



# PERMIT FOR THE USE OF BBQ GRILLS, FIRE PITS, & GAS COOKERS

Stephen F. Austin State University Safety Department 936-468-4442.

Forward completed permits to the Safety Dept. at [safety@sfasu.edu](mailto:safety@sfasu.edu) for approval. This permit must be approved and signed by a Safety Officer prior to using BBQ grills and fire pits on campus. A new permit must be obtained for each event.

Organization: \_\_\_\_\_

Contact Name: \_\_\_\_\_

Contact Phone Number: \_\_\_\_\_

Location of Event: \_\_\_\_\_

Date of Event: \_\_\_\_\_ Time of Event: \_\_\_\_\_

Type of Equipment (check one):  BBQ Grill  Fire Pit  Other Gas Cooker

Type of Fuel (check one):  Propane Gas  Charcoal  Wood

### **\*\*Important Safety Information\*\***

***Cooking or fire pit areas must be monitored for at least 30 minutes after the event is over.***

***Hot coals disposal: Allow to cool and dispose of in a hot coals dumpster if the event is near the Ag. Pond, Steen Hall, or Hall 20. For other locations on campus, douse hot coals with at least one gallon of water, allow to cool, and place in a dumpster.***

***Hot grease disposal: Allow grease to cool and pour it back in its original container. Place used grease containers in a dumpster.***

***Never put cooking or fire pit materials in a regular trash can. Only dispose of in a metal dumpster or designated hot coals dumpster.***

THIS SECTION TO BE COMPLETED BY THE SFA SAFETY DEPT.

Applicant already has a fire extinguisher on hand?  Yes  No

If no, list size and type of fire extinguisher issued: \_\_\_\_\_

Applicant has been properly trained on the use of a fire extinguisher?  Check box to verify

*The location of the event, date, and time has been approved. The applicant has received fire extinguisher and relevant safety training or demonstrated adequate knowledge based on previous training and permission is granted.*

SFA Safety Dept. Approval Signature: \_\_\_\_\_ Date: \_\_\_\_\_

Permit Expires: \_\_\_\_\_