



# Grilling Safety



The temperatures are rising, the days are getting longer and there's nothing more perfect than outdoor grilling. Here are some safe grilling tips to help make your summer the best, and healthiest!



## SAFETY TIPS

- » Propane and charcoal BBQ grills should only be used outdoors.
- » The grill should be placed well away from the home, deck, railing and out from under leaves and overhanging branches.
- » Keep children and pets at least 3 ft. away from the grill area.
- » Keep your grill clean by removing grease and fat buildup from the grills and in trays below the grill.
- » Never leave your grill unattended.
- » Always make sure your gas grill lid is open before lighting it.

## CHARCOAL GRILLS

- » There are several ways to get the charcoal ready to use. Charcoal chimney starters allow you to start the charcoal using newspaper as a fuel.
- » If you use a starter fluid, use only charcoal starter fluid. Never add charcoal fluid or any other flammable liquids to the fire.
- » Keep charcoal fluid out of the reach of children and away from heat sources.
- » There are also electric charcoal starters, which do not use fire. Be sure to use an extension cord for outdoor use.
- » When you are finished grilling, let the coals completely cool before disposing in a metal container.



## FACTS

- !! July is the peak month for grill fires.
- !! Roughly half of the injuries involving grills are thermal burns.

## PROPANE Grills

- Check the gas tank hose for leaks before using it for the first time each year.
- Apply a light soap and water solution to the hose. A propane leak will release bubbles.
- If there is a gas leak, by smell or soap bubble test, and there is no flame, turn off both the gas tank and the grill.
- If the leak stops, get the grill serviced by a professional before using it again.
- If the leak does not stop, call the fire department.
- If you smell gas while cooking, immediately get away from the grill and call the fire department. Do not move the grill.

## GRILL and CHILL

Whether you prefer burgers off the grill or a picnic in the park, one thing you don't want on the menu this summer is foodborne illness. Take these steps to help keep germs at bay:

- » Wash your hands before and after handling food.
- » When taking foods off the grill, do not put cooked food items back on the same plate that previously held raw food.
- » When grilling foods, preheat the coals on your grill for 20-30 minutes, or until the coals are lightly coated with ash.
- » Use a meat thermometer to ensure that food reaches a safe internal temperature.
- » Never let raw meat, cooked food or cut fresh fruits or vegetables sit at room temperature more than two hours before putting them in the cooler or refrigerator (one hour when the temperature is above 90°F).
- » Make sure to pack plenty of extra ice or freezer packs in your cooler to ensure a

constant cold temperature.

If the flame goes out, turn the grill and gas off and wait at least 5 minutes before re-lighting it.



Information adopted from the National Fire Protection Association, Partnership for Food Safety Education and Centers for Disease Control and Prevention.



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