

The Do's and Don'ts of Barbecue Season

Summer is all about “The Bar-B-Que”. Whether with family or friends, it is a time to get together and enjoy what cooking outdoors can provide.

However, there are some common sense **DO's** and **DON'Ts** with regards to barbecue preparation and maintenance that will ensure your outdoor get-togethers are safe.

DO's:

- Complete an annual safety check, cleaning and maintenance prior to initial use each year. Ensure the hoses are clear and in good repair with no cracks. Insects often build nests in the hoses that can cause serious blockages. If the fittings, flex hose or burners are worn or rusted, be sure to replace them.
- Check the cylinder connections for leaks before lighting your barbecue for the first time each season or any time you have replaced the tank. A leak-detection solution of equal parts liquid soap and water is a handy way to check all connections for tightness.
- Use your grill only outdoors in a well-ventilated area clear of the house or other combustibles.
- Open the barbecue lid before lighting. Remember to always turn the gas valve on first.
- Keep gas hoses away from hot surfaces and hot grease.
- Keep children away from the gas valve and the grill.
- If using a briquette barbecue, be sure to dispose of the ashes by placing them in a non-combustible (metal) container filled with water prior to disposing.
- Turn the valve off first when you finish allowing the gas in the hose to be burned off, and then turn off the burner controls so no gas remains trapped in the hose.
- Allow your barbecue to cool completely before covering it.
- Use a good barbecue grill cleaner once or twice a year to for a really good clean and degrease.
- When purchasing a new barbecue ensure that it meets CSA and ULC Certification.

DON'Ts:

- Don't use matches or a lighter to check for leaks.
- Don't leave the barbecue unattended when in use.
- Don't wear loose clothing while operating the barbecue.
- Don't allow grease to build up. Clean the burners and grill regularly to minimize the risk of a serious grease fire.
- Don't put water on a grease fire. It will only cause the flames to flare.
- Don't barbecue in an enclosed space, such as a garage. For ventilation and safety reasons, move your barbecue into the open at least three meters away from windows and doors.
- Don't place your barbecue near wooden surfaces, beneath a combustible roof overhang or even under a tree with low branches. Be extra careful about the area behind the barbecue where hot gases escape and could create a fire hazard.
- Never store your propane cylinders in your home.

If your barbecue catches fire, call 9-1-1 immediately. Barbecue fires are typically a result of grease buildup, poor maintenance or leaks in the supply line. If it is safe to do so, shut the gas off to the barbecue at the cylinder, this will stop the flow of fuel from the cylinder should the supply line burn through and eliminate an even greater danger.

Check out this video from ABC news on summer grill safety:

<http://abcnews.go.com/GMA/video/summer-grilling-safety-tips-13921980>

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