

SELF HELP CHECKLIST IN HOW TO BE WELL GRILLED IN BARBECUE SAFETY

To help you make certain your barbecue is as safe as possible, go through the following list to ensure that you've considered the main safety issues. Any 'No' answers could mean that you've got more preparation to do before you light up!

Is the site for my barbecue:

Level?
Sheltered?
Away from
combustibles?

YES	NO
YES	NO
YES	NO

Is my grill adjusted to allow food to be cooked evenly?

YES	NO
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Is the barbecue to be supervised at all times and children kept well away

YES	NO
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Have I got a system to separate raw and cooked meat on and next to the barbecue?

YES	NO
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Have I got separate dishes or serving plates for raw and cooked meat?

YES	NO
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Have my frozen chicken pieces been defrosted thoroughly?

YES	NO
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Can I cook my sausages and burgers from frozen, according to the manufacturer's instructions?

YES	NO
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Have I got enough containers with lids to put salad in or have I got plenty of clingfilm available?

YES	NO
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Is there enough room in my refrigerator for my salad to be kept cool before serving?

YES	NO
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Have I got clear access to a water supply in cases of emergency and is there a telephone nearby (and charged up)?

YES	NO
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I've been Well Grilled in Barbecue Safety

Signed:.....

Barbecue Controller.