



Barbecue Safety Fact Sheet

Many outdoor chefs say they like to cook outside because they consider it a healthy and convenient way to cook. A Hearth, Patio & Barbecue Association (HPBA) survey found that nearly half of Americans (45 percent) say grilling is a great way to make a healthy meal while 34 percent say it's a quick and easy way to make a meal during the week. To ensure that outdoor cooking is even easier, HPBA offers the following tips for your pre-, during and post-outdoor cooking activities:

Before You Cook Outdoors

- Read the manufacturer's instructions before using your grill. If you have any questions, be sure to call the "help line" for assistance.
- Position your grill in an open area away from buildings and high traffic areas.
- Check to make sure all parts of your grill are firmly in place and the grill is stable.

When Cooking Outdoors

- BEFORE lighting the grill, apply non-stick spray on the grates. The protective spray cuts down the clean-up time afterwards.
- For charcoal grills, line the bowl with aluminum foil (for easy clean-up).
- Wear clothes that do not have hanging shirt tails, frills or apron strings.
- Never leave a grill unattended once lit.
- Use barbecue utensils with long handles (forks, tongs, etc.) to avoid burns.
- Use baking soda to control a grease fire and have a fire extinguisher handy. If you don't have a commercial extinguisher, keep a bucket of sand or a garden hose nearby. Consider placing a grill pad or splatter mat beneath your grill to protect your deck or patio from any grease that misses the drip pan.
- Never attempt to move a hot grill. It's easy to stumble or drop it and serious burns could result.

After you Cook Outdoors

- If using a gas grill, be sure to turn off the fuel supply and then turn burners to "off."
- Use a wire brush or even crumbled aluminum foil to scrub away buildup on the grates once the grill has cooled.
- To clean the grate, remove it and squirt grease-cutting dishwashing detergent (once cool). Scrub with brush or abrasive pad, then rinse grate. A repeat may be necessary.
- For charcoal grills lined with aluminum foil: After grilling, and once the grill and coals are cool, simply discard the foil with the coals and ash, then wash and reline with foil for next time. As a rule of thumb, always allow coals to burn out completely and let ashes cool* at least 48 hours before disposing.

**If you must dispose of coals and ashes before completely cooled, place them in heavy duty foil and soak with water completely before disposing in a non-combustible container.*

For more information,
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