

10 Tips for Safe Summer Grilling

Summertime has arrived! For folks who love to cook and eat, that means **it's the official start of the grilling season.**

And while there's nothing more fun than getting family and friends together to congregate over a big home-cooked meal, **it's important to ensure your grilling escapades are as safe as possible.**

Believe it or not, **there's an average of 8,900 home fires every year due to grilling accidents.** July is the peak month when a grill fire is the most likely.

So before you strap on that apron and start preparing for your annual Independence Day barbecue, **make sure your propane grill and grilling techniques are up to snuff.**



The best way to keep your loved ones safe during the grilling season is by **making sure you stick to the following tips.**

1) Always Do a Pre-Check Before Grilling

A pre-check is important, especially if it's the first time in a couple of months you've had a chance to use your gas grill. **Look at the connection between the tank and fuel line** to ensure it's secure, and double check any hoses for cracks or damage.

2) Keep Your Grill Stationed in a Safe Location

Avoid balconies, terraces or any other areas that are close to the house, and where a stray flame can catch fire, like in a wooded area. **A nice, open outdoor area is the perfect spot** for a grill, as well as for large gatherings.

3) Have a Fire Extinguisher Handy

It never hurts to be prepared, so **have a fire extinguisher close by** and make sure that everyone in your family knows where it is located. **This safety move is helpful for any potential accidents** whether they're by the grill, in the kitchen or anywhere else in the home.

4) Read the Instructions

It can be tempting to skim over the big instruction booklet that comes with your gas grill, but considering that every grill is different, **it's crucial to know how your specific model operates. Spend a few minutes reading the instruction booklet** before your inaugural grilling, and keep the booklet handy for future reference.

5) Check Your Clothing

You might have a favorite apron or chef's hat for family barbecues, who doesn't?, but if it's a little too loose, it could spell disaster. **Make sure your grilling attire is relatively tight to avoid any personal accidents.**

6) Light With Vigilance

If applicable, **keep the lid open until you're sure your grill is completely lit** and don't lean over the grill when you're first lighting it to make sure it's working. It sounds simple, but if you're not mindfully watching where you're standing, **it can be easy to forget that a safe distance is necessary** to start your grill.

7) Watch for Fatty Meats

As any good grill master knows, **the fattier the meat, the bigger the flame**. Keep an eye on your grilling ingredients, and **use caution with high-fat or oily foods**.

8) Stay Cool When You're Done

After your feast is over, you'll want to wait until your grill is **completely cooled off not just warm before putting on the grill cover**.

9) Store Propane Cylinders Outside, and in a Vertical Position

When not in use, **make sure your propane cylinder is upright**, and in a relatively cool outdoor location. **Never store a propane cylinder indoors.**

10) Be Present

One of the best ways to ensure safety is to simply **be present at the grill throughout the cooking process**, and arguably, this is one of the easiest safety tips to follow. Considering that everyone loves the smell of a good burger or steak, and there are always a few other "grill experts" at a party to lend an unwarranted opinion, **staying close to the grill is one of the most enjoyable ways you can ensure your big outdoor meal goes smoothly and safely.**

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