



Fact Sheet

Barbecue Safety

Gas fired barbecues are a popular form of cooking food at all times of the year. Due to the high temperatures involved when barbecuing, Northern Territory Fire and Rescue Service recommend you observe some barbeque safety tips.

Before you use a barbecue ensure that the **service date** of the gas cylinder has not expired. Check the **gas fittings** are not perished or damaged and that the **gas connections** are secure. You can check for leaks by spraying soapy water on the connections, a bubble will form if there is a leak.

Do not use a gas barbecue inside a garage or other **enclosed area** due to the potential build up of harmful smoke and fumes. Set up the barbecue on a firm level base in a well-ventilated area away from flammable objects.

Clean the barbecue thoroughly to avoid **grease fires** and ensure that the grease pan or dripping pan is cleaned regularly. Follow the manufacturers' recommendations when lighting your barbecue and keep a **fire extinguisher**, **fire blanket** or **garden hose** nearby in case of fire.

Never leave the **barbecue unattended** when cooking and ensure **children and pets** are at least two (2) metres away from the barbecue at all times.

Use **long handled barbecue utensils** and make sure **loose fitting clothing** does not trail over open flames.

Make sure that you **turn off the gas cylinder** when you have finished cooking to ensure residue gas is used up from the line, then turn off the barbecue. Remember **LPG** is flammable, heavier than air and may remain in low lying areas for some time.

If you are using a wood fired barbecue never add fuel of any type to start or promote your cooking fire.



Call 000 in an Emergency