

# THE BARBEQUE SEASON

The scent of charcoal will be in the air as barbeques are fired up.

At this time of year cooking for family and friends is fun, but the "cook" should be sure to help protect against uninvited guests.

Safe use of the barbeque and good food handling are important.



## Barbeque Check...

- Before using the barbeque give it a thorough clean
- Check all hoses and fittings are firmly attached
- Check the condition of the gas cylinder
- Ensure all fittings are tight before turning on the gas
- Set up the barbeque in an open, level position at least 3 metres (10 feet) from any building
- It's a good idea to have a fire extinguisher within handy reach
- Never use water to control grease flare-ups
- Use long handled barbeque tools to prevent burns
- Keep children away from the barbeque
- Do not wear loose clothing, an apron will prevent splashes

## Food Safety &

### Food Preparation...

- Keep food cold in a chilly bin or in the fridge
- Thaw meat, in a refrigerator, before cooking
- Wash hands before handling food
- Keep food and drink in separate chilly bins, the drink one is opened more frequently

### At the Barbeque...

- Use separate dishes for raw and cooked food
- Be careful if using glass food containers
- Avoid putting cooked food on dishes that have held raw products
- Clean the grill before using

### After the Barbeque...

Remove all rubbish

Place left over food in an airtight container and place in refrigerator or chilly bin

Throw away any food that has been left out

Turn off the gas or cover the charcoal