

Union College Grill Use Policy

The registering individual(s)/group are responsible for managing the proper operation, cleaning and maintenance for gas grills used by residents. In addition, the registering individual(s)/group are responsible for purchasing grills, propane tanks and other accessories required for cooking.

Approval Process for grill use on campus

1. All exterior campus grills must be registered with Residential Education & Housing and pass inspection by Environmental Health & Safety (EHS) prior to use. Please complete & submit: [Outdoor Cooking Grill Registration](#).
2. A barcode label installed by EHS must be visible on the grill for inspection purposes by Campus Safety and EHS.

Requirements for grills on campus:

1. Grills must pass inspection by EHS before use during Fall and Spring terms. The EHS inspection will include checking that the propane tank and connecting hose to the grill are installed properly.
2. A gas grill must be at least 10 feet away from the building when being used.
3. Grills must not be located indoors or on elevated platforms or balconies, including overhangs.
4. No accelerants are permitted to assist in the ignition of grills
 - a. Charcoal or other flammable items can not be stored inside residential buildings.
5. If students wish to have a fire extinguisher present at the grilling site during use, contact EHS at ehs@union.edu to obtain one. They may not take fire extinguishers from inside college buildings
6. Persons involved in grill or food preparation shall not be under the influence of alcohol or drugs.

Prior to using the grill

1. Inspect the grill for any missing parts or damage, including the connector hose for the propane tank.
2. Check if the grill grate and grease catch pan under the grill are clean; if not, follow cleaning procedures before using.

Grill Use Safety

1. Never lean over a grill when lighting it.
2. If a lighter is needed to light a grill, use one with a long barrel. Keep the lighter in a dry, secure location when not in use.
3. When grilling, do not wear loose-fitting shirts and wear an insulated flame-retardant mitt when lighting, lifting the lid, or adjusting vents.
4. Use long-handled tongs and spatulas designed for grilling.
5. Do not leave a lit grill unattended.

Cleaning Procedures

The following cleaning supplies are needed: Scrubbing brush, disposable gloves and dishwashing detergent.

1. Grill should be clean prior to using, and after each use. Grill grates should be cool before cleaning.
2. Turn the gas off by turning the knobs off, and the valve to the closed position on the propane tank.
3. Use a brush that is specifically made to clean a grill. The brush should have wire bristles on one side, a metal scraper on the end, and may have a heavy-duty sponge on the other side.
4. Scrub the grate with the brush from the front of the grill to the back, until all residue and grease are removed.
5. Remove the grease catch pan from under the grill and wash in dish detergent. Replace after cleaning.

Example of a grease catch pan:



6. Close the grill cover (if equipped) after the grill has been cleaned.
7. Double-check that the propane and burners are turned off.

Seasonal Cleaning Procedures

Seasonal cleaning should be done at least once prior to, or after, grilling seasons in the Fall and Spring. The following cleaning supplies are needed:

- Scrubbing brush
- Dish-washing detergent
- Disposable gloves
- Tongs
- A small amount of canola oil
- Paperclip

1. **Turn the gas off.** Turn knobs off on the grill and close the valve on the propane tank.

2. **Remove and clean the grease pan under the grill.** This should just slide out once the drip cup has been removed.

- ☐ Empty the pan and use dishwashing liquid to wash the pan. Clean until the grease and debris are all removed.
- ☐ Clean burner tubes on a gas grill. First, ensure the **grill is off and cool**, then remove the grates and flavorizer bars. Carefully brush the outside of the burners with a grill brush, paying attention to the burner portholes and avoiding damage to ignition electrodes. Use a soft brush or paperclip to clean the air shutter screens and burner ports. You may also use canned air to clear debris.
- ☐ Scrape any charred drippings from the bottom of the grill surface.

3. **Remove and clean the grill grates.** These should be soaked in dishwashing detergent such as Dawn until the grease dissolves. You may need to use a sponge or heavy-duty scraper to remove stubborn grease buildup.

4. **Check the sides and underside of the lid for flaking or caked-on food.** Use the grill scraper to gently clean any flecks off the underside of the lid and wipe it clean with a soapy sponge.

5. **Replace burner covers and grill grates.** Reassemble your grill by putting everything back in the reverse order you removed it.

6. Turn on the gas and fire up the grill. Turn the grill on high and close the lid for 15 minutes to burn off any remaining soap or cleaners you used on the interior surfaces of the grill.

7. Turn off the burners and oil the grates. Oiling the grates will help prevent your food from sticking to the surface.

- ☐ To properly oil grill grates on a gas grill, first ensure the grill is **cool and clean**. Then, lightly coat the grates with a high-heat cooking oil using a paper towel or brush, avoiding oversaturation. Apply a thin, even layer and let it bake into the grates by turning the grill on high for 30 minutes.

8. Remember to turn off the valve to the propane tank.

Grilling Food Safety

Handle Frozen Food Properly

- Before the barbecue, thaw frozen beef, poultry or fish safely in the [refrigerator](#), [cold water](#) or [a microwave oven](#). When thawing with cold water and a microwave, cook immediately afterwards.
- Although frozen products may appear to be pre-cooked or browned, treat them as raw food and cook thoroughly.
- Products labeled as “Cook and Serve,” “Ready-to-Cook” and “Oven Ready” must be cooked to the appropriate internal temperature.

Marinate Safely

- Always marinate food in the refrigerator, never at room temperature. Bacteria multiply rapidly in warm environments.
- Use a food-safe container or resealable plastic bag for marinating.
- Never reuse marinade that has been in contact with raw meat or poultry unless you boil it first to destroy harmful bacteria.

Cook Carefully

- Do not partially cook food ahead of time and finish later; cook it thoroughly the first time.
- Remember that color is not a reliable indicator of doneness. Use a food thermometer to ensure foods reach a safe minimum internal temperature:
 - Beef, pork, lamb, and veal steaks, chops and roasts: 145 F
 - Seafood (fish and shellfish): 145 F
 - Ground beef, pork, lamb and veal: 160 F
 - Poultry (whole and ground): 165 F

Avoid the Danger Zone

- The bacteria that can cause foodborne illness grow between 40 F and 140 F — also known as the [Danger Zone](#).
- If you plan to keep perishable foods on the table for more than two hours (or one hour in temperatures above 90 F), keep hot foods hot and cold foods cold to avoid the Danger Zone.
 - Keep hot foods heated at or above 140 F with chafing dishes, slow cookers or preheated grill.
 - Keep cold foods chilled at or below 40 F by placing them on bowls of ice or keeping them inside a cooler near the picnic table.

For more information about food safety, call the USDA Meat and Poultry Hotline at 1-888-MPHotline (1-888-674-6854) or email MPHotline@usda.gov.

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