



pets

## BARBEQUE SAFETY TIPS

### Pick a Safe Grilling Place

- Place your grill on a flat, level surface so it won't tip over. Keep it away from overhangs, fences, deck railings and shrubbery that could be ignited by a sudden flare-up or flying spark.
- Position the grill in a well-ventilated location. Never barbecue inside homes, tents, or vehicles. Burning charcoal inside can kill you. It gives off carbon monoxide, which has no odor. Keep children and away from the grill when it's in use.

Tools: Make sure you're equipped with these master grillers' tools of the trade:

- Tongs or spatula: for turning grilled foods
- Grilling grid: for smaller food like chopped vegetables
- Disposable aluminum tray: for heating side foods like baked beans
- Wire grill brush: for cleaning grill
- Insulated, flame-retardant mitts: for handling hot coals and grill
- Long-handled tongs



### Grilling Basics

- Keep food from sticking by rubbing grill with vegetable oil or non-stick cooking spray.
- Leaving space around each food item on the grill allows for even cooking and smoke penetration.
- Turn meat just once on the grill—for steaks, turn them when the juices start to bubble on the uncooked side (the clearer the juice, the more well-done the meat).
- Apply sauces containing honey, brown sugar or molasses during the last 10 minutes to prevent the sauce from burning.
- Keep a spray bottle filled with water handy so you can spritz flare-ups, which can blacken your food.
- Place cooked foods on a clean plate, not one that has previously held raw meat, fish or poultry. Bacteria from raw food can contaminate the cooked food and cause food poisoning.
- Brush the grilling surface (once it's cooled) with a wired brush to remove any stuck on food.

### CHARCOAL

- Arrange briquettes in a pyramid at the bottom of the grill.
- Pour approximately 2 oz. Lighter fluid over the top of the stack of briquettes and carefully light with a match. You've added enough lighter fluid when briquettes appear glossy.
- When 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 percent covered with ash and have a slight red glow. This takes about 20 minutes.
- To cook food evenly, charcoal should extend about one inch beyond the area covered by the food.

**Bad weather:** Use a few more briquettes than normal to make sure the fire stays hot.

### PROPANE: Safety for Gas Grills

Since the Clean Air Act of 1990, propane has been a popular fuel source for many households' especially for gas-powered barbeque grills. Propane tanks burn more cleanly, are less expensive, and

cook faster than other fuel sources.

As with any fuel source, though, it is important to take precautions when operating your propane tanks and gas grills. Follow these eight tips and keep safety first during your next cookout.

Inspect the cylinder of your propane tank for bulges, dents, gouges, corrosion, leaks, or evidence of extreme rusting. Also, examine the hoses on your grill for brittleness, leaks, holes, cracks, or sharp bends. If you find any of these problems, it is time to replace the equipment.

Be sure to keep propane tanks upright, and move gas hoses away from dripping grease and hot surfaces.

Never use cigarettes, lighters, or matches near your gas grill, whether it's in use or not. You can't be sure that there's not a slight gas leak somewhere in the unit, so it's always better to be safe than sorry.

Propane tanks require sophisticated valve equipment to keep them safe for use with grills. Never try to remove the valve from your propane tank, because you will risk an explosion. In addition, always close the tank valve when you are finished using it.

Never bring your propane tank indoors, and never store spare gas containers under or near your grill. Don't store other flammable liquids, such as gasoline, near propane tanks. Keep your barbecue covered when it's not in use to prevent hazardous situations.

If you must transport your propane tank for any purpose, be sure you choose a relatively cool day. Keeping containers or any other grill parts that are under pressure in a hot car will cause an increase in the pressure of the gas, which could cause an explosion.

Never dispose of your propane tank by throwing it in the trash. Check to see if there are municipal programs for collection in your area. If your grill uses a disposable tank, take care to use up all the residual gas before discarding it.

### Putting out flames

- Place the cover on the grill, close the vents and allow the coals to burn out completely. Let the ashes cool for at least 48 hours and then dispose of them in a non-combustible container.

If you must dispose of coals before they've completely cooled, remove them individually with long-handled tongs and carefully bury them in a can of sand or in a bucket of water. Never pour the hot coals into a pail of water, or vice versa. Steam from the briquettes may burn you.

### Storing

- Store briquettes in a cool, dry area of the basement or garage. When charcoal absorbs moisture, it can be hard to light. For instant-lighting charcoal, keep bag tightly closed to prevent lighter fluid from evaporating

### Smoke the Competition

When smoking meat, pay special attention to controlling internal grill temperature. For an accurate reading, place a candy thermometer's probe through the top grill vent and maintain a temperature of about 225 to 250°F. If the temperature rises above this range, slide the vent directly under the charcoal nearly closed while wearing heat-protective gloves. Continue to monitor the heat and open the vent again as the temperature drops