

Please send your completed form along with your R58 Lounge Booking Form to RecSocCommittee@stfc.ac.uk

RAL RecSoc BBQ Grill Booking Form

Terms & Conditions of Use

The following terms and conditions apply to the use of the BBQ grill.

1. Only competent, responsible adults may use the grill. It is recommended that the users/cooks have some form of food hygiene training/certification.
2. Basic food hygiene rules must be followed at all times to prevent cross-contamination of foods and food poisoning. The RecSoc Food Hygiene [rules](#) and [guidance](#) documents should be read and followed as appropriate.
3. The BBQ grill is a gas barbecue – no other solid fuel or hybrid usage is permitted.
4. Gas for the grill may only be supplied by the RecSoc and the hirer will be charged in advance. The standard usage fee will be £10 however an additional charge may be levied if more gas is used than originally estimated.
5. If a new gas bottle is required during use of grill, the hirer will be responsible for its correct carriage from the storage unit and connection to the grill, in accordance with the manufacturer's instructions and any relevant RecSoc instructions.
6. When the grill is used, the hirer is responsible for keeping it in a fit state of cleanliness during use and for cleaning it afterwards in readiness for the next user. If the grill is found to be needing a satisfactory clean after the hirer's use, then a cleaning cost of £25 will be charged. See Appendix 2 for the minimum cleaning requirements.

Limitation of Liability

Although every effort is made to ensure that the BBQ grill and cooking utensils are in good condition, the RecSoc cannot accept responsibility for third party claims, accidents, damage, or loss of property, or for any expenses incurred for any reason, including changes caused by Force Majeure, regardless of howsoever they have occurred, nor can liability be accepted for injury as a result of the use of the BBQ grill and cooking utensils, howsoever caused.

The hirer, BBQ grill users and their guests are specifically advised not to allow unsupervised children to use the BBQ grill or cooking utensils. It is strongly advisable that young guests are supervised by responsible adults when near the BBQ grill, when it is used and afterwards whilst the grill plates, etc. are potentially still hot. If young guests are not supervised by responsible adults then full responsibility for any accidents or injuries shall be the hirer's.

Cancellation by Hirer

Any cancellation by the hirer must be notified by e-mail directly to the RecSoc Committee.

Cancellation by any other method will not be accepted. In the event of cancellation the following charges may apply:

More than 1 week..... No Charge.

Less than 1 week..... Any costs incurred in the purchase of BBQ grill gas (collection/delivery, etc.)

Force Majeure

The RecSoc and its representatives accept no responsibility whatsoever and no compensation or any other payment will be made if any cancellation or change to the terms of the booking becomes necessary due to war or threat of war, riots, civil commotion, terrorist activities, industrial disputes, natural disasters, fire, flood, adverse weather conditions, technical problems with equipment, closure of the RAL site, or any other events beyond RecSoc control.

Please print name IN CAPITALS to agree to the terms and conditions above

Print Name		Date	
Rec-Soc Use			
Date Received		Approved by:	

Appendix 1.

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RAL RecSoc BBQ Grill Booking Form

BBQ information

- The BBQ is an Outback Signature II 6 Burner Hybrid gas barbecue that is fully assembled.
- The BBQ is integrated with a Multi-Cooking Surface system. The interchangeable circular grill can be switched to accommodate a pizza stone, griddle, wok, or any other Outback MCS surface. *These may be provided by the RecSoc upon request.*
- This hybrid model offers the option to cook with Outback Coconut Shell Briquettes to give the authentic charcoal flavour. *These may be provided by the RecSoc upon request.*
- The BBQ has auto electronic ignition, temperature gauge, extensive grill and roasting areas alongside ample cabinet and drawer storage space, rear and side brass burners, a ceramic infrared back burner and warming rack.
- An electric powered rotisserie is an optional extra. *This may be provide by the RecSoc upon request.*
- The BBQ is supplied with hose and propane regulator.
- The weather proof cover should be used to protect the BBQ but must not be fitted when the BBQ is hot.

Appendix 2.

BBQ Cleaning information

- DO NOT mistake brown or black accumulation of grease and smoke for paint. Interiors of gas grills are not painted at the factory (and should NEVER be painted). Apply a strong solution of detergent and water or use a grill cleaner with scrub brush on insides of grill lid and bottom. Rinse and allow to completely air dry. DO NOT apply a caustic grill / oven cleaner to painted surfaces.
- Plastic parts: wash with warm soapy water and wipe dry.
- DO NOT use abrasive cleaners, degreasers or a concentrated grill cleaner on plastic parts. Damage to and failure of parts can result.
- Porcelain surfaces: because of glass-like composition, most residue can be wiped away with backing soda / water solution or specially formulated cleaner. Use nonabrasive scouring powder for stubborn stains.
- Painted surfaces: wash with mild detergent or nonabrasive cleaner and warm soapy water. Wipe dry with a soft nonabrasive cloth.
- Stainless steel surfaces: to maintain the grill's high quality appearance, wash with mild detergent and warm soapy water and wipe dry with a soft nonabrasive doth after each use. Backed-on grease deposits may require the use of an abrasive plastic cleaning pad.
- Cooking grid: Use a mild soapy water solution. Non-abrasive scouring power can be used on stubborn stains then rinse with water.