



LP Gas BBQ

Warning

You cannot undertake this activity in the rail corridor unless you have completed a pre work brief and work site protection plan.

Reference should also be made to the [Protocol for Entering the ARTC Rail Corridor](#) and the [Business Rules for Working in the ARTC Rail Corridor](#)

Minimum Personal Protective Equipment (PPE) requirements must also be met in line with the [Personal Protective Equipment \(PPE\) Work Instruction](#).

Work Activity:	Using a LP Gas Barbeque	WMS No: WHS-WI-483	
Coverage:	ARTC employees, and contractors directly managed by ARTC		Version No: 1.0
Developed by:	Suzie McLean	Approved by:	GM Asset Development
		Date Approved: 3/3/17	

<i>What are the tasks involved?</i>	<i>What are the hazards and risks?</i>	<i>What are the control measures?</i>	<i>Related Documents</i>
Pre-start checks of BBQ: Gas Bottle Connections and hoses Gas safety fuse (if fitted) Transport of gas bottle	Cuts and abrasions to hands	<ul style="list-style-type: none"> Wear suitable sturdy gloves (eg Ninja) 	
	Transport of bottle	<ul style="list-style-type: none"> Transport gas bottle upright secured on trolley if necessary or ensure bottle is stored on BBQ on supplied hook If bottle to be transported in car, then ensure a stopper is fitted to the bottle, then place on the floor in the back of the car in an upright position wedged between the front and back seats. Ensure both windows on either side open to allow adequate cross ventilation 	
	Awkward postures Heavy lifting	<ul style="list-style-type: none"> Maintain good manual handling techniques if lifting the LPG bottle and keep fingers clear of pinch points 	
	Fire Ban	<ul style="list-style-type: none"> Ensure there is no total fire ban in place for the area 	
	Fire and explosion	<ul style="list-style-type: none"> Ensure gas bottle is stamped with a date stamp within the last 10 years, if out of date, then return the bottle to the supplier Ensure gas cylinder tap is turned off. Screw gas fuse anticlockwise into the gas cylinder Screw regulator and hose into gas fuse, check all hoses to ensure in good condition Turn the gas supply on by turning knob in an anticlockwise direction all the way open and then press down on the gas fuse several times to prime. Check gas level via the gauge needle on the gas fuse 	



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		<ul style="list-style-type: none"> • Turn off gas supply and wait 60 seconds, turn back on and check gauge needle again to see if position has dropped – if so it may denote a minor leak and should be removed from service. • Spray all fittings with soapy water solution including bottle to regulator and regulator hose fitting and hose to BBQ. If soapy water bubbles this could indicate a gas leak, if tightening connections does not resolve the problem then turn gas bottle off and tag BBQ out of service and have it repaired by an authorised repair agent. • Have a fire extinguisher (dry chemical or carbon dioxide) and/or fire blanket in close proximity • Place the BBQ in an appropriate area on a flat stable surface with adequate ventilation • Clean BBQ plates prior to use by using a metal scraper • Ensure fat collection container has adequate room to ensure it won't overflow 	
Operation of BBQ	Burns	<ul style="list-style-type: none"> • Don non-flammable apron and safety glasses 	
	Fire and explosion	<ul style="list-style-type: none"> • Open hood of BBQ, push and turn starting knob all the way to the right to “High” until the BBQ starts, holding for a maximum of 20 seconds at a time • If BBQ does not start wait 5 minutes for gas to dissipate and repeat the process. If BBQ fails to start then use a flint lighter (cigarette lighters are not permitted to be used) • As each burner lights, turn on the next knob and wait for it to light automatically from the adjacent burner • Adjust heat by rotating the appropriate burner knob to High/Low • Always supervise a lit BBQ • Keep others out of the area of the BBQ ie by exclusion zones 	
Cooking Food	Contamination of food	<ul style="list-style-type: none"> • Wash hands thoroughly with soap and water (or alcohol) • Don food handling gloves, place food onto cooktop, stand back to avoid fat splatter • Do not use utensils that have been used on uncooked food with cooked food • Ensure cooked food is placed into clean containers and do not place cooked food onto plates which contained uncooked food 	



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		<ul style="list-style-type: none"> Do not touch other surfaces in between touching food Once cooked, cover the food and bring inside and ensure it is consumed within two hours 	
Cooking Food	Unsafe temperatures of food	<ul style="list-style-type: none"> Keep food covered and in a fridge prior to cooking and only remove when ready to cook Place small amount of oil onto cooktop, being careful not to let oil spill onto flames Turn food as required and adjust heat as required Once food is completed cooking, turn gas bottle off Once flames extinguished, turn off knobs 	
Post Operation	Burns Cuts and abrasions	<ul style="list-style-type: none"> Once BBQ has cooled down, clean the BBQ plates with a metal scraper and mild dishwashing liquid Empty fat collection container 	



References	
<p>Standards, Codes of Practice, Guidance:</p> <p>Commonwealth Work Health and Safety Act Commonwealth Work Health and Safety Regulation</p>	<p>Plant / Equipment / Tools:</p> <p><u>Equipment</u></p> <ul style="list-style-type: none"> • Cooking tools eg long handled tongs • Cooking oil • Clean containers and suitable food covers • Fire extinguisher and/or fire blanket <p><u>PPE</u></p> <ul style="list-style-type: none"> • Cotton full length shirt with sleeves rolled down and buttoned up • Safety glasses • Food handling gloves • Sturdy gloves eg Ninja • Cooking apron • Enclosed sturdy footwear
<p>Training Requirements:</p> <p>It is preferred that at least one member of the group have completed Food Safety Handler (FSH) Course (not mandatory)</p>	<p>Inspection / Testing requirements:</p> <p>Inspect all equipment prior to start Gas bottles to be in date (10 year) and in accordance with AS2030.1-2009</p>



By signing this WMS I understand the task to be performed, the identified hazards and the control measures that need to be implemented and monitored.

Date	Name	Signature