



## ARIZONA DEPARTMENT OF FIRE, BUILDING, AND LIFE SAFETY

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OFFICE OF ADMINISTRATION \* OFFICE OF MANUFACTURED HOUSING \* OFFICE OF STATE FIRE MARSHAL

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### Summer BBQ Safety

*State Fire Marshal Provides Important Safety Tips to Prevent Injury and Fire*

(Phoenix, AZ)- As the temperatures these past few weeks have reflected- the dog days of summer are upon us. You know what that means-“Grilling Season” has arrived! Whether you have a propane or charcoal grill it’s important to remember grills are made for outdoor use only. When deciding where to place them, choose a location that is away from flammable objects, like tree branches or the eaves of your home. For their safety and to avoid accidents, keep your children and animals away from the grilling area. To decrease the risk of a grease fire, before using any BBQ grill, prepare it by removing all grease or fat buildup from the grills as well as from the tray below. Also, remember not to leave your grill unattended.

#### Charcoal Grill

There are several ways to get the charcoal ready to use. Charcoal chimney starters allow you to start the charcoal using newspaper as a fuel. If you use starter fluid, use only charcoal starter fluid. Never add charcoal fluid to any other flammable liquids or to the fire. Be sure to keep the charcoal fluid out of children’s reach and away from heat sources. If you’d rather not use charcoal fluid, there are also electric charcoal starters, which use electricity instead of fire to heat the charcoal. If you decide to use these, make sure you use an extension cord. Finally, when you are finished grilling, let the coals completely cool before disposing of them in a metal container.

#### Propane Grill

When preparing to use propane grill for the first time each year, it’s a good idea to check the gas tank hose for leaks. To do this, you can apply a light soap and water solution to the hose. After applying the solution, turn the propane tank on, and inspect the hose for bubbles. If bubbles are released, that indicates a leak. If you have a leak and no flame is present-TURN THE GAS OFF. After turning the gas off, if the bubbles cease to be released you should call a professional plumber to have the grill serviced, before attempting to use it again. If the leak does not stop, or if you happen to smell gas while cooking, you should get away from the grill, and call the local fire department for instruction. Finally, do not move a grill while it contains an open flame, it’s dangerous.

#### **Bourbon Whiskey BBQ Sauce**

(Courtesy : allrecipes.com)

##### **INGREDIENTS:**

1/2 onion, minced	1/4 cup tomato paste
4 cloves garlic, minced	1/3 cup cider vinegar
3/4 cup bourbon whiskey	2 tablespoons liquid smoke flavoring
1/2 teaspoon ground black pepper	1/4 cup Worcestershire sauce
1/2 tablespoon salt	1/2 cup packed brown sugar
2 cups ketchup	1/3 teaspoon hot pepper sauce, or to taste

##### **DIRECTIONS:**

1. In a large skillet over medium heat, combine the onion, garlic, and whiskey. Simmer for 10 minutes, or until onion is translucent. Mix in the ground black pepper, salt, ketchup, tomato paste, vinegar, liquid smoke, Worcestershire sauce, brown sugar, and hot pepper sauce.
2. Bring to a boil. Reduce heat to medium-low, and simmer for 20 minutes. Run sauce through a strainer if you prefer a smooth sauce.

The Department of Fire, Building and Life Safety hopes these tips will ensure a safe and happy “grilling season” for all. Visit [www.dfbls.az.gov](http://www.dfbls.az.gov) for more information.