

Tips For Safe Summer Barbecuing

Tips for charcoal grilling

- Your charcoal briquette BBQ must be ventilated.
- Do not use gasoline to prompt your charcoal briquettes to ignite quickly, instead use a proper charcoal lighting fluid. Let the fluid settle for a few minutes so that the vapours can dissipate.
- Stand back from the grill while lighting the briquettes. Be careful so no lighting fluid can spill onto your clothing or the area around the actual grill. Before igniting the briquettes, ensure that the fluid has been placed away from the BBQ.
- If the briquettes begin to die out, refrain from spraying the lighting fluid onto the hot coals.
- When you are done grilling, fully extinguish the hot coals before disposing them.

Enjoy your summer barbecue

- Keep children and pets far away from a hot grill, and never leave them unsupervised in the area of an ignited barbecue.
- Never use wood, charcoal briquettes, barbecue starter fluid or gasoline in conjunction with your propane or natural gas barbecue.
- Barbecue must be in an open outdoor space due to ventilation and safety reasons. Keep the BBQ at least 3 metres from windows and doors.
- Keep the barbecue away from wooden fences, wooden walls, combustible overhead roofs, and from trees with low branches.
- Don't allow an accumulation of grease to occur by keeping your grill and burners clean.
- Never fight a grease fire with water.
- Keep loose clothing away from a hot barbecue. If your clothing catches on fire, quickly Stop, Drop and Roll.
- Use long handled tongs and brushes while grilling to separate you from the flames.
- Wear oven mitts and a heavy apron to protect yourself from fire while grilling.
- If you do burn yourself, run the affected area under cool water for five minutes. If your burn is serious, seek medical attention at once.

Need Assistance?

If you would like help testing your smoke alarms or preparing a home fire escape plan, Toronto Fire Services can assist you.



For the fire prevention office
in your area, visit the City of
Toronto's Web site at
www.toronto.ca
or call Access Toronto at
416-338-0338.



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Backyard barbecuing is one of Toronto's many rites as we approach and enjoy the summer season. Before you start BBQ, there are a few steps you must take to ensure that your propane or natural gas barbecue is in safe, good working order.

Follow these safety tips

- Carefully clean out any particles, dust, and cobwebs that are in the BBQ. Use a pipe cleaner or wire to clean out the spider webs if there are no spider guards in your BBQ.
- Remove lava rocks and grates for a thorough cleaning with soap and warm water.
- Clean your burner ports to ensure they are free of dirt and rust.
- Check to see the BBQ hose is in good condition, and is free of cracks. Propane or Natural Gas leaking from a cracked hose may send out a stream that if ignited can produce huge flames.
- Do not use a match/lighter to check for leaks. Brush a mixture of soap and water onto the connections and hoses (a 50/50 mix) and any rising bubbles will indicate a leak. Repair your barbecue so that there are no more bubbles.
- Rusty, damaged propane tanks should be replaced by 10 years of age or less.
- Replace any BBQ part if you are uncertain about the condition.
- Call a certified fuel appliance repair person if you do not feel comfortable completing safety checks yourself.

How do I properly light my barbecue

Open the lid when your BBQ is safe and ready to be used. Always have the lid in the open position when lighting the grill. Next pen the Natural Gas Valve or Propane Cylinder Valve to turn on the gas. And then turn on the BBQ at the grill controls. Finally, light the barbecue by depressing the igniter button. If your barbecue does not have an igniter button, insert a long match or barbecue lighter into the side burner hole. Have the match lit before you turn on the grill controls. If the burner does not ignite, keep the lid open, turn off the gas and wait five minutes before trying once again.

How to shut off your barbecue

First shut off your Natural Gas or Propane Cylinder valve so that any remaining gas in the hose line burns off. Then turn off your burner controls so that no gas remains trapped within the hose. Allow your BBQ some 'cooling off' time prior to covering it.

Your propane cylinder

Propane is stored as a liquid in cylinders. In Canada, propane cylinders must be inspected and requalified, or replaced every 10 years. The date that the cylinder was last qualified is on the collar of the cylinder. A cylinder less than 10 years old may need replacing if it is rusty or damaged. Turn in your old cylinder when you make your purchase so that it can be purged and recycled or disposed of. New propane cylinders must be purged before it is filled with propane. It must be filled by a certified attendant.

How to change my BBQ

- Take your time while replacing your empty cylinder. Ensure that the special plug provided is threaded onto the outlet of the service valve when you disconnect the hose.
- Carry the empty cylinder in the upright position with the safety valve on top.
- Transport the empty upright cylinder on the floor of the passenger compartment in your vehicle for safety reasons. Secure it so that it cannot topple over while you are driving. Keep the windows open. Refrain from smoking in your vehicle at this time.
- Secure the new cylinder in place on the BBQ before you reconnect it. After reconnecting it, check for leakage.
- Use a wrench to tighten older style propane cylinders. Turning in a counter clockwise direction can tighten their left-hand threads. Newer style propane cylinder fittings can be tightened in a clockwise direction without a wrench.
- Check for fractures and cracks every time you replace your cylinder if your barbecue connection has an "O" ring.
- Don't smoke when handling a propane cylinder.
- Do not store propane cylinders beneath your barbecue or inside any structure.

