



Barbeque Safety

As the days grow longer and temperatures start to warm, our thoughts wander to some great summer passions...barbeque season!

Before you fire up the grill, take some time to think safety! Propane barbeques have become a popular, efficient and economical way to fuel up the grill. And even though propane is generally considered safe, it needs to be handled with care.

- *Propane cylinders need to be replaced (or inspected and re-qualified) every 10 years. Check your date on the collar of your tank.*
- *Always assemble and connect your tank according to the barbeque instructions.*
- *Make sure the burners and tubes are rust and debris-free*
- *Check all hoses and joints for leaks*
- *Clean the grill and burners regularly to avoid grease build-up. Remove all lava rocks and grates to clean.*
- *Always use gas grills outdoors only, and at least 3 meters from structures or trees*
- *Keep children, pets, and loose clothing away from a hot barbeque*
- *Always open the lid before lighting to avoid gas build-up*
- *Open the cylinder valve first, then turn on the burner controls.*
- *Light immediately with igniter switch or barbeque lighter*
- *If the burner does not ignite, turn off the gas, wait 5 minutes before trying again*
- *Never move a lit barbeque*
- *When finished, turn off the cylinder valve first, followed by the burner controls, to avoid gas being trapped in the hose.*
- *Make sure the barbeque is turned off and completely cooled before covering*

And finally....Pass the barbeque sauce!