

TEST ANSWERS: Barbecue Safety

1. When you change your propane cylinder for your barbecue or at the start of the barbecue season you should complete this three-step safety check:

- a) Clean, Light, Check
- b) Clean, Check, Test**
- c) Check, Test, Light
- d) Light, Check, Replace (if needed)

RATIONALE: *Clean* by using a pipe cleaner or wire to ensure burner ports are free of dust, dirt, spider webs, etc. *Check* the hose from the tank to the burners. *Test* by using a water-soap solution on cylinder connections and hoses. NEVER use matches or lighters to check for leaks.

2. After using your barbecue, turn the gas valve off first, then turn off the burner controls.

- a) True**
- b) False

RATIONALE: By turning off the gas valve first, you ensure no gas is left in the connecting hose.

3. Facts about propane include: (Circle all that apply)

- a) “rotten eggs” smell is added to propane because it is odourless
- b) Propane is heavier than air
- c) Propane can cause serious health problems or death if inhaled
- d) It is against the law to fill an expired propane cylinder

- e) All of the above**

RATIONALE: Propane is heavier than air. It can cause serious health problems or death if inhaled which is why a “rotten eggs” smell is added to this odourless gas.

4. Built up grease on the burners or at the base of the barbecue can cause fires. Which of the following should you NOT do to extinguish a grease fire in your barbecue?

- a) If you can safely reach the knobs, turn the propane off for the grill
- b) Throw salt, baking soda or sand on the fire

- c) Throw water on the fire**

- d) Use a fire extinguisher on the fire

RATIONALE: You should NEVER throw water on a grease fire as this will only spread the flame. If you can safely reach the knobs, turn them off, as well as the propane. Alternately, you can throw salt, baking soda or sand to control the flames, or ultimately use a fire extinguisher.

5. When using charcoal for your barbecue, be sure to: (Circle all that apply)

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| a) Store extra charcoal in a metal container with a tight-fitting lid to keep it dry |
| b) Never use gasoline as an aid to ignite charcoal briquettes |
| c) Barbecue in a well-ventilated area as it produces carbon monoxide when burned |
- d) Use as much charcoal as possible to create maximum heat
e) All of the above

RATIONALE: Use only sufficient charcoal to cover the base of the barbecue to a depth of about 5 cm (2").