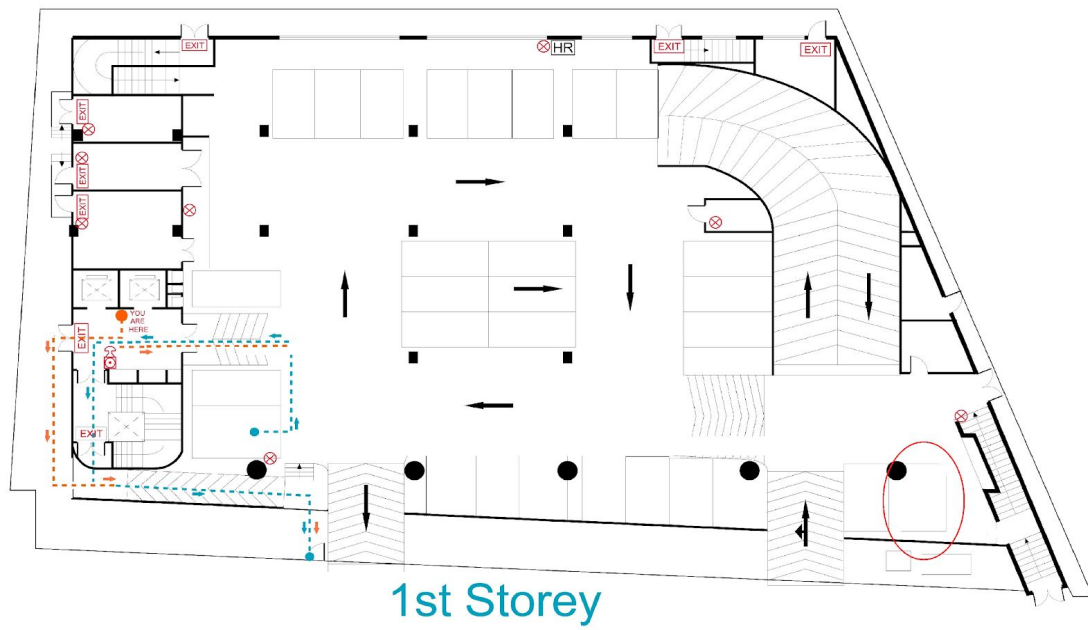


Guidelines for Open Flame Cooking in GBC

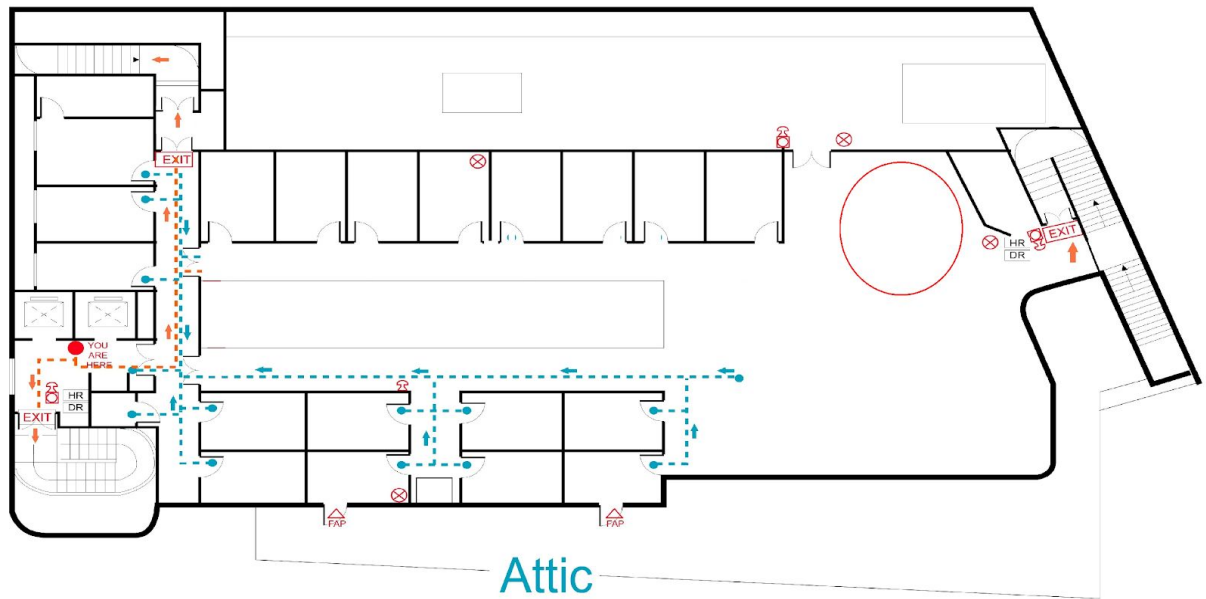
1 March 2019

- 1) Open flame cooking by caterers must be stated in the Facility Usage Application and approved prior to the event.
- 2) It can only be carried out in either of the identified and marked open spaces in Level 1 carpark or Level 5(see diagrams for exact locations). This is to ensure that any smoke or smell can be dissipated and there are nearby Fire extinguishers, Fire hoses and Fire escape in the event of fire
- 3) If Level 1 carpark is used, the area taken up by the caterer and seating should be cordoned and the number of vehicles to be parked limited so as to avoid accidents and/or damages to the vehicles.
- 4) Any or all combustible materials must not to be placed near the cooking area.
- 5) Only 1 cooking station is allowed to reduce the risk of fire.
- 6) The host or co-ordinator must brief the caterer(s) and guests & visitors on the fire procedures and the FIRE ESCAPE route.
- 7) Besides ensuring all safety measures are taken, it is important that the space must be cleaned and in the same condition it was handed to them.

Locations for Open Flame Cooking: 1st Floor Highlighted in Red



Locations for Open Flame Cooking: 5th Floor Highlighted in Red



Well ventilated with firefighting equipment and escape stairs nearby.