



BBQ Safety Tips

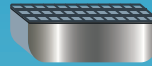
Fire Safety Department

General Advice

- Before lighting, clear all surrounding combustible materials.
- Retract any awnings above the cooking area as heat travels upwards.
- Never leave a BBQ unattended.
- Ensure the BBQ is on a flat and stable site.
- Keep children and pets well away from the cooking area.
- Keep extinguishing media like a bucket of water or sand available for emergencies.
- Ensure the BBQ has completely cooled down before attempting to move it.

Disposable Barbecues

- Follow the instructions on the packaging.
- It must be placed on an even non-combustible surface.
- Ensure that it has cooled down completely before putting it in the bin.



Charcoal Barbecues

- Only use recognised fire lighters or starter fuel.
- Never put hot ashes or coals straight into the bin.
This could damage the bin and start a fire.



Gas Barbecues

- Make sure the valve is closed before changing the gas cylinder.
- Change the cylinders outdoors if possible or in a well ventilated area.
- Check pipework / flexible tubing regularly and change as required.
- After cooking, turn off the gas cylinder before turning off at the controls to ensure any residual gas in pipe work is used up.



Additional information

- Give the Fire Service a call on 200 79507 and inform the Fire Control Officer before you start and once you extinguish the BBQ. This does not constitute permission for a BBQ as this must be obtained from the Landlord / Management company.
- If you require further advice, please call 200 72936 and ask to speak to a Fire Safety Officer.
- Most of all, enjoy yourself safely and make sure you clean up afterwards.



Fire Safety: +350 20072936 (firesafety@gibfire.gi)
In the event of fire call 999

