

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!

Question	Answer Yes	Answer No
Is the site for my barbecue level?	Yes	No
Is the site for my barbecue sheltered?	Yes	No
Is the site for my barbecue away from combustibles?	Yes	No
Is the site for my barbecue	Yes	No
Is my grill adjusted to allow food to be cooked evenly?	Yes	No
Is the barbecue to be supervised at all times and children kept well away?	Yes	No
Have I got a system to separate raw and cooked meat on and next to the barbecue?	Yes	No
Have I got separate dishes or serving plates for raw and cooked meat?	Yes	No
Have my frozen chicken pieces been defrosted thoroughly?	Yes	No
Can I cook my sausages and burgers from frozen, according to the manufacturer's instructions?	Yes	No
Have I got enough containers with lids to put salad in or have I got plenty of clingfilm available?	Yes	No
Is there enough room in my refrigerator for my salad to be kept cool before serving?	Yes	No
Have I got clear access to a water supply in cases of emergency and is there a telephone nearby (and charged up)?		

I've been Well Grilled in Barbecue Safety

Signed:..... Barbecue
Controller