



CITY OF CORNING

BARBECUE GRILLS

Outdoor cooking is a great part of summer. A barbecue grill can make food taste great and cooking fun, but it can also be dangerous. You can make barbecuing safer by following the follow simple suggestions:

DO:

Do let the adults handle the cooking. Dealing with flammable liquids and high temperature can burn more than hamburgers!

Do be sure that the barbecue grill is located in a safe place. Keep things that will burn a safe distance in all directions. Be sure to check up above also.

Do stay completely away from a hot grill. Playing near a barbecue grill can cause serious burns if the grill is touched or upset.

Do make sure the barbecue grill is level and steady and keep a container of water nearby.

After cooking, soak the coals in water.

Dispose of the charcoal in a metal container with a tight fitting lid.

Many brush fires start because hot coals, thought to be cool, were dumped in the leaves.

Do dispose of bags of damp or wet charcoal, as it can spontaneously combust.

DON'T:

Don't wear loose, oversized clothing around a barbecue grill.

Don't ever use a gas or charcoal grill inside. Burning charcoal gives off a poisonous gas.

Even in small amounts, it can cause injury or death.

Don't ever add starter fluid or gasoline to an already lighted grill.

Fire can follow the fluid back to the can and cause it to explode.

To speed a slow fire, carefully tuck dry kindling under the charcoal.

Don't ever leave a grill unattended. A grill on a wood deck is especially dangerous as it can quickly set the deck on fire if it is upset.