



# Cooking, heating and burning outdoors

## Burning in the open (backyard burning)

The rules around burning in the open have been designed so residents can enjoy outdoor activities with minimal impact. Wood smoke from burning in the open can have a negative impact on people, the environment and air quality.

## Heating for warmth or comfort

During the non-fire danger season (1 May–30 November) the type of heaters pictured below may be used to heat an outdoor entertainment area using charcoal only (not wood or other plant materials).



*Brazier*



*Chiminea*



*Fire pit*

Other containers, such as a 44-gallon drum or kettle-style barbecue, cannot be used in place of a brazier or fire pit.

During the fire danger season (1 December–30 April) there must be a four-metre clearance around and above the fire, a responsible person in attendance at all times and suitable equipment to put out the fire must be available.

On a total fire ban day the use of these heaters is not permitted.

## Fires for preparation of food or beverages

During the non-fire danger season (1 May–30 November) fires are permitted for the sole use of the preparation of food and beverages or the heating of liquid (e.g. sauce). Charcoal, dried, untreated and unpainted wood or dried garden prunings may be used to light and maintain the fire.

Fires for cooking cultural food (not in a constructed cooking container, e.g. in the ground) requires a permit from Council.

During the fire danger season (1 December–30 April) only gas or electric barbecues can be used if there is a four-metre clearance around and above the fire, a responsible person in attendance at all times and suitable equipment to put out the fire must be available.

On a total fire ban day gas or electric barbecues can be used if within 15 metres of a domestic premises or on a coastal foreshore and there is a four-metre clearance around and above the fire, a responsible person is in attendance at all times and suitable equipment to put out the fire must be available.

## Pizza ovens

During the non-fire danger season (1 May–30 November) fires are permitted in a properly constructed wood-fired pizza oven.

During the fire danger season (1 December–30 April) only gas or electric pizza ovens can be used if there is a four-metre clearance around and above the fire, a responsible person in attendance at all times and suitable equipment to put out the fire must be available.

A wood-fired pizza oven can be used with the same conditions, provided it is in a properly constructed pizza oven, and a Schedule 9 permit has been issued by Council.



On a total fire ban day gas or electric pizza ovens can be used if within 15 metres of a domestic premises and there is a four metre clearance around and above the fire, a responsible person is in attendance at all times and suitable equipment to put out the fire must be available.

A wood-fired pizza oven can only be used if a Schedule 10 permit has been issued by Council.

### Supervision of a fire or pizza oven

- Is constant from the time the oven is lit to the time it is completely extinguished.
- Is performed by someone who is able to control the fire. This means that they must be able bodied, of suitable age and not have their judgement impaired by drugs, alcohol or medication.

### Suitable equipment to put out a fire

- May include a hose connected to a tap or pressurised water system, a knapsack, a dry chemical or CO<sub>2</sub> extinguisher.
- Must be present at all times.

Permits are required for the burning of agricultural or forestry waste, burning off vegetation for fire prevention control, or burning vegetation for any other purpose outside the fire danger season.

Fire danger season is subject to change. Visit [cfs.org.au](http://cfs.org.au) for the most up-to-date information.