



## 9 Grilling Safety Tips for Summer Barbecues

Grilling is a quintessential summer activity that brings together family and friends to enjoy delicious food and pleasant weather. However, grill fires can start easily and spread quickly, especially if safety precautions are not taken seriously. To ensure that your summer barbecues are both enjoyable and safe, it's essential to follow some key safety tips. Here are nine crucial grilling safety tips to help keep your home and family safe.

### 1. Only Use Grills Outside

It might be tempting to set up your barbecue grill inside your open garage or under a covered balcony, especially during inclement weather. However, propane and charcoal grills are designed strictly for outdoor use where there is ample ventilation. Using these grills in enclosed spaces can be extremely hazardous as any combustible materials surrounding or hanging over the grill can catch fire quickly. Ensure that the area above and around your grill is clear and unobstructed to avoid any potential fire hazards.

### 2. Place Your Grill Away from Your Home

Barbecue grills are often conveniently placed just outside the back door or on the back deck against a railing. However, positioning your grill too close to your house or other wooden structures can pose a serious fire risk. The heat from the grill can ignite adjacent materials, leading to a fire. To prevent this, always keep your grill at least 10 feet away from your home or any other structures. This precaution helps reduce the risk of accidental fires and keeps



your grilling area safe.

### 3. Make Sure Your Grill is Located on a Flat, Level Surface

Grills placed on slopes or uneven surfaces can tip over easily, causing a fire hazard. It is crucial to set up your grill on a stable, flat surface such as a concrete pad. This stability ensures that the grill remains level while cooking, reducing the risk of accidents and enhancing safety. A level surface also helps in managing the grill more effectively, making the cooking process smoother.

### 4. Check Your Grill for Leaks

If you store your grill inside during the winter months, it is important to inspect it thoroughly before the grilling season begins. Leaks in the gas lines can cause propane or natural gas to accumulate inside the barbecue, especially when the lid is closed. Before using your grill, check the gas lines for any signs of leaks. Always open the lid before lighting the grill to prevent gas buildup and potential explosions. A simple soap and water solution can be used to check for leaks; if bubbles form when applied to the gas line, there is a leak that needs to be addressed.

### 5. Always Clean Your Grill After Use

Regular barbecuing leads to grease buildup on the grill plates and inside the grease tray. If not cleaned properly, this buildup can act as fuel and catch fire while the grill is in use. To prevent this, clean your charcoal or gas grill after each use with a grill brush and empty the



grease tray when it starts to fill up. Keeping your grill clean not only enhances its performance but also significantly reduces the risk of grease fires.

#### 6. Never Leave Your Barbecue Grill Unattended While in Use

One of the most critical safety tips is to never leave your grill unattended while cooking. Barbecues use high heat and open flames, which can quickly become a safety and fire hazard if left unattended. If you must leave the grill for any reason, ask another adult to keep an eye on it for you. Staying vigilant ensures that you can respond promptly to any unexpected flare-ups or issues.

#### 7. Wear Appropriate Clothing

When grilling, avoid wearing clothing with long sleeves or pieces that dangle, as these can easily catch fire when near an open flame. Opt for fitted clothing that won't interfere with the cooking process and ensure that any apron strings are tied back and away from the front. If a piece of clothing does catch fire, remember the safety mantra: stop, drop, and roll to extinguish the flames quickly and effectively.

#### 8. Keep a Spray Bottle on Hand

Grills can flare up as fat drips from meat, causing small fires that can spread if not managed. Keeping a spray bottle filled with water beside your grill allows you to quickly extinguish smaller flames before they get out of control. A quick spray can prevent flare-ups from escalating and help manage smoke, ensuring a safer grilling environment.



## 9. Always Have a Fire Extinguisher Close By

Despite all precautions, accidents can still happen. In the event of a fire, having a fire extinguisher nearby is crucial. Products like EZ Fire Spray are ideal for grilling situations as they are simple to use—just point and spray to extinguish the fire. These fire extinguishers are also quick and easy to clean up after use and their compact size makes them a perfect addition to your grilling set. Having a fire extinguisher within reach ensures that you can respond immediately to any emergencies, helping to keep your loved ones safe.

By following these charcoal and gas grill safety tips and having the right protective measures in place, you can enjoy a safe and fun grilling season all summer long. Prioritizing safety allows you to focus on what really matters: creating delicious meals and enjoying quality time with family and friends.

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