



# GRILLING SAFETY TIPS

*It's time to take that outdoor grill out of hibernation!*

Whether you prefer classic charcoal or convenient gas, here are some basic tips:

- Never leave a grill unattended once it has been lit.
- Avoid exceptionally loose clothing, especially sleeves that can catch fire.
- Follow manufacturer's directions.
- Clean the grill regularly, using a grill brush. Some have a metal blade to scrape the grill rack; if yours does not, use a crumpled piece of aluminum foil.
- Open all vents before and during cooking.
- Long handled grilling tools make grilling easier & safer.
- Brushes or a grill mop are used to glaze or marinate foods. Look for these with long handles and avoid nylon or other materials that might melt.
- Long handled tongs and spatulas are recommended for turning foods on the grill. If you don't have tongs, try using two spatulas for better control.
- Skewers are perfect for grilling. They come in bamboo, wood or metal. When using metal, be careful not to touch them while they are hot from the grill. Bamboo or wood skewers should be soaked in cool water so they won't ignite as you grill.
- Use a meat thermometer to test for doneness.
- Wash cutting boards, tools and all work surfaces before and after handling raw poultry.
- Use a clean platter and utensils to serve.

