

Grilling Safety

After a long cold winter, everyone loves when temperatures start rising. Warm temperatures mean grilling season has arrived!! According to the National Fire Protection Association an average of 8900 house fires are caused from grills each year. Whether using a gas or charcoal grill, keep these safety tips in mind before firing up the grill.

- Make sure the grill is stabilized, on a level surface. Grill pads work great to stabilize and protect concrete from any stains.
- Before firing up the propane grill, check for any gas leaks. This is easily done by mixing dish soap and water together. Then rub the solution on all connections and hoses. After the solution is applied, turn on the gas. Make sure the grill lid is open to avoid gas buildup. Bubbles form if holes are present or if a connection is not secure. If bubbles form, immediate repair by a professional is required before using the grill.
- Before using any grill type, make sure to clean off previous buildup. Heavy buildup leads to grease fires which can get out of control quickly. If a grease fire occurs, cut the supply of Oxygen off and use baking soda to tame the flames. It may be instinct to pour water on a fire, but never do this! Pouring water on a grease fire would cause a major flare-up.
- Do not overload the grill with fatty meats. Fire is fueled by dripping grease, so overloading the grill may lead to a nasty grease fire. Keep a fire extinguisher nearby in case of an out of control grease fire.
- Never use a grill indoors or in a garage. Keep your grilling at least 10 feet away from the house or any structure. This includes any outside decorations. Some decorations include, but are not limited to, umbrellas, patio furniture, hanging planters, and furniture cushions.
- Never leave the grill unattended, even for a second. Fires become dangerous quickly, doubling in size every minute.
- When starting a charcoal grill, only use Charcoal lighter fluid. Never use gasoline or kerosene as starter fluid. Charcoal lighter fluid should be stored a safe distance away from flames.
- When finished cooking on a charcoal grill, let the coals cool completely before disposing of the remnants.

