

## GUIDELINES FOR OUTDOOR COOKING

### I. PURPOSE

To establish fire safety guidelines for outdoor cooking on property owned by the University of Maryland, Baltimore (UMB).

### II. DEFINITIONS

- Combustible – Material that has the potential to catch on fire and burn when exposed to heat, flames, or other ignition sources.
- Fully Extinguished – A state in which a fire or flame has been completely put out with no remaining embers, heat, or potential for reignition.

### III. BACKGROUND

The University of Maryland, Baltimore adopts sections of the Building, Fire, and Related Codes of Baltimore City (2020 Edition) related to outdoor cooking and open flames. These guidelines are intended to meet and/or exceed the Baltimore City requirements and to meet all applicable requirements of the Maryland State Fire Prevention Code.

Outdoor cooking appliances, including but not limited to grills, smokers, pizza ovens, etc., are permitted to be used on UMB property.

These guidelines do not apply to Mobile Food Vehicles, which are subject to all applicable requirements of the Maryland State Fire Prevention Code.

### IV. GENERAL GUIDANCE

Outdoor cooking appliances must be used in accordance with the manufacturer's instructions and must be used at least 20 ft away from any structure, air intake vent, combustible material, or property line. The location must be reviewed and approved by the UMB Office of the Fire Marshal.

Outdoor cooking appliances must be constantly attended while heat and/or flames are present. All persons attending the event, who are not cooking, must stay a safe distance away from the cooking appliance at all times.

Each outdoor cooking event must have at least one 10 lb ABC fire extinguisher on-site and readily accessible for emergency use. The UMB Office of the Fire Marshal can

provide a fire extinguisher if requested in advance. Fire extinguishers may not be removed from a building, except in an emergency. Fire extinguishers should only be used in an emergency.

No charcoal, lighter fluid, propane, or other flammable materials can be stored or brought inside any UMB structure, including parking garages.

Events using outdoor cooking appliances must be approved in advance by the UMB Office of the Fire Marshal. Requests must be sent via email to [FireMarshal@umaryland.edu](mailto:FireMarshal@umaryland.edu) at least one week before the event and must indicate the date and time of the event, the location, a description of the cooking operations, and a description of the event. The UMB Office of the Fire Marshal will perform an inspection prior to or at the start of the event.

## V. EXTINGUISHMENT AND CLEAN-UP

The event organizer is responsible for extinguishment and clean-up of the cooking equipment.

1. Charcoal and pellets should be allowed to fully burn out.
2. Once flames and heat are no longer present, use a rake or shovel to turn charred materials to ensure the fire is fully extinguished.
3. Ash and debris from the equipment must be placed into a metal or noncombustible can/bucket and removed from campus.
4. Allow the equipment to fully cool before relocating.

*Created 03/2024*