

RULES AND REGULATIONS

- The BBQ must be placed so individuals cooking are facing everyone else to ensure they are fully aware of their surroundings to minimise the risk of injury to others.
- Tables are to be placed around the cooking zone 0.5m away from the BBQ to create a barrier of at least 1m.
- Ensure the BBQ is in a position where it does not pose a risk of fire damage to buildings and property.
- Only the person cooking is to be behind the BBQ in the cooking zone.
- Fire extinguishers from the centenary room are to be placed within the cooking zone ensuring they are not posing a trip hazard.
- All fish caught is to be gutted and placed on ice immediately. This will be policed by Mike Harvey and proof will be essential before fish is placed on the BBQ.
- All fish is to be cooked in foil and not placed straight onto the grill.
- Each individual will be responsible for cooking their own fish and under no circumstances is it to be shared amongst other members in order to minimise the risk and spread of food poisoning.
- No other meat is to be supplied by individuals attending the event as there is no telling as to whether it has been stored correctly. Things such as buns, coleslaw, salads, onions etc etc are acceptable.
- The BBQ is to be thoroughly cleaned after use as are the plates, cutlery and glasses.
- The gas bottle is to be placed back into the cage immediately after use.