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How to use safety Charcoal Barbecues

- Choices of charcoal grills
- Types of charcoal
- Lighting the charcoal
- Methods of cooking various meats
- Cleaning the grill
- safety



BBQ Safety

- **Never light a barbecue indoors**
- The person doing the cooking needs to have plenty of space to cook safely.
- Find a place to set it up where the ground is flat and way from any sheds, fences, trees....
- Always follow the manufacturer's instructions for lighting your barbecue, as models differ.
- Keep children away from the barbecue as you light it.
- When you've finished cooking, don't try to move the barbecue until it has cooled down completely. Move them to a safety container - an empty steel container. Or empty the ashes onto garden soil.
- Don't put ashes straight into a dustbin, if they are still even slightly hot, they'll make fire
- **Use Lighting Blocks for fire the charcoal, is more safety then using oil or fuel**
- Keep a bucket of water close at hand, in case of emergencies.
- When the ashes are cold, they may be trashed or placed in the garden. If coals are allowed to remain in the grill, their corrosive nature will eat away at the grill and destroy it much earlier than otherwise.

Food Safety

- To ensure everyone stays safe when you're barbecuing
- Always wash your hands after handling raw meat.
- Use separate utensils for cooked and raw meat.
- Don't put cooked food on a plate or surface that's been used for raw meat
- Ensure frozen food is thoroughly thawed before you cook it.
- Don't start cooking until the charcoal is red hot, with a grey powdery surface.
- Cook food evenly, by turning it regularly and moving it around on the barbecue.

Cooking fire temperature for different type meat and vegetable

All meat should be close to room temperature before cooking

Fish: Use a medium fire. Remember, fish cooks easily and quickly if you have red meat or chicken first cook them after fish

Red Meat: (lamb, steaks) Use a hot fire.

Chicken: Use a medium/hot fire.

Sausage: Use a medium/hot fire

- **All vegetable must cook on a medium hot fire**

Cooking and Preparation 45 minutes Preparation, 40 minutes cooking