

# Nutfield Memorial Hall

## Outdoor Cooking Policy

This document represents the Outdoor Cooking Policy of Nutfield Memorial Hall (the Hall) and is in place to ensure the safety of the Hirer and Users of the Hall and to protect the Hall and its surrounding public and communal areas from damage by fire or any other means resulting from the cooking of food outdoors.

### General Statement:

1. The Hall will allow the Hirer and Users of the Hall to prepare and cook food outdoors subject to them complying fully with the terms and conditions of this Policy.
2. Failure to adhere to this policy may result in the Hall seeking compensation, financial or otherwise, from the Hirer or Users resulting from any damage or disruption caused to the Hall and its surrounding public and communal areas.
3. In the event of outdoor cooking being undertaken by the Hirer or Users of the Hall, the Hirer and Users shall indemnify and hold harmless the Hall in respect of any damage sustained to property of the Hirer or Users and in respect of any personal injury sustained to the Hirer and/or Users resulting from outdoor cooking.
4. In the event of any damage caused to the Hall and/or its surrounding public and communal areas as a result of outdoor cooking, the Hirer and/or Users shall be fully responsible for the rectification of such damage, to the satisfaction of the Hall, to re-instate the Hall and the surrounding public and communal areas to the state in which they were prior to the damage occurring, and shall be liable for any costs incurred in the rectification works.

### Definitions:

1. The Hirer shall mean any person, persons, private or corporate entity that has made and paid for the booking of the Hall for an event.
2. Users shall mean any person attending the event at the invitation of the Hirer, or any other person nominated by or representing the Management Committee of the Hall.
3. The Management Committee of the Hall is made up of the Trustees, the Facilities Co-ordinator, the Booking Secretary, and other specific employees of the Hall, established to manage the operation and wellbeing of the Hall.
4. Outdoor cooking shall mean the preparing, cooking, and serving of hot food cooked on a Barbeque, or a 'Hog Roast' or similar cooked on a rotating spit. Individual terms and conditions apply to each option.

## **Terms and Conditions:**

1. At the time of making the booking for the Hall, the Hirer shall inform the Booking Secretary of any requirement for outdoor cooking to enable the necessary safety measures to be put in place at the appropriate time. The Hirer must identify the type of outdoor cooking pursuant to paragraph 4 of the Definitions above. Failure to do so at the time may result in outdoor cooking not being allowed.
2. *Outdoor cooking may only take place in the specific area designated by the Hall.* This area comprises a hard standing in the grassed area to the rear of the Hall. Two fire buckets will be provided by the Hall in the designated area. One will contain water, the other will contain sand. In addition, the Hirer and/or Users shall provide a portable fire extinguisher of the relevant type to suit the type of outdoor cooking. Bad weather does not alter this condition of use.
3. The Hirer and/or Users will be responsible for the provision of all requisite outdoor cooking equipment. Such equipment shall be delivered and set up only on the day of the event, unless otherwise specifically agreed with the Management Committee. The Hall will not be in a position to supply outdoor cooking equipment.
4. All fuels for outdoor cooking, i.e., coals, wood, gas etc. shall be stored outside, away from the Hall and in the vicinity of the designated outdoor cooking area. All fuels shall be delivered on the day of the event and not left unattended at any time. All fuels shall be delivered in and stored in appropriate 'safe' containers.
5. The Hall accepts no responsibility or liability for the security or functionality of any outdoor cooking equipment provided by the Hirer and/or Users.
6. The Hirer and/or Users shall ensure that a competent and responsible person is in attendance at all times at the designated outdoor cooking area during the preparation, cooking and serving of hot food to ensure a safe cooking operation and the general safety of all persons in the vicinity of the designated outdoor cooking area.
7. The Hirer and/or Users shall be responsible for removing all outdoor cooking equipment, fuels, and any waste or rubbish generated from the outdoor cooking operation at the end of the event. Any equipment or fuels not removed by the Hirer and/or Users at the end of the event, unless otherwise specifically agreed with the Management Committee, may be removed, and disposed of by the Hall. The Hirer and/or Users shall be liable for any costs incurred in such disposition

## **Barbeques:**

1. The Hall will allow the Hirer to use any recognised type of premanufactured Barbeque and allow the Hirer and/or Users to perform the outdoor cooking operation. Barbeques shall be in a safe and solid state of condition suitable for use for the purpose intended. The use of open fires, or self-built barbeques on the day of the event will not be permitted.

2. Barbeques are to be placed on the designated outdoor cooking area immediately on delivery to the Hall. Barbeques may not be left on the car park, in the Hall or on any of the surrounding public or communal areas at any time.
3. Barbeques may only be fired up once in place on the designated outdoor cooking area. Barbeques may be fuelled with wood, coals (briquettes), or gas but must be fully extinguished on completion of the outdoor cooking operation or if the barbeque is to be left unattended for any time during the event.
4. No fire accelerants may be used.
5. If gas is to be used to light or operate the barbeque, the gas bottles must be checked for any leaks before outdoor cooking commences and must be turned off, ensuring no gas is escaping, on completion of the outdoor cooking operation or if the barbeque is to be left unattended at any time during the event. The gas bottle shall be disconnected from the barbeque and the barbeque valves fully closed.
6. Barbeques shall be removed from the site immediately after the event.
7. Paragraphs 1-7 of the Terms and Conditions above shall apply to all barbeque outdoor cooking.

#### **Hog Roasts and the like:**

1. Hog roasts, or other type of longer term outdoor cooking requiring a rotating spit or similar will be allowed but only providing the equipment is provided and operated by a recognised third party cooking company. The Hirer and/or Users will not be permitted to undertake Hog Roasts or the like themselves.
2. The Hirer shall inform the Booking Secretary at the time of booking the Hall, or at least 7 days prior to the event, the name of the cooking company booked to provide the Hog Roast or the like.
3. At least 7 days prior to the event, the Hirer shall provide to the Booking Secretary with the details of the insurance cover to be provided by the third party cooking company. Failure to provide such insurance details will result in the permission from the Hall to undertake the Hog Roast or similar being withdrawn.
4. At least 7 days prior to the event, the Hirer shall provide a full risk assessment carried out by the third party cooking company covering the event.
5. Hog Roast equipment, or the like, is to be placed on the designated outdoor cooking area immediately on delivery to the Hall. Such equipment may not be left on the car park, in the Hall or on any of the surrounding public or communal areas at any time.

8. Hog Roast equipment, or the like, may only be fired up once in place on the designated outdoor cooking area but must be fully extinguished on completion of the outdoor cooking operation or if the equipment is to be left unattended for any time during the event.
6. Hog Roast equipment, or the like, shall be removed from the site immediately after the event.
7. Paragraphs 1-7 of the Terms and Conditions above shall apply to all Hog Roast, or the like, outdoor cooking.

This Policy is intended for the well being of all and should be read in conjunction with the Hall's Health & Safety policy which can be found on the web site <https://hallbookingonline.com/nutfield/documents>  
This Policy will be subject to periodic review and the Hall reserves the right to amend this policy at any time to promote the further safety of the Hall, the Hirers and Users.

**May 2023**