



SEMPER SAFE



“Let’s Barbecue!”

There is no denying it; “barbecuing” is a great American pastime. And, there's no better way to celebrate the summer months than with friends and family enjoying some barbecue in the back yard. Burgers, steaks, chicken or fish; it all tastes great off the grill. But, as with any outdoor activity there is the potential for injuries and in this case illness and unexpected fires! Here are some facts according to the National Fire Incident Reporting System (NFIRS).

- Grill fires on residential properties result in an estimated average of 10 deaths, 100 injuries, and \$37 million in property loss each year.
- Almost half (49 percent) of grill fires on residential properties occur from 5 to 8 p.m.
- Over half (57 percent) of grill fires on residential properties occur in the 4 months of May, June, July, and August.

The following are a few basic safety tips to help you enjoy a safe and healthy grilling experience.

Gas Grilling:

- Inspect the cylinder for dents, bulges, gouges and hoses for cracks, leaks or brittleness to make sure all the hardware and accessories are in good condition and properly attached.
- Periodically remove grease buildup to prevent fires that can be ignited by a hot grill.
- Position your grill at least 10 feet from other objects including the house, bushes or shrubs.
- Check the gas cylinder hose for leaks before using it for the first time each year.
- Designate the grilling area as a “No Play Zone”, keeping children and pets away.
- When lighting the grill, keep the top open. If the grill does not light in the first several attempts, wait 5 minutes to allow the gas to dissipate, this will help prevent any unexpected flash fires.
- Use long-handled grilling tools to give plenty of clearance from heat and flames.
- If you smell LP gas (Propane) you could have a possible gas leak which can cause an explosion.
- Have a fire extinguisher accessible just in case of an unexpected fire emergency.



As Marines, Sailors and Civilian Servants we live by our core values. So think before you jeopardize the safety of yourself, your fellow Marines, Sailors, civilian employees or family members, and remember SEMPER SAFE.



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Charcoal Grilling:

- Uses charcoal lighter fluid, NEVER USE GASOLINE and follow manufacturer's directions.
- When using lighter fluid, wait until the fluid has soaked in before lighting. Never add lighter fluid to hot or warm coals, this could cause a flare up of hot coals and serious injury!
- Allow coals to burn out completely and let the ashes cool for at least 48 hours before disposal.
- Dispose of cold ashes by wrapping them in heavy duty aluminum foil and putting them in a non-combustible container. If you must dispose of the ashes in less time than it takes for them to completely cool, remove the ashes from the grill keeping them in heavy duty foil and soak them completely with water before disposing of them in a non-combustible container.
- Have a fire extinguisher accessible just in case of an unexpected fire emergency.
- Never use charcoal in any enclosed space. Burning charcoal produces a toxic, colorless, odorless gas called carbon monoxide (CO) that can quickly result in CO poisoning or death!



Alcohol and Grillers: Grilling and smoking require some clear thinking, especially when it's time to pull it all together. Please, keep a clear head and save that drink for after the fire is out and someone else is dealing with the dishes.



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