

AMHERST COLLEGE

GRILL AREA PROCEDURES

September 2019

In an effort to reduce the risk of fire, health and sanitation concerns with regard to the use of grills and the grilling areas on campus, Amherst College has developed a procedure for the use of the grill stations that coincides with other protocols that include, but are not limited to; Camp and Cooking Fire Procedures, Food Allergy Awareness Training, Food Preparation and Safety Training, and Food Preparation for Small Events.

1. In order to utilize the Grilling Area, faculty, staff and students must first obtain permission and the key to unlock the grills from the Office of Student Activities at (413) 542-8317.
 - The request must be made at least **1 week prior** to the event
2. Persons wishing to cook on the grill for persons other than themselves shall first complete the following online EH&S training sessions;
 - a. Food Preparation and Safety Training
 - b. Food Allergy Awareness Training, and to review
 - c. Food Preparation for Small Events
 - https://www.amherst.edu/offices/enviro_health_safety/food-and-sanitation-
 - d. Person(s) preparing foods shall follow proper hygiene practices referenced in the above documents, which includes aggressive handwashing practices with soap and water
 - e. Person(s) involved in food preparation **at the grill** shall not be under the influence of alcohol
 - f. Person(s) preparing food shall not have open wounds (abrasions, blisters, cuts or sores).
 - g. Food items being prepared on the grill (after being fully cooked) can be placed (with clean utensils) into a clean aluminum pan/tray (holding tray) for persons to take from.
 - Selection of grilled items shall be removed from the holding tray using clean utensils
 - Items placed into holding tray shall covered/protected from dust, dirt, bugs and other potential causes of contamination
 - Items placed into the holding tray shall be rotated to insure that the first cooked is the first consumed.
 - Items that remain in the holding tray shall be discarded after not more than 1½ hours
 - h. Board of Health requirements prohibit animals (with the exception of “service” dogs) from being in an area where food is being prepared and served. Animals must remain 20’ from the grill area.
3. In accordance with the requirements of the Camp and Cooking Fire Procedures referenced above, it is possible, even after approval for use, that the use of the grill area may be rescinded for one of the following reasons, as directed by the Amherst Fire Department;
 - a. conditions are too dry to permit an outdoor fire
 - b. conditions may be too windy
 - Contact the Amherst College Police Department (413) 542-2291 to confirm appropriate weather conditions.
4. It is the responsibility of the requester to make sure that the area has been properly maintained at the end of the event by performing the following;
 - a. cleaning up the grilling surfaces and the areas around same
 - discarding all unwanted food items, condiments and containers
 - b. cleaning the grill racks with the brush/scrapper provided
 - c. discarding of the used coals in the “hot coals” waste containers
 - d. relocking the grills to concrete base

Failure to clean the area and grill may result in the requester’s having to cover the cost of cleaning the grill and surrounding areas and/or loss of future grill use.

5. Person(s) using the grilling area and equipment should report any damage or deficiencies to the Amherst College Service Center at (413) 542-2254.

Emergency - (413) 542-2111