



Barbeque Safety

Summertime is a wonderful time of year for family get-togethers, school reunions, corporate picnics and other outdoor gatherings. Picnics and barbecuing are great fun, but they can also be dangerous. Year after year, we hear about people getting severe burns and food poisoning. When planning for next BBQ, Don't forget to put Safety on the top of your list of things to being. Read further for some practical safety tips.

Food Safety Tips

When transporting food, either from the grocery store or to a picnic area, keep it cool to minimize bacterial growth. Pack meat, poultry, salads and other perishables in an insulated cooler with ice.

Marinade is a savory acidic sauce in which a food is soaked to tenderize and add flavor. Always marinate meats in the refrigerator, not on the counter. Reserve a portion of the marinade that hasn't had raw meat in it for a dip or basting sauce. Don't reuse marinade used on raw meat or poultry unless it has been boiled first to destroy any bacteria.



Gas Grill Safety Tips

Liquid petroleum (LP) gas or propane, used in gas grills, is highly flammable. Each year about 30 people are injured as a result of gas grill fires and explosions. Many of these fires and explosions occur when consumers first use a grill that has been left idle for a period of time or just after refilling and reattaching the grill's gas container.

Grills manufactured after October 1, 1995, are required to have three additional safety features to eliminate leak hazards: a device to limit the flow of gas in the event of hose rupture; a mechanism to shut-off the grill; and a feature to prevent the flow of gas if the connection between the tank and the grill is not leak proof. Consumers should consider purchasing grills that have these safety features.



Charcoal Grill Safety Tips

Charcoal produces carbon monoxide (CO) when it is burned. CO is a colorless, odorless gas that can accumulate to toxic levels in closed environments. Each year hundreds are killed or injured as a result of CO fumes from charcoal grills and hibachis used inside.

In April 1996, the U.S. Consumer Product Safety Commission voted to revise the label on charcoal packaging to more explicitly warn consumers of the deadly CO gas that is released when charcoal is burned in a closed environment. The new label reads,

"WARNING...CARBON MONOXIDE HAZARD...Burning charcoal inside can kill you. It gives off carbon monoxide, which has no odor. NEVER burn charcoal inside homes, vehicles or tents."

The new label also conveys the written warning visually with drawings of grills inside a home, tent, and vehicle. The drawings are enclosed in a circle with an "X" through it.

And lastly, don't forget about the dangers of children in the Barbeque area. Barbeque grills are extremely hot and at the perfect height for little ones to burn their hands.



"A Summertime Safety Tip from your BSB Safety Office"
YOUR COMMUNITY CONNECTION TO SAFETY

**233rd
Safety
Gram**