

## Do Not Break the Law

- **DO NOT** play amplified music
- **DO NOT** have more than 20 people at your gathering
- If you intend to have alcoholic drinks at your BBQ, note that the whole of the Borough (including the Greensward area) is included in the **Alcohol Consumption in Designated Public Places Order 2003** which means the Police have a power to confiscate alcohol from persons who are drinking on the street. It is **NOT** an offence to merely possess alcohol in a public place, nor does it place Police under a duty to confiscate such alcohol. Confiscation by a Police Officer will only occur when the requirements of the Order are made out **AND** it is believed to be the appropriate action to take.



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## BARBECUE GUIDELINES

These are guidelines for barbecues on Council land in Worthing. The Greensward between Sea Lane, Goring and Sea Lane Ferring is the recommended area for barbecues. We recognise the positive benefits which public barbecues hold for residents and visitors and so we have installed a number of large purpose made metal barbecue stations along with metal waste bins which will be available during the summer months.

Please make sure you follow the guidelines and instructions; this will ensure that your barbecue will be a pleasant event and will not cause damage or a nuisance to other users of the land.

## **Barbecues on the Greensward**

- Never light an open fire for your BBQ, this can be dangerous and will be viewed as criminal damage by the Council
- Only use your BBQ on the Greensward either side of the Plantation (bottom of Aldsworth Avenue) siting your BBQ on flat stable ground well away from trees and shrubs
- Check the wind direction and only light your BBQ if the smoke is not blowing towards other users of the site
- Keep children well away from the cooking area and never try to move a lit BBQ [this includes children of other users of the site]
- If available use one of the BBQ Stations provided as it is purpose built and has its own built-in disposal system for hot ashes
- If using your own BBQ ensure it is contained within a sturdy metal tray
- Raise your BBQ off the grass as this will prevent the grass from being burnt which leads to unsightly patches
- If you bring glass bottles etc. to your BBQ, look after them and ensure that you remove them from the site afterwards disposing of them safely through our recycling procedure
- Once you have finished, douse the BBQ with water or cover with sand to extinguish the fire and leave for a few minutes to allow to cool down
- Once cooled dispose of the BBQ in one of the metal litter bins provided. Failure to do so can lead to a fixed penalty fine being issued for littering.
- Do not have more than 20 (twenty) persons at your gathering as more than 20 persons constitutes an Open Space event which requires specific written permission from the Council

- Dispose of all your litter safely and responsibly in the litter bins provided or take your refuse home with you. Under no circumstances should litter be left piled up by bins as this is often respread by foxes and seagulls before it can be collected
- Always co-operate with staff who may come to clear debris whilst you are still using the site.

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### **Tips for Safe Barbecuing**

- We all enjoy them, but they do have their own special hazards!
- Keep uncooked meat in a cool box and covered at all times
- Ensure that a competent person is doing the cooking
- Have materials to hand to extinguish the BBQ in an emergency (water, sand, fire extinguisher)
- It is very tempting to get started but wait until the charcoal has a powdery grey surface before you begin to cook
- Make sure all the food is thawed before you cook them
- Turn the food regularly and move it around the BBQ to cook it evenly
- Check the food is piping hot all the way through. There should be no pinkness in the middle and juices should be running clear
- If you are cooking chicken on the bone or thick pieces of meat, give them an initial cook in the oven and finish them off on the barbecue, it's much safer
- Although it may look and smell delicious never add the marinade you have used on the raw meat after cooking

***We hope this helps you to have a very enjoyable and safe time***