

SAFETY - BARBECUE SAFETY TIPS

One of the most popular pastimes of summer is barbecuing meals on the backyard grill. Whether you use a gas or a charcoal grill, it is important to follow basic safety tips.

1. Use caution and good sense when using a barbecue.
2. Never use a barbecue grill indoors. Make sure the area is well-ventilated and away from any flammable materials. Also, barbecues produce carbon monoxide which can build up if area is not ventilated properly.
3. Before you begin to barbecue, examine the grill carefully to be sure it is sturdy and in good condition.
4. Check out the support structure to see that there is no rust.
5. Check for gas leaks. Rub soapy water on the gas hose and turn the gas on. You will see bubbles if there is a gas leak. If bubbles appear, do not light the grill but have the hose replaced by a professional.
6. If the hose is cracked, brittle, or frayed, it must be replaced also.
7. Do not smoke or use an open flame near a leaking grill.
8. Make sure there is no blockage in the tubes going to the burner.
9. If the grill needs repair, let a professional do it.
10. Store your propane tank in an upright position away from the grill. Never store it indoors.
11. Follow manufacturer's instructions when using the grill and when installing or disconnecting the propane tank.
12. When using a charcoal grill, do not use gasoline or kerosene to start the grill since they are explosive.
13. Do not use more lighting fluid on a grill that is lit.
14. Do not dispose of the coals until they have completely cooled.
15. Store lighter fluid and matches safely – away from curious children.
16. Grills reach very hot temperatures so use insulated mitts when cooking on the grill. Utensils with long handles make specifically for barbecuing should be used.

17. Keep children and pets away from the grill. Teach children about the dangers of a grill.
18. Have a garden hose or pail of water close by. A fire extinguisher, phone, and first aid kit are also important.
19. Always watch the grill when you are using it.
20. Be sure the grilling surface is cleaned completely before cooking. Heat the grill before using and follow common sense rules about food safety.