



FACT

Barbeques are extremely popular particularly during the warmer months but they can also become potentially dangerous when mixed with carelessness, especially alcohol. The combination of a party atmosphere, drinks flowing freely, children playing and an open fire can quickly cause a tragic accident. Simple precautions, pre-planning and care, especially regarding young children is vital.

TIPS FOR HAVING A SAFE BARBEQUE

We recommend this simple safety checklist to assist you to have a safe Barbeque.

- Be aware of, and ensure that you comply with, any fire restrictions that may be in place such as
- Total Fire Bans.
- Ensure that your barbeque is serviced and maintained correctly including scheduled pressure testing of any gas cylinders and check the condition of all hoses and connections for any blockages or perishing.
- Check cylinders for rust or damage, that connections are clean and fitting snugly before lighting.
- Spray soapy water on suspect connections, bubbles will form if gas is escaping.
- Always site a barbeque on a firm, level base sheltered from wind gusts and well away from anything flammable like garden sheds, vegetation, fences etc.
- Have a garden hose or similar continuous supply of water available at all times.
- Follow the manufacturer's instructions and use the correct start up and shut down procedures.
- NEVER put any flammable liquid on a barbeque.
- Ensure that the lit barbeque is in the care of a responsible adult at all times.
- Keep children away from any barbeque and remember to remove and secure any lighters and matches that you have used in lighting the barbeque.
- Only use a barbeque in a well ventilated area as fumes and gases emitted may be harmful.
- If a gas leak does occur shut off the cylinder immediately and allow any gas to dissipate.

A COLLABORATION OF THE NSW FIRE BRIGADES, NSW RURAL FIRE SERVICE,
ACT FIRE BRIGADE AND ACT RURAL FIRE SERVICE

FURTHER SAFETY TIPS

- Remember that LPG is flammable, heavier than air and may remain in areas for some time.
- You may want to consider having a fire extinguisher nearby for emergencies.
- Use alcohol responsibly around barbeques.
- Clear the surrounding area of combustibles before lighting a barbeque.
- Allow hot ashes or coals to cool for 48 hours before removing them.
- Consider installing a safety device that shuts off the gas from the cylinder should a leak occur.