

# BBO SAFETY

**SUMMER IS PEAK GRILLING SEASON AND BARBECUE MAINTENANCE AND PROPER USE IS KEY TO ENJOYING YOUR GRILLING TIME. FOLLOW THESE DO'S AND DON'TS OF BARBECUING TO MAKE SURE THAT THE ONLY THINGS ON FIRE AT THE DINNER TABLE ARE YOUR GRILLING SKILLS.**

**WHAT TO DO:**

- **BEFORE BARBECUING**
- **WHILE BARBECUING**
- **AFTER BARBECUING**



**BC Forest Safety**

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# BBQ SAFETY



## WHAT TO DO BEFORE BARBECUING

If your barbecue has been sitting over winter, it should be checked before use. It is important to follow the manufacturer's instructions and ensure burners are clean and do not have a lot of grease buildup and there is no damage or leaks to the fittings and hoses.

- Use a soapy water solution and check for bubbles at the fittings for damaged seals.
- If you see bubbles, have the barbecue serviced by an authorized professional and then re-check for leaks.
- Replace cracked or damaged hoses even if they are not leaking.

Set up your barbecue outside and in a well-ventilated area, a minimum of three feet away in all directions from your home and any combustible materials (structures, lawn furniture, canopies, overhanging trees) on an even surface to reduce the risk of it tipping over

Keep the lid open when lighting; open the control valve on your tank to turn on the gas. Turn the burner controls on the barbecue to the appropriate position and ignite the barbecue using the igniter switch or other means making sure not to lean over the barbecue.

If the barbecue does not light right away, turn off the gas and wait at least five minutes for the gas to disperse before attempting to re-light.

## WHAT TO DO WHILE BARBECUING

- Never leave a lit grill unattended.
- Do not allow kids or pets to play near a lit grill.
- Never try to move a lit or hot grill and remember the grill will stay hot for a long time after use.
- Be careful with charcoal starter fluid - If you use a charcoal grill, only use charcoal starter fluid. If the fire starts to go out, don't add any starter fluid or any other flammable liquids to existing hot coals.
- Use long-handled cooking utensils and heat-resistant mitts to reduce the risk of burns and wear the right clothing.
- Use a food thermometer to ensure you are following the food safety guide for the correct and safe cooking temperatures of the meats being grilled.
- Inspect your barbecue brush before each use and use only a plastic reusable barbecue brush:
  - The metal bristles on the brush can become loose over time and stick to the grill.
  - The bristles can stick to food and could be accidentally swallowed, possibly causing serious throat or digestive injuries.
- Be ready to put out the fire - have baking soda on hand to control a grease fire and a fire extinguisher nearby for other fires. If you don't have a fire extinguisher, keep a bucket of sand next to the grill. Never use water to put out a grease fire.

## WHAT TO DO AFTER BARBECUING

- After barbecuing, be sure to shut off the gas valve and let the remaining gas in the connecting hose burn off.
- Close the burner controls.
- Let the barbecue cool down prior to installing any cover on the barbecue.
- If you have a charcoal barbecue, when disposing of the coals; allow the ashes to cool for at least 48 hours before disposal in a non-combustible container.