

# Outdoor Grilling

Tacoma Fire Prevention Bureau 3471 S. 35th St. Tacoma WA, 98409

# **Outdoor Grilling**

With more people using barbeque grills than ever before, it is important to always remember that anytime you work with fire there is a change of getting burned. Keep safety in mind when setting up, using and cleaning up after an outdoor grill.

## Setting Up

Always read the owner's manual before using your grill and follow the assembly guidelines and safety procedures.

- Barbecue grills are designed for outdoor use only. Never barbecue in an enclosed area because carbon monoxide can accumulate and kill you.
- Set-up your grill in an open area at least 10 feet away from buildings, overhead combustible surfaces, dry leaves and brush.
- Before using your grill make sure all parts are firmly in place and the grill is on a flat surface.

#### **Fueling**

For those who want to barbecue, regardless of whether they are in a private home, apartment or condominium, the Tacoma Fire Department recommends the use of one-pound propane cylinders as the least hazardous fuel source.

Inspect your propane grill to make certain all connections are tight before turning on the gas. Spray soapy water water on all gas connections and supply lines. If you see soapy bubbles, turn off the tank and try reconnecting or have the leaking fuel lines repaired before using.

If you have a charcoal grill, purchase and use the proper starter fluid as recommended by the manufacturer. Apply starter fluid directly to the coals and let it soak into the coals for a minute before lighting. If the coals start to die out fan them to feed the flame. Do not add fluid to an already lit fire.

## **During Use**

From the time you light the barbecue until you are finished cooking, stay with your fire.

- Do not leave starter fluid, lighters or matches within the reach of children.
- Use the proper tools. Long handled barbecue utensils and flame retardant mitts will prevent burns from heat and flame.



#### Cleaning Up

Keep an eye on the grill, even after you have finished cooking.

- When finished using your propane barbecue always make sure that you not only turn off the barbecue but shut off the propane cylinder too.
- Allow charcoal coals to cool for 48 hours before disposing. If you are not able to wait, douse coals with plenty of water and stir them to ensure that the fire is out. Never place coals in plastic, paper or wooden containers, only metal.

For More Information Contact: Tacoma Fire Department Public Education Office 253.591.5740

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