

CHICAGO FIRE DEPARTMENT

10 FIRE SAFETY TIPS FOR THE B-B-Q

► There are three types of grills:

1. Propane gas grills which use propane tanks.



2. Natural gas grills which use gas piped in from your house.

CAUTION: These two types of grills are not interchangeable. Make sure all fittings are tight, and there is adequate ventilation.

3. Charcoal grills which use charcoal briquettes and lighter fluid.

ADULT FIRE SAFETY

► Ten safety tips



- Read all instructions before using your grill. Note safety, operation and handling instructions.
- Clean grill thoroughly before and after using. This is to avoid grease build up that can cause flare-ups and/or fire. **NEVER** put lighter fluid directly on flames!
- Keep all grilling activities away from buildings, houses and garages.
- Use all grills outdoors. Never grill inside houses, garages or on wood-enclosed porches.
- Store all lighting fluids away from children.
- Have a multipurpose **A-B-C** fire extinguisher, a garden hose, bucket of water or sand nearby.
- Keep all children and pets away from grilling area (at least 5 feet in all directions).
- Never leave cooking unattended.
- Use proper grilling utensils for safe handling.
- Use only fluids recommended for charcoal grilling, and dispose of charcoal properly in a metal container dowsed with water. Check cooking area for proper extinguishment.



Never leave a lighted grill unattended.