



SPOKANE VALLEY FIRE DEPARTMENT



10319 EAST SPRAGUE AVE. • SPOKANE VALLEY, WA 99206-3627 • (509) 928-1700 • FAX (509) 892-4125
www.spokanevalleyfire.com

Mike Thompson
Chief

BARBECUE SAFETY

When ever you barbecue...

- Make sure that the barbecue is not near any material that could catch fire.
- Only open the propane tank a quarter to one-half turn. That is all the gas the barbecue needs to operate, if you encounter a problem it is much quicker to turn it off.
- Always open the barbecue lid before you light it. If your barbecue does not light up the first time you try it, shut it off and try again in 5 minutes.
- **Stay with your fire**, from the time you first light the barbecue till you finish cooking. Accidents can happen when you leave a barbecue unattended.
- If you use a barbecue lighter never set it down where children can have access to it.
- When finished cooking, remember to shut off the propane tank as well as the barbecue.



Propane grills...

- Start the season by first inspecting your barbecue and remember to do this every time you change the propane tank as well.
- Spray soapy water on all connections, and supply lines. If you notice bubbles you have a leak, turn off the tank and inspect all connections for tightness and hoses for damage.
- Remove the grates and lava rocks, and inspect the burner. If it visually looks good, then fire it up and make sure you have even flame throughout. If you don't have an even flame, replace the burner with a new one. Most burners only last one to two seasons, depending on how often you use your barbecue. Inspect all parts for rust or cracks and repair as needed.

Charcoal Grills...

- Never use gasoline to ignite the coals, use only approved lighter fluid.
- Let the lighter fluid soak into the coals for a minute or so before lighting. This will give the explosive vapors a chance to dissipate. Never wear loose fitting clothing and stand back from the coals when you ignite them.
- Before you light the coals, remove the lighter fluid from the area of cooking.
- If the coals start to die out, do not spray lighter fluid on the hot coals. You could end up with explosive results.
- When you clean you barbecue, put ashes and coals in a metal container and place the container away from all combustibles.

REMEMBER --- *It is your landlord's right to limit or prohibit the use of barbecues on decks or balconies. Be sure to adhere to any limitations contained in your rental agreement. If you are not sure, check with your on-site manager.*

