BBQ GRILL SAFETY

YOU'VE GOT A LOT AT STAKE WHEN COOKING ON AN OPEN FIRE!

Summer is a great time for cooking outdoors. Here are a few tips to keep your cookout safe and enjoyable.

LP GAS GRILLS

Follow the instructions in the owner's manual and local fire dep. concerning lighting and operation of the grill and transportation and storage of propane tanks.

Charcoal Grills

When using instant lighting briquettes, do not add lighter fluid. Spread them in a single layer and light several briquettes at the edges.

Standard briquettes should be stacked into a pyramid. Apply lighter fluid and allow it to soak in for a few minutes before lighting. Never add lighter fluid to lit coals. Once coals are ready, spread them into a single layer.

FLARE - UPS

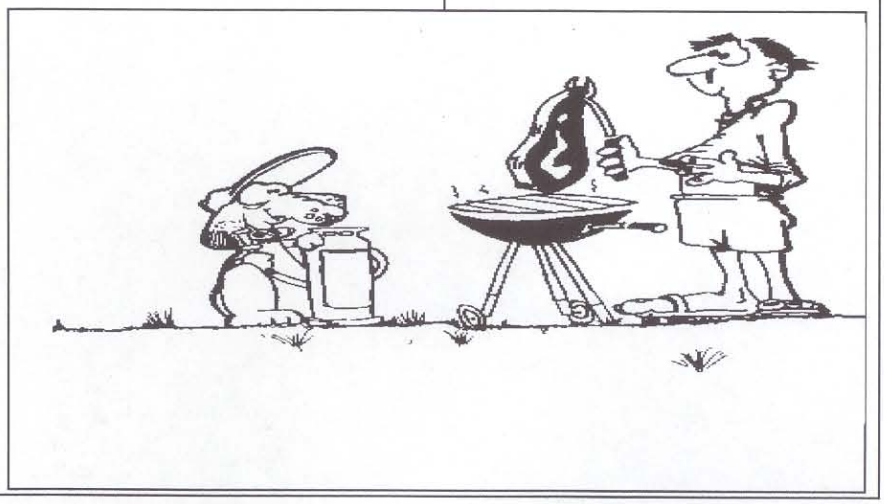
Dripping fat from meat is ignited by the fire and causes flare-ups. Prevent flare-ups by grilling low-fat meats and trimming fat from meats. Place a drip pan beneath meat to catch fat. Squirt water on charcoal to reduce flames if necessary. Be careful when you do this as large amounts of steam will be produced and could give you quite a bad burn.

Always grill in a well-ventilated area because coals give off noxious fumes.

Cook away from children's play areas and areas of heavy traffic.

GRILL LOCATION

Don't cook on small balconies or porches. If a fire should start the whole building could burn.

Make sure that the grill is located a safe distance from building and other materials, such as wooden fences, that could catch fire from the heat produced by the grill. Four feet of distance or more is needed to be safe.

Never leave a lit grill unattended especially while children around. Fat dripping from the meat can quickly catch fire and become uncontrollable!