

## Important Tips for Using Fire Safety

# Outdoor Grilling

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Outdoor grilling brings family and friends together. A backyard barbecue makes any meal a special event. According to the Hearth, Patio and Barbecue Association, four out of five households own a grill or smoker, and virtually all of them have been used in the last year.

But grilling is an activity that requires great care, from storing the fuel to lighting the flame to cooking the food. And like other forms of cooking, grilling not only carries the risk of fire, but contact burns from touching the hot grill, flames or fuel.



### Whether you are using a gas or charcoal grill, take these important steps to grill safely:

- Please be sure to read the Manufacturer's instructions and warnings before use.
- Grill outdoors only. Grilling indoors, or in a poorly ventilated area, can cause carbon monoxide poisoning.
- Grill away from the house. Sparks or flare-ups while grilling can ignite a wood structure, and the heat from the grill can melt or warp some building materials like vinyl siding.
- Position the grill on a stable, nonflammable surface away from dry leaves, brush or other materials that might ignite. Dry leaves pose a particular safety hazard because they are highly flammable, light in weight, and likely to fly around in a sudden wind gust. Any flammable materials near the grill pose a risk if a charcoal fire throws sparks.
- Keep children and pets a safe distance from the grill – at least three feet away. Remember that grills using charcoal stay hot much longer after cooking than gas grills. Be sure children continue to “keep away” until a charcoal fire is completely extinguished and the grill is cool to the touch.
- Use long-handled grilling tools, including a long wand lighter like the BIC® Multi-Purpose Lighter, to keep your hands as far from the fire as possible.
- Do not wear loose clothing, billowy sleeves, long shirt tails, or anything that might come in contact with flames. If you have long hair, tie it back to keep it away from flames.
- Avoid flare-ups. When using charcoal, spread the coals evenly. Remove grease or fat build-up from every part of the grill.
- Never use gasoline or kerosene as starter fluids as they can cause explosions. And never put lighter fluid on a hot grill. Make sure lighter fluids are stored securely and away from children.
- Never leave a grill unattended.
- Keep a fire extinguisher nearby. If you don't have one, a box of baking soda can do the trick.
- Never move a hot grill.
- When you are finished with a charcoal grill, let the coals cool completely before moving or storing it.
- Safely store lighters and matches away from children.