



BBQ Grill Safety



Grilling seems to be a staple in the summer months! Help protect yourself, your family and your friends by grilling safely.

There are several types of grills you may use for a summer cookout: Propane grills, charcoal grills, smoker grills and electric grills. Each type of grill has its own specific safety requirements. Be sure to understand the unique dangers associated with the type of grill you will be using.

Grill accidents send approximately 20,000 people to the emergency room, and cause \$29 million in damage every year. The most common type of barbecue injuries are burns, however, more serious injuries do occur. Fires to grassy areas, gardens and homes are also a common source of damage.

Greasy food runoff can pose a particularly dangerous situation—grilling fatty foods can lead to a common, but still risky, grease fire. The fire danger can be compounded should that burning grease melt the hose of a propane gas grill. When the hose on the grill melts the grease fire turns into a raging propane-fed fire.

Safe Cookout Tips:

- When you buy a new tank of propane, take it home and get it out of the vehicle immediately. This is especially important in hot weather because an overheated tank can leak.
- Maintain your grill. Gas grill owners should check the hose and fittings with soapy water before use. If there's a leak, the gas will form bubbles.
- Replace old grills - especially if it's a gas grill over 10 years old. New grills have important safety improvements.
- Never leave a hot grill unattended and keep all children away.