



Nutrition Services Department  
Portable Barbecue Rental Procedure and Agreement

As a service to all Twin Rivers Unified School District School Sites and Employees, the Nutrition Services Department has available, for a minimal rental fee of \$100, a portable gas grill with a 40 gallon capacity propane tank. This unit is a 60" transportable stainless steel grill with 6" caster wheels, ideal for any school or family function such as picnics, class fundraisers, grad parties, birthdays, and sporting events.

We have extended the rental of this unit to all school sites and district employees on a first-come first-served reserved basis. As a courtesy to our district we will deliver the unit to the individual school site prior to their scheduled event; however, district employees who schedule a rental will be responsible for the pick-up and return of the unit.

Some of the specifics of the unit include:

- Mobile outdoor gas grill
- (2) 40 lb. horizontal propane tanks
- Aluminized steel construction
- Cooking surface measures- 60" x 24"
- Heavy duty chrome top grid
- 8" front service shelf
- 6" heavy duty casters
- Separate burner control every 7"
- 8 burners total 160,000 BTU
- Regulator and hose included
- Removable tank cart system
- AGA, CGA



Return to: Debbie Davis  
Twin Rivers Unified School District  
Nutrition Services  
3222 Winona Way  
N. Highlands, CA 95660  
Ph: 916-566-1600 x 50502 Fax: 916-566-3521

**NUTRITION SERVICES**  
**Portable Grill Rental Application**

\_\_\_\_\_  
Date

\_\_\_\_\_  
First and Last Name

\_\_\_\_\_  
School Name (If applicable)

\_\_\_\_\_  
Description of Event

\_\_\_\_\_  
Phone Number

\_\_\_\_\_  
Mobile Number

\_\_\_\_\_  
Mailing Address

\_\_\_\_\_  
Number of People Expected to Attend

\_\_\_\_\_  
Budget Code or Type of Payment in Advance

Any special needs, concerns or comments please list below:

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**CARE OF PROPERTY**

The renter of the portable grill shall keep and maintain the unit in a clean and sanitary condition at all times, and will return the unit in the same condition. *(The renter of the portable grill will be supplied with all operating and cleaning instructions and will follow to the best of their ability.)*

**DAMAGES**

The individual renting the unit is responsible for any injury or property damage incurred while in their possession, and they shall reimburse Nutrition Services for any loss or liability incurred in connection with the renter's use of the unit and equipment. This includes, but is not limited to, all costs to have unit cleaned and/or repaired if needed.

We, the undersigned, agree to this Rental Agreement:

\_\_\_\_\_  
Name

\_\_\_\_\_  
Name

\_\_\_\_\_  
Signature

\_\_\_\_\_  
Signature

\_\_\_\_\_  
Date



## Nutrition Services Department



### How to Clean TRUSD BBQ Grill

YES, BBQ grills get dirty and need cleaning - especially after you've made some yummy barbeque recipes.

Here's How:

1. Remove cooking grates and submerge them in a tub of warm soapy water.
2. Fill a small bucket with warm soapy water.
3. Remove metal flame shield to expose burner.
4. Using the brush provided, clean out residue from around burner, make sure the burner is in place when you are done.
5. Using the stiff wire brush and soapy water, gently scrub the inside surfaces of the grill.
6. Remove any particles from grill and reassemble.
7. Wash metal flame shield in warm soapy water.
8. Remove cooking grates from water and brush clean with the wire brush.
9. Coat inside surfaces and cooking grates with cooking oil spray. 10. Put grates back on grill
10. Allow the whole grill to air dry.

*\*All cleaning materials will provided*

Medium Duty Nylon Cleaning Pads  
X-Large Gloves  
Rubber Latex Gloves  
Food Grade Grease Palmolive Soap  
Gas Match Butane Lighter  
Wire Brush with Scraper  
Full Size Bus tub  
Kleen-Pail  
First Aid Kit