OUTDOOR COOKING DEVICES
BARBECUING SAFETY TIPS

Nothing says spring more than the aroma of food cooking outdoors. But before you pop open the barbecue this year, take a couple of minutes to inspect it to ensure a safe barbecue season.

First-Time Out

Some people still enjoy the taste of food cooked over a charcoal or wood-fired grill. Most use liquefied petroleum gas, or 'propane.' Whichever one you use, take a minute to look at the following:

- Inspect the grill for structural stability and rust; the stand, firebox, grill, and top.
- Make sure any lighter fluid has a safe place to be stored, preferably in a cabinet in a garage or shed.
- Make sure charcoal is stored in a dry location.
- Inspect the valves, burner, and hoses for rust, rot holes, or damage. Squirrels have been known to eat through rubber hoses and wasp can block the valves.
- Find a safe place to store your grill. Propane should not be stored inside any building or close to building openings.

Bad Grill Practices

1. **Don't grill inside**
This includes under overhangs, patios, and garages. Almost 10% of Carbon Monoxide deaths are from charcoal and propane grills

2. **Don't grill next to a building**
Regardless of the type of building you are in, get the grill at least 10 feet away. A grill is hot enough to melt siding or cause a fire on your roof eaves.

3. **Let the grill cool down**
Whether you are using charcoal, wood, or propane, always let your grill cool down to the touch before storing it.

4. **Grills belong outside**
Both propane and charcoal can have issues being within a building after their use. By keeping them outside, you and your family do not need to worry about the increased fire hazard or carbon monoxide threat.

5. **Burnt Charcoal and Wood Belong Outside**.
If you are using charcoal or wood, have a metal ash bucket, with a lid, to properly dispose of burnt fuel and a place to put it outside.

CODES DIVISION
DEPARTMENT OF STATE

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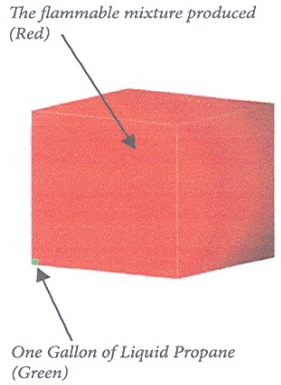

What is propane ?

Liquefied petroleum gas, commonly referred to a 'propane' is a product that is used in many household appliances, including barbecues. Propane holds unique properties that, while very efficient for cooking, becomes very hazardous if not maintained correctly.

Propane is stored in tanks as a liquid, under pressure. The most common type of barbecue tank is a 20 pound size, with a working capacity of 4.75 gallons of propane liquid. When a propane tank reaches 120 degrees F, the normal pressure in the tank is tripled and the tank may bleed off the excess pressure through the safety relief valve.

When safety relief valves go off, they are designed to only let out enough propane so it can be dissipated into the air. However, if the tank is inside a car or building and bleeds off or leaks, it has no place to dissipate to. 1 gallon of liquid propane can produce up to 13,500 gallons of a flammable propane mixture. In other words, one 20 pound tank can completely fill up a 1,100 square foot house.

So whether the tank leaks, your grill malfunctions, or the safety relief valve activates,

KEEP PROPANE OUTSIDE!