**Charcoal Barbeques**

- The same rules of safe barbecuing apply to charcoal barbeques.

- Follow the manufacturer's instructions. Use only sufficient charcoal to cover the base of the barbecue to a depth of about two inches (2").

- Store extra charcoal in a metal container with a tight-fitting lid to keep it dry. Wet charcoal can spontaneously combust and start a fire.

- Never use gasoline as an aid to ignite charcoal briquettes, only use proper charcoal lighting fluid. Use the lighting fluid sparingly and NEVER PUT IT ON AN OPEN FLAME since the fire can ignite the stream of lighting fluid, igniting the container in your hand. Once the lighting fluid has been applied to the charcoal, allow a few minutes for the explosive vapors to disperse before lighting.

- Remember, burning charcoal produces carbon monoxide gas - always barbecue OUTSIDE in a WELL-VENTILATED area away from any open windows or doors.

- Never use a barbeque in any enclosed or partially enclosed area such as a garage or porch.

- Ensure the coals are completely out before disposing of them - wearing oven mitts, use long-handled tongs to remove the coals and immerse them in a metal container filled with water.

**For More Information**

Contact the Fire Marshal's Office at
(610) 270-2894
BBQ CLEANING & MAINTENANCE

Clean burner ports with pipe cleaner, wire, or specialty wire brushes to remove any rust, dirt, spider webs and food particles.

Check hoses for cracks or damage and replace, if necessary.

Check hose connections for leaks by brushing 50% liquid dish soap and 50% water solution onto all hose connections and valves. Bubbles indicate a leak. If you encounter a leak, shut off the propane at the tank, tighten all hose connections and check again for leaks. NEVER use matches or lighters to check for leaks.

Keep your barbecue clean of grease or food build-up that can start a fire. Empty the grease trap regularly.

Use a bucket of warm soapy water to wash grease and food build-up off of lava rocks or bricks.

Inspect the propane cylinder for cuts, gouges, dents and rusting. Replace the propane cylinder, if necessary.

BBQ SAFE PLACEMENT

Always position your barbecue on a flat, sturdy, non-combustible surface such as concrete or patio stones.

To eliminate the chance of a fire spreading beyond the barbecue, position your barbecue ten feet (10) away from your home, fences, garage, trees, overhangs, open windows and doors.

Always barbecue OUTSIDE in a WELL-VENTILATED area away from any open windows or doors. Barbecuing produces fumes and gases, such as carbon monoxide, which can be harmful and deadly.

Never use a barbecue in any enclosed or partially enclosed area such as a garage or porch.

Check with your condominium or apartment management on their regulations governing the use of barbecues. If allowed, special restrictions may apply.

BBQ SAFE OPERATION

Ensure the barbeque is in the care of a responsible adult at all times.

Establish a three foot (3') safety zone around the barbeque - NO KIDS AND NO PETS ALLOWED.


Don't wear loose clothing that may come into contact with the grill and catch fire. Use long-handled barbeque tools and flame resistant oven mitts. Secure or remove your barbeque lighter. Keep them out of kids' reach.

Follow the manufacturers' instructions when lighting your barbeque. Always open the barbeque lid before lighting. Have your barbeque lighter or match ready. Turn on the propane cylinder by turning on the valve. Now turn on the barbeque at the burner controls. Light the barbeque using the igniter button or by inserting a long match or barbeque lighter into the side burner hole. If the burner fails to ignite, keep the lid open, turn off the gas at the cylinder and wait 5 minutes to allow any build-up of vapors to clear before trying again.

When you are done barbequing, first shut off the valve on the propane cylinder. This will allow any gas remaining in the hose line to be burned off. Once the cylinder is shut off and all gas in the hose line has been burned off, turn off the burner controls on the barbeque. Allow the barbeque to cool down fully before placing any protective cover on it.

Remember, barbeques can potentially be dangerous when mixed with carelessness or excessive alcohol. Use alcohol responsibly around barbeques.

Have a fire extinguisher or garden hose connected to a water supply nearby in case of a fire.

PROpane CYLINDER SAFETY

Propane is heavier than air and will flow to low lying areas. Propane has a chemical added to it to give it a distinctive odor like rotten eggs or boiling cabbage. If you suspect a leak or smell an odor, shut off the propane cylinder - DO NOT TRY TO LIGHT THE GRILL.

Propane cylinders must be inspected and re-certified or replaced every 10 years. The date of manufacture or the last valid inspection mark is stamped on the collar of the cylinder.

Never store spare LP cylinders under or near a barbecue grill, heat source or open flame.

Store spare LP cylinders outdoors in a shaded area.

Prior to 1994, propane cylinder valves had a left hand thread (counter-clockwise). Since 1994, propane cylinders have been designed with a right hand thread (clockwise) or a quick disconnect device.

Inspect the propane cylinder for cuts, gouges, dents and rusting and replace, if necessary.

Check hose connections for leaks by brushing 50% liquid dish soap and 50% water solution onto all hose connections and valves. Bubbles indicate a leak. If you encounter a leak, shut off the propane at the tank, tighten all hose connections and check again for leaks. NEVER use matches or lighters to check for leaks.

Always transport and store propane cylinders in an upright, vertical position in order that the safety release valve will function properly.

Never store propane tanks indoors or near any heat source.