

## **Transcript: BeFireSafe Barbecue Safety**

Now that the warm weather has arrived, people are anxious to get out the barbecue but there are several safety tips to keep in mind before you get ready to enjoy another season on the deck. Joining us to talk about barbecue safety is Arnold Lazare, Director of Public Safety at Kahnawake First Nation and past president of the Aboriginal Firefighters' Association of Canada.

**Arnold, before people fire up the barbecue what do they need to know to be firesafe?**

The first time they use the barbecue they should check to see the lines are intact. Turning on the main tank and using some soapy water to make sure there are no leaks. If there are no bubbles they can rest assured that the lines are good and making sure that the barbecue is clean and then, lighting their barbecue.

**Of course, if it's clean and there don't appear to be any leaks, what next?**

Then, they should turn – the main tank would be turned on. They would open the cover. It's important to open the cover, turn on the first burner, ignite the barbecue and ensure that all are lit appropriately.

**Ok and if you're happy with the end results and you cooked yourself a fine meal, you shut off the barbecue and turn off the valve once again, on the tank?**

Yes, you do the opposite order. Shut your barbecue burner off, close the main tank and close the barbecue once it's cooled down of course.

**And what about storage?**

Well it's important that the barbecue tank not be stored inside. If you have a small shed or out building it's important that it be stored there just to be safe.

Thank you Arnold. Arnold Lazare, Director of Public Safety at Kahnawake First Nation and past president of the Aboriginal Firefighters' Association of Canada talking about barbecue safety and being fire safe this . So no matter where you live, awareness and prevention are the keys to being fire safe this barbecue season.