



Fort Carson-MEDDAC News

Grill Safety Tips

General Safety Tips

- * Propane and charcoal grills must only be used outdoors. Never use a grill in a tent, garage, breezeway or other enclosed area. Keep grills away from overhangs, fences, deck railings, shrubbery, sheds, overhanging branches, or any combustible material. Charcoal grills produce carbon monoxide (CO) fumes when burned.
- * If you have a table-top grill, be sure the grill is situated on a flat, level surface so it won't tip over.
- * Keep a fire extinguisher handy.
- * Use long handed BBQ tools and flame retardant mitts
- * Do not wear loose clothing and watch for dangling apron strings and shirt tails
- * NEVER leave children or pets unattended near a hot grill.

Propane Grills

- * Be sure to thoroughly inspect your grill BEFORE using it. Check the tubes that lead into the burner for any blockage from bugs, other critters that can climb into little spaces or food grease that can cause gas to flow where it shouldn't. At the first sign of problems, turn the off your control valves and disconnect everything. If blocked, use a pipe cleaner or wire to clear blockage and push it through to the main part of the burner.
- * Check the gas hoses for cracking, brittleness, holes and leaks. Make sure there are no sharp bends in the hoses or tubing. Leaks can be detected by spraying a soapy mixture around all joints and watch for bubbles. If you find a leaky joint, try to tighten, but do not over tighten.
- * Always keep gas cylinders in an upright position.
- * Open the lid before turning on the gas or lighting as propane can accumulate beneath a closed lid and explode.

Charcoal Grills

- * Charcoal grills are the cause of far more fires than gas grills. The number one problem with charcoal grills is lighting the charcoal.
- * Light the grill with a long match or mechanical lighter designed for lighting BBQs.
- * Keep all matches and lighters out of the reach of children.
- * Store extra charcoal in a metal container with a tight-fitting lid to keep it dry. Wet charcoal can spontaneously combust and start a fire.
- * Fill the base of the grill with charcoal to a depth of no more than 2-inches.
- * Use lighter fluid on cold briquettes only and use the minimum quantity necessary to start the charcoal. Let the fluid soak into the coals for a minute or two before igniting them to allow explosive vapors to dissipate.
- * When the coals are ready for cooking, spread them in a single layer or bank them, set the grilling grid in place and put on the food. Briquettes are ready for grilling when they are at least 70% covered with ash and have a slight red glow.
- * When cleaning the grill, dispose of the ashes in a metal container with a tight lid, and add water. Do not remove the ashes until they've fully cooled.