



BBQ Safety

Gas Grill Safety Tips

Propane gas is highly flammable. Each year, hundreds of gas grill fires/explosions occur nationally. The new safety standard for propane gas tanks requires that an "over-fill prevention device" be installed in new gas tanks. The new propane gas tanks have valve handles with three "lobes" (prongs) while older tanks have valve handles with five prongs. People with older propane gas tanks should trade them in for the new, safer tanks.

The fire code does not allow charcoal burners and other open flame cooking devices (propane) to be used on balconies or within 10 feet of a building unless that area is protected by an automatic fire sprinkler system. Check with your local fire department for more information.

- Check grill hoses for cracking, brittleness, holes, and leaks. Make sure there are no sharp bends in the hose or tubing.
- Move gas hoses as far away as possible from hot surfaces and dripping hot grease.
- Always keep propane gas 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.
- 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.

Charcoal Grill Safety Tips

- Never burn charcoal inside of homes, vehicles, tents, or campers. Each year dozens of people die nationally as a result of CO fumes from charcoal being burned inside. Charcoal produces carbon monoxide (CO) when it is burned. CO is a colorless, odorless gas that can accumulate to toxic levels in closed environments.
- Charcoal should never be used indoors, even if ventilation is provided.
- Since charcoal produces CO fumes until the charcoal is completely extinguished, do not store the grill indoors with freshly used coals.
- Charcoal retains its heat. Long after the flames are gone and the embers look dead they can retain significant heat.
- Always soak coals with water after cooking to ensure the heat is removed from the fire.
- Flammable liquids other than barbecue starter fluids are discouraged.
- The use of starter fluid on an open flame is discouraged.

- Never add fire starter after you have started your barbecue to speed or rekindle a dying fire. The flames can easily flashback toward the container.
- Never leave the grill unattended.

Remove coal ashes only after they are completely cooled and no warm temperatures remain.

Electric Grills

- Follow the manufacturer's instructions before using the grill.
- Only use an extension cord (not recommended) properly rated for the amperage required for the grill. Only use UL rated extension cords.
- After grilling, follow the manufacturer's cleaning and storing instructions.
- Keep grill clean and free of grease buildup that may lead to a fire.