
- Use the gas grill in a well ventilated area.
- Keep lit cigarettes and open flame away from the gas grill.
- Always store the propane cylinder in a secured upright position.
- Make certain that the propane cylinder has an over-fill prevention device.
- Do not store propane cylinder in a hot car or area that can be exposed to high heat. High temperatures will force the gas pressure to increase and possibly open the relief valve – filling the area with gas.
- Always make certain that the control knobs for the gas grills are in the OFF position prior to igniting and when storing grill. When grill is not in use, the knob on the propane cylinder should be in the OFF position as well.
- If the gas grill fails to light on first attempt, turn the burner control off and allow the gas to dissipate prior to trying again.
- If the fire on the burners of the gas grill go out during cooking, turn all of the knobs to the OFF position, open the lid, and wait five minutes before attempting to re-light.
- Always start gas grills with the lid in the open position. Gas can collect if the lid is down which can create an explosion when the grill is lit.

**What to do if a Gas Grill is Leaking**

- Liquid Propane (LP) is an odorless gas. Ethyl Mercaptan is an ingredient added to propane, which permits it to have an odor. The added ingredient allows the user to recognize that the propane cylinder is leaking. A “rotten egg” smell indicates a gas leak.
- Do not turn electric switches off or on, light matches, or do anything that could ignite gas.
- Immediately evacuate all persons from the area.
- Close the valve on propane tank. Turn knobs on grill to the OFF position. Do not turn valves on or re-enter the area until the leak has been corrected.

**STAY SAFE & ENJOY YOUR EVENT!**

**PLEASE DIRECT ANY QUESTIONS TO:** FANDSCODEFIRE@ILLINOIS.EDU