

101 Critical Days Of Summer Safety Tip #1 - Chillin While Your Grillin!!

Barbecue Season is here!

So let's get the grill ready to go! Spend a few minutes with your grill, and you'll have a cleaner, safer running barbecue.

A few tips for grilling with gas...

Liquid petroleum (LP) gas or propane, used in gas grills, is highly flammable and each year about 30 people are injured as a result of gas-grill fires and explosions. Many of these fires and explosions occur when consumers first use a grill that has been left idle for a period of time or just after refilling and reattaching the grill's gas container. To reduce the risk of fire or explosion, you should routinely perform the following safety checks:



1. Check the tubes that lead into the burner for any blockage from insects, spiders, or food grease. Use a pipe cleaner or wire to clear the blockage and push it through to the main part of the burner.
2. Check grill hoses for cracking, brittleness, holes, and leaks. Make sure there are no sharp bends in the hose or tubing.
3. Move gas hoses as far away as possible from hot surfaces and dripping hot grease. If you can't move the hoses, install a heat shield to protect them.
4. Replace scratched or nicked connectors, which can eventually leak gas.
5. Check for gas leaks, following the manufacturer's instructions, if you smell gas or when you reconnect the grill to the LP gas container. If you detect a leak, immediately turn off the gas and don't attempt to light the grill until the leak is fixed.
6. Keep lighted cigarettes, matches, or open flames away from a leaking grill.
7. Never use a grill indoors. Use the grill at least 10 feet away from your house or any building. Do not use the grill in a garage, breezeway, carport, porch, or under a surface that can catch fire.
8. Do not attempt to repair the tank valve or the appliance yourself. See an LP gas dealer or a qualified appliance repair person.
9. Always follow the manufacturer's instructions that accompany the grill.
10. When you're finished barbecuing, always make sure that you not only shut off the barbecue, but shut off the propane tank as well.

Use caution when storing LP gas containers. Always keep containers upright. Never store a spare gas container under or near the grill or indoors. Never store or use flammable liquids, like gasoline, near the grill.

To avoid accidents while transporting LP gas containers, consumers should transport the container in a secure, upright position. Never keep a filled container in a hot car or car trunk. Heat will cause the gas pressure to increase, which may open the relief valve and allow gas to escape.

Use extreme caution and always follow manufacturer's instructions when connecting or disconnecting LP gas containers.

Grills manufactured after October 1, 1995, are required to have three additional safety features to eliminate leak hazards: a device to limit the flow of gas in the event of hose rupture; a mechanism to shut off the grill; and a feature to prevent the flow of gas if the connection between the tank and the grill is not leak-proof. Consider purchasing a grill that has these safety features.

Safety First!

- ❖ **Always** make sure that the barbecue is in a safe place, where kids and pets won't touch or bump into it.
- ❖ **If you use a barbecue lighter**, make sure you don't leave it lying around where the kids can access it. It won't take long for them to figure out how to use it.
- ❖ **Use long-handled utensils.**
Use barbecue utensils with long handles (forks, tongs, etc.) to avoid burns and splatters.

- ❖ **Wear safe clothing.**
Wear clothing that does not have hanging shirt tails, frills, or apron strings that can catch fire, and use flame-retardant mitts when adjusting hot vents.
- ❖ **Keep fire under control.**
To put out flare-ups, either raise the grid that the food is on, spread the coals out evenly, or adjust the controls to lower the temperature. If you must douse the flames with a light spritz of water, first remove the food from the grill.
- ❖ **Be ready to extinguish flames.**
Use baking soda to control a grease fire and have a fire extinguisher handy. A bucket of sand or a garden hose should be near if you don't have a commercial extinguisher.
- ❖ **Consider placing a grill pad or splatter mat beneath your grill.**
These naturally heat resistant pads are usually made of lightweight composite cement or plastic and will protect your deck or patio from any grease that misses the drip pan.
- ❖ **Never leave a grill unattended once lit.**
- ❖ **Stay away from hot grill.**
Don't allow anyone to conduct activity near the grill when in use or immediately following its use. The grill body remains hot up to an hour after being used.
- ❖ **Don't move a hot grill.**
Never attempt to move a hot grill. It's easy to stumble or drop it and serious burns could result.

A few tips for charcoal grillers...

NEVER EVER use gasoline to get the coals going. Instead, use charcoal lighting fluid. Let the lighter fluid soak into the coals for a minute or so before lighting it. That gives the explosive vapors a chance to dissipate.

Stand back from the coals when you ignite them, and make sure you didn't accidentally spill any fluid on yourself, or on any area surrounding the grill.

Before you light the coals, make sure that you put the lighter fluid at a **safe distance** away from the fire. If the coals start to die out on you, don't spray lighter fluid on the hot coals. You could end up with explosive results.

Always extinguish the coals when you're finished barbecuing. Here's a safe way to do it. Wearing oven mitts, take the coals out of the barbecue with tongs, and submerge them in a metal pail of water.

Always make sure that you keep your fire safe from children.

A few good links...

http://www.fsis.usda.gov/Fact_Sheets/Barbecue_Food_Safety/index.asp

<http://www.nfpa.org/itemDetail.asp?categoryID=1714&itemID=41221&URL=Safety%20Information/For%20consumers/Outdoors/Grilling/Grilling%20safety%20tips>

<http://www.nfpa.org/itemDetail.asp?categoryID=298&itemID=18346&URL=Research%20%20Reports/Fact%20sheets/Seasonal%20safety/Grilling&cookie%5Ftest=1>

<http://www.usfa.dhs.gov/downloads/pdf/tfrs/v11i1.pdf>



"It is better to have burnt and lost, then never to have barbecued at all" - William Shakespeare

Whether the weather be fine
Or whether the weather be not
Whether the weather be cold
Or whether the weather be hot
We'll BBQ in all the weather
Whatever the weather
Whether we like it or not. - Old saying



Happy Grilling!! - From
Your Risk Management
Staff

This document was derived
from multiple sources.
Sources are available upon
request in the 157 ARW/SE
Office.