

Training Record – BBQs and Gas Leaks			
Participants Name:		Location:	
Participants Signature:		Date:	
Knowledge assessment			
<p><b>Instructions:</b></p> <p>Click on the hyperlinks and watch the 3 short videos:</p> <ol style="list-style-type: none"> <li>1. BBQs and LP gas cylinders - <a href="https://www.qld.gov.au/emergency/safety/gas/gas-safety-videos#widget2">https://www.qld.gov.au/emergency/safety/gas/gas-safety-videos#widget2</a></li> <li>2. Gas cylinder safety - <a href="https://www.qld.gov.au/emergency/safety/gas/cylinder-safety">https://www.qld.gov.au/emergency/safety/gas/cylinder-safety</a></li> <li>3. Testing for Gas leaks - <a href="http://www.elgas.com.au/blog/505-bbq-gas-leak-test-gas-grill-barbecue-">http://www.elgas.com.au/blog/505-bbq-gas-leak-test-gas-grill-barbecue-</a></li> </ol> <p>Answer the questions below correctly with a blue or black pen.</p>			
<p>Q1. If you smell gas what do you do?</p> <ol style="list-style-type: none"> <li>a) Shut off gas to the appliance</li> <li>b) Extinguish any open flame</li> <li>c) Open lid</li> <li>d) If odour continues, immediately contact gas supplier</li> <li>e) All of the above</li> </ol>			
<p>Q2. Can the BBQ be moved whilst it is alight? Circle the correct answer</p> <p style="text-align: center;">Yes                      No</p>			
<p>Q3. How often do you need to clean the oil cup in order to prevent excessive fat or grease build up that might contribute to a fire? Circle the correct answer/s.</p> <p style="text-align: center;">Ideally <b>before</b> each use                      <b>After</b> each use                      When it overflows</p>			
<p>Q4. What would you do in the case of a fat fire? Circle the correct answer.</p> <ol style="list-style-type: none"> <li>a) Put water on the fire.</li> <li>b) Turn gas cylinder off and the control knobs to OFF position and use a Class B fire extinguisher.</li> <li>c) Take your shirt off and use it to extinguish the flames.</li> </ol>			
<p>Q5. Is it safe to wear flammable clothing such as nylon when operating or near a BBQ? Circle the correct answer.</p> <p style="text-align: center;">Yes                      No</p>			
<p>Q6. Is it true or false that one needs to check for gas leaks every time the gas is turned on? Circle the correct answer.</p> <p style="text-align: center;">True                      False</p>			
<p>Q7. When you spray or brush on soapy water to the joint and there is a leak, what would you see? Circle the correct answer.</p> <p style="text-align: center;">Thick purple fluid                      A green flash                      Bubbles</p>			
<p>Q8. Circle the correct statement. When checking for gas leaks one has to put soapy water on:</p> <ol style="list-style-type: none"> <li>a) The connections only;</li> <li>b) The entire hose assembly including the valve and regulator;</li> <li>c) The hose only; or</li> <li>d) The valve stem.</li> </ol>			

Observation Checklist	
<p><b>Instructions:</b> Participant is to check for gas leaks and light the BBQ under the observation of a proficient BBQ user such as a JCUSA Councillor or JCUSA employee. The observer is to record if the step was completed accurately and safely and then complete the bottom of the form and return it to the General Manager.</p> <p><b>Resources required:</b> Working BBQ, gas bottle with gas in it, matches/lighter, spray bottle or brush, bucket, dish washing liquid and water for rinsing.</p>	
<b>Siting the BBQ</b>	
BBQ placed in an above ground open air-situation with natural ventilation, without stagnant areas, where gas leakage and products of combustion are rapidly dispersed by wind and natural convection.	<input type="checkbox"/> Yes <input type="checkbox"/> No
BBQ placed on a level surface.	<input type="checkbox"/> Yes <input type="checkbox"/> No
Brakes applied.	<input type="checkbox"/> Yes <input type="checkbox"/> No
<b>Checking for gas leaks</b>	
Connect gas bottle to BBQ whilst using safe manual handling techniques.	<input type="checkbox"/> Yes <input type="checkbox"/> No
Turn on the cylinder valve slightly.	<input type="checkbox"/> Yes <input type="checkbox"/> No
Spray or brush on soapy water mixture onto the connections, hose assembly, regulator and valve.	<input type="checkbox"/> Yes <input type="checkbox"/> No
If bubbles are seen – the gas cylinder is turned off and connections are to be tightened.	<input type="checkbox"/> Yes <input type="checkbox"/> No
Checked to confirm if leaks have ceased. If leaks are still present the BBQ is not used.	<input type="checkbox"/> Yes <input type="checkbox"/> No
When done, rinse with clean water to remove the soap solution.	<input type="checkbox"/> Yes <input type="checkbox"/> No
<b>Lighting the BBQ</b>	
<b>Flame thrower ignition</b> – pushed in the knob and turned it anticlockwise to the high position? Note – should hear and feel a click.	<input type="checkbox"/> Yes <input type="checkbox"/> No
Held the knob in until the burner ignited? (If the burner does not light on the first attempt, return the knob to the OFF position and try a couple more times.	<input type="checkbox"/> Yes <input type="checkbox"/> No
<b>Manual ignition</b> – Placed a lit match or lighter under the bottom of the burner.	<input type="checkbox"/> Yes <input type="checkbox"/> No
Turned the burner on and the burner lit.	<input type="checkbox"/> Yes <input type="checkbox"/> No
Continue to light the remaining burners in the same way.	<input type="checkbox"/> Yes <input type="checkbox"/> No
<b>Turning off the BBQ</b> - turned off gas valve.	<input type="checkbox"/> Yes <input type="checkbox"/> No
Turned off all burners.	<input type="checkbox"/> Yes <input type="checkbox"/> No
<b>Observers Name:</b>	<b>Date:</b>
<b>Observers Signature:</b>	<b>Outcome:</b>
	<input type="checkbox"/> Satisfactory <input type="checkbox"/> Not yet satisfactory