



# BBQ/Grills

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## The following guidelines apply when having a BBQ at the HUB:

- ✓ **LOCATION:** BBQ's can only be accommodated on the HUB Lawn. We cannot hold indoor BBQs or Grilling. Please check availability and submit a Reservation Request Form to the Event Services Office in room 204L at least one month in advance of your desired event date.
- ✓ **REQUIRED SAFETY GUIDELINES:**
  - \*Have a dry chemical fire extinguisher with a 2A 10:BC rating within access, but no closer than 10 feet to the cooking area.
  - \*The grill should be at least 25 feet from any building.
  - \*Have some means to report a fire, such as a cell phone.
  - \*Do **NOT** add starting fluid to the fire after it has been lit. People have had serious burns from fire traveling back into the container and exploding.
- ✓ **FOOD PERMIT:** All food served from a source other than UW Catering requires approval of a food permit from the UW Sanitarian. You will need to specify if you will be using a Grill/BBQ as your cooking method on your food permit. This form will be due at least two weeks prior to your event date, however we recommend completing it earlier to make sure it gets approved.
- ✓ **CONTACT INFORMATION:** Contact Environmental Health & Safety for additional safety regulations. A Fire Safety Specialist may be reached at (206)616-5519.
- ✓ **ADDITIONAL CONTACT INFORMATION:** King County Fire Marshall at (206)296-6600.



If you have any questions regarding a HUB BBQ/Grill contact the Event Services Office in Room 204L.

Thank you.