



Grill Safety

Seven out of every ten adults in the U.S. have a grill or smoker, which translates to a lot of tasty meals. But it also means there's an increased risk of home fires.

Between 2011 and 2015, fire departments went to an average of 9,600 home fires involving grills, hibachis or barbecues per year.

GRILLING BY THE NUMBERS

July is the peak month for grill fires (17%), including both structure, outdoor or unclassified fires, followed by May (14%), June (14%) and August (13%).



Children under five accounted for an average of

1,600

or one-third (35%) of the 4,500 thermal non-fire grill burns.

Charcoal or other solid-fueled grills were involved in

1,300

home fires per year, including 600 structure fires and 700 outside fires annually.

Gas grills were involved in an average of

7,900

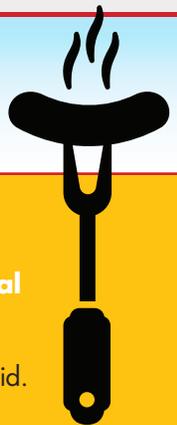
home fires per year, including 3,300 structure fires and 4,700 outdoor fires annually.

Between 2012 and 2016, an average of

16,600

patients per year went to emergency rooms because of injuries involving grills.

BBQ SAFETY TIPS



Here are 9 BBQ safety tips that will keep you and your home safe for barbecuing season:

- 1 Grill outside and away from any structures**
Charcoal and gas grills are designed for outdoor use only.
- 2 Make sure your grill is stable**
Only set up your grill on a flat surface and make sure the grill can't be tipped over.
- 3 Keep your grill clean**
Remove grease or fat buildup from both the grill and the tray below the grill.
- 4 Check for propane leaks on your gas grill**
Before the season's first barbecue, check the gas tank hose for leaks.
- 5 If the flame goes out, wait to re-light**
Turn the grill and the gas off, then wait at least five minutes to re-light it.
- 6 Take care around the grill**
Never leave a lit grill unattended. Don't allow kids or pets to play near the grill.
- 7 Be careful with charcoal starter fluid**
If you use a charcoal grill, only use charcoal starter fluid.
- 8 Wear the right clothing**
Clothing can easily catch fire, so be sure your shirt tails, sleeves or apron strings don't dangle over the grill.
- 9 Be ready to put out the fire**
Have baking soda on hand to control a grease fire and a fire extinguisher nearby for other fires.

For more information, visit:

<https://www.nfpa.org/Public-Education/By-topic/Top-causes-of-fire/Cooking/Grilling>