



University of Maryland
Fire Marshal's Office
Seneca Building (812)
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College Park, Maryland 20742
301-405-3960
essr.umd.edu/firemarshal



Outdoor Grilling Information

Outdoor Grilling on Campus

The Maryland State Fire Prevention Code regulates the outdoor use of cooking equipment including grills. The UMD Fire Marshal's Office enforces the requirements in the following manner:

Authorized Grilling on Campus

Authorized Groups: University departments and recognized student organizations or clubs that adhere to the guidelines and procedures stated in this document are allowed to conduct outdoor grilling in approved locations across campus.

Grills may be available around residence halls and apartment buildings. Please adhere to any additional guidelines that are in place by property management.

Individuals may grill for tailgating during football games in designated parking lots where tailgating is allowed. See the Intercollegiate Athletics (ICA) home page umterps.com for more information on tailgating rules. **Grilling is strictly prohibited in any parking garage.**

Food trucks must adhere to additional requirements. Please contact the University of Maryland's Fire Marshal's office for more information at firemarshal@umd.edu.

Fire Safety Requirements

A. Fire Extinguishers

1. Fire extinguishers shall be provided for each grilling activity by the requesting party. Fire extinguisher(s) **shall not** be taken from any building or structure for purposes of meeting this requirement.
2. Fire extinguisher(s) shall be serviceable, fully charged, and inspected or "tagged" by an authorized fire equipment distributor within the past year.
3. If a fire emergency should occur outside, notify authorities by calling the campus emergency number 301.405.3333.
4. *Activation of a building's fire alarm system shall not be done, unless the building is in immediate danger of catching fire.*

B. Liquid Propane (LP) Tank and Flammable Liquids

1. All LP grilling operations shall be supplied with an appropriately sized tank, not to exceed 50 pound capacity.

2. Spare LP tanks shall not be stored at or near any grilling operation.
3. LP tanks shall not be stored inside a building or vehicle.
4. All LP operated grills shall have compliant cylinders/tanks equipped with an Overfilling Protection Device (OPD).
5. All flammable liquids (e.g., lighter fluid) shall be stored in an approved storage cabinet.
6. Only liquid starter fluid intended for charcoal starting may be used and should not exceed 32 oz. per grilling operation
7. Match light charcoal (pre-treated charcoal with lighter fluid) shall not be stored inside a building.

C. Grilling Operations

1. All grilling operations shall be located at least 15 feet away from any building or structure, including equipment and materials.
2. Grills may not be used on or under combustible material, e.g., wood, overhangs, tents (except flame resistant), canopies, etc., at any time.
3. Charcoal grills will be allowed; however, embers/ash shall not be disposed of on/in University property or containers.
4. Locate the grilling area in a manner that will not block any building exits and will not interfere with walkways or other traffic patterns.
5. Do not leave the grill unattended at any time.

Health and Safety Requirements

- A. Grills must be in good working condition and maintained according to the manufacturer's intended use.
- B. Grills must be maintained in a clean and sanitary condition.
- C. Hoses and connectors, which supply the grills with combustible gas, must be rated for such use and be in good condition.
- D. Under Maryland State Law, the Prince George's County Health Department, Division of Environmental Health is required to ensure compliance with all laws and regulations relating to the service of food and beverages on campus. This includes food and beverages served, with or without charge, by campus departments, students, student groups and student organizations. These laws and regulations are designed to minimize the chances of a food borne illness and protect the public.
- E. While you should always follow safe food handling procedures when serving food or beverages, in certain cases, including any event where grilled food is being served to any guests outside of members of the student organization or campus department, you are required to apply for and pay all associated fees for a one day Temporary Food Service Facility Permit from the Prince George's County Health Department. [Prince George's County Temporary Food Service Facility Permits](#)
- F. All food storage, cooking equipment, service areas, utensil washing, and preparation areas must be protected from overhead contamination by a tent or canopy which must be certified flame resistant (NFPA 701 compliant). [Temporary and Special Food Service Requirements](#)

- G. Cleaning of the area after grilling is mandatory. Ensure all trash is picked up and disposed of properly; any grease residue is wiped up, and all waste and left over food is disposed of properly to avoid bugs or rodents.
- H. Care must be taken when serving food, i.e., the server has properly washed their hands, does not have any open wounds, and has properly cleansed the serving area. A portable hand washing station with warm water between 100 and 104 degrees within 25 feet of all cooking and service areas.
- I. A portable ware washing station in the vicinity of your event, if you are using utensils or pans
- J. An approved thermometer in 2 degree increments if you are serving or storing foods that are potentially hazardous
- K. A method to keep cold perishable foods cold (below 41 degrees)
- L. A method to keep hot foods hot (above 135 degrees)
- M. Hats or hair coverings and multiple pairs of disposable approved gloves for everyone preparing or serving food. Allow 3 pairs of gloves for each person, for every hour of service.

