



Disposible bbq guidance

Beach BBQs are lots of fun on a sunny day but have you considered the physical and environmental risks of having a BBQ?

Here are some things to think about before, during and after your BBQ:

Before

Can you help reduce the amount of waste produced on the beach by planning your BBQ differently at home?

🔥 Bring a reusable bucket BBQ instead of a disposable, single use one.

🔥 Pack food into reusable containers to reduce packaging waste entering the beach bins.

🔥 Don't set up a BBQ in the sand dunes due to risk of fire or an area where the tide is likely to come in as you may find that you do not have time to remove your waste.

During

Hot sand and pebbles can cause burns to those unaware that a BBQ has been there.

🔥 Raise your BBQ off the ground using stones where possible to reduce the risk of burns once you have left the beach.

🔥 Never place your BBQ on anything that could melt (e.g. a bench).

🔥 BBQ food, smoke and noise can easily disturb others, be conscious of people around you.

🔥 Use sustainable charcoal where possible.

After

It's difficult to see if a BBQ is still hot to the touch however this is no excuse to leave it.

🔥 Always douse your BBQ with cold water once you have finished to ensure the fire is out and the coals are cold.

🔥 If you expect the tide will be far away bring a bottle of tap water from home in order to quickly cool the BBQ.

🔥 Pour cold water on the sand too to avoid burns.

🔥 Dispose of your litter in the bins provided, if there are none nearby or they are full take your litter home.

🔥 Make sure food waste placed in beach bins is well wrapped up so not to attract wildlife to the bins.

Never:

Have an open fire!



BBQ in areas with sand dunes or grassy areas!



Put a lit or hot BBQ into a litter bin!