



Maritime and Coastguard Agency

MARINE GUIDANCE NOTE

MGN 406 (M+F)

USE OF BARBECUES AND PIG ROASTS ON SHIPS AND FISHING VESSELS

Notice to Ship and Fishing Vessels Owners, Ship and Fishing Vessel Operators, Managers, Seafarers and Fishermen

This Notice replaces Marine Guidance Note 222 (M+F)

Summary

This MGN alerts owners, operators, managers, seafarers and fishermen to the dangers associated with the use of barbecues and similar equipment on board vessels.

Key Points

- There should be a documented procedure to follow and everyone should be familiar with it.
- Risk assessment must be carried out before using the equipment.
- There are more safety factors to take into account when using charcoal or a gas appliance.

This guidance is cross-referenced to other Notices which have a bearing on the subject

1. Scope

1.1 This guidance is primarily intended for all UK commercial vessels but may be taken into account for other vessels.

1.2 It covers both Liquefied Petroleum Gas (LPG) gas fired barbecues and charcoal barbecues.

2. General

2.1 The use of barbecues/pig roasts on board vessels presents additional dangers. This guidance sets out practical steps to minimise the risks of fire or explosion. An appropriate risk assessment should be made when using this type of equipment.

2.2 All ships intending to use barbecues should have a safety procedure in place and this guidance will help. Ships subject to the Domestic Passenger Ship Safety Management (DSM) or International Safety Management Code (ISM) will already have documented procedures, but should also take account of this guidance.

2.3 When considering associated risks, attention is drawn to the Merchant Shipping and Fishing Vessel (Health and Safety at Work) Regulations 1997 (SI 1997 /2962) as amended, and Marine Guidance Note 20 (MGN 20). Particular attention is drawn to

Annex 1 of MGN 20 and the detailed consideration it gives to Risk Assessment. Particularly when used for commercial purposes, the owner should be in full agreement about the use of these appliances on board. The Skipper or Master has ultimate responsibility on board the vessel and they may wish to add further requirements.

3. Practical Steps

- 3.1 In considering the risks involved the following basic guidance may be used:
 - 3.1.1 a shipboard procedure should be developed outlining the requirements on the use of barbecues/pig roasts, which should be readily available to all involved, including outside caterers. This should include a regular and thorough cleaning routine of all equipment and associated areas. The Master or Skipper or will, after due inspection, decide whether to allow the use of the equipment subject to being satisfied about weather conditions and other safety factors;
 - 3.1.2 the appliance should be sited on an open deck in a well-ventilated position, clear of any hazard, such as overhanging combustible awnings, flammable liquids, etc. Under no circumstances should any appliances be placed within passenger lounges or crew accommodation;
 - 3.1.3 the appliance should be secured to the vessel's structure so that it can be quickly released and jettisoned overboard;
 - 3.1.4 a fixed collecting tray should be secured to the deck, or directly below the appliance, and the appliance suitably screened, to prevent fat, hot ash, etc. falling onto the deck (particularly important on wooden vessels);
 - 3.1.5 the appliance should be roped off to prevent people coming into contact with the appliance;
 - 3.1.6 a suitable portable fire extinguisher (9ltr) and a sandbox with scoop should be positioned close to the appliance along with heatproof gloves (2 pairs);
 - 3.1.7 the appliance operator should be trained in the use of the fire fighting equipment and the emergency procedures on board. He should, in consultation with the Master or Skipper, set up and agree clear lines of communication should there be an emergency incident;
 - 3.1.8 the MCA may wish to inspect each vessel as required to ensure satisfactory standards are maintained.

4. Appliances using charcoal

- 4.1 Due to the production of carbon monoxide when charcoal is burned, charcoal barbecues should not be used inside enclosed spaces, even if ventilation is provided. Carbon monoxide is odourless and colourless, you will not be alerted to the danger until it is too late;
- 4.2 It is not safe to use flammable liquids on a charcoal (or wood) fire to improve burning. Only use solid fuel fire lighters specifically made for lighting charcoal;
- 4.3 Always soak coals with water after cooking as they retain their heat for long periods of time;
- 4.4 Remove the charcoal ashes from the grill only after they are cold to the touch and no warm embers remain and place them into a metal container with a tight-fitting metal lid. Add and mix in water with the ashes for disposal in accordance with 6.1.

5. Appliances using gas

5.1 Check for leaks every time you replace the gas cylinder. If you suspect a leak to the cylinder or pipework, brush soapy solution around the connections and watch for bubbles – tighten to fix but do not overtighten. Do not use the barbecue until the leak is fixed. Make sure all the connections are secure before turning on the gas.

After cooking, turn off the gas cylinder before turning off at the barbecue controls to ensure any residual gas in the pipe work is used up.

5.2 Additional advice on the use of LPG for domestic installations and applications onboard ships and fishing vessels is contained in the Code of Safe Working Practices for Seamen, MGN 312 (F) and ISO 10239:2000.

5.3 Though the scope of ISO10239:2000 covers permanently installed LPG burning appliances on small craft of less than 24 m, advice contained can also be applied to use of gas barbecues on larger vessels. Wherever possible, gas containers should be stowed on the open deck, or in a well-ventilated compartment on deck, so that any gas, which may leak, can disperse rapidly.

6. Disposal of ashes or other waste products

6.1 The disposal of waste must be handled in accordance with the Garbage Management Plan as set down in MSN 1807 and the Merchant Shipping (Prevention of Pollution by Garbage) Regulations 1998 (SI 1998/1377).

More Information

Marine Technology Unit
Maritime and Coastguard Agency
Bay 2/27
Spring Place
105 Commercial Road
Southampton
SO15 1EG

Tel: +44 (0) 23 8032 9100
Fax: +44 (0) 23 8032 9161
E-mail: mtu@mcga.gov.uk

General Inquiries: infoline@mcga.gov.uk

MCA Website Address: www.mcga.gov.uk

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