

What tenants need to know before they start grilling.

There are lots of good reasons to enjoy a meal cooked outdoors on a grill, but barbecuing can be dangerous if proper care isn't taken. As evidence, according to the National Fire Protection Association (NFPA), fire departments respond to an average of 8,900 grilling fires each year, resulting in approximately \$118 million in direct property damages.¹

Your tenants may want to use grills on your property, but you can't always be there to monitor for safe behaviors. That's why it's a good idea for you to know the guidelines for safe grilling, and share them with your tenants before they put on that apron and start cooking.

The industry standard for grilling safety.

To reduce the potential for uncontrolled grill fires, most states and municipalities have their own codes regulating the use of grills. Most follow the general safety requirements for cooking equipment as outlined in Chapter 10.10.6 of NFPA 1: Fire Code. In that document, the NFPA advises that for other than one- and two- family dwellings, grills and similar cooking and heating devices should have a 10-foot clearance to any structure and are prohibited on balconies and under building overhangs.²

A tip sheet for your building's tenants.

While NFPA 1 offers a good starting point for the guidelines you'll adopt for your property, you should always seek advice from local counsel concerning local codes and provisions that may apply to your locations. Once you've done that, you're now ready to educate your tenants on the rules you expect them to follow as they use whichever cooking appliances you choose to allow. These include things like following the manufacturer's instructions for grill assembly, use, cleaning and maintenance. And having a fire extinguisher readily available when operating a grill of any type.

Turn the page to see sample wording for a "Guide to Grilling Safety" tip sheet you can hand out to all your building's tenants, starting with those who like to cook with charcoal, which is known to generate more heat than gas or electric models.

¹ "Home Grill Fires," NFPA, <http://www.nfpa.org/news-and-research/fire-statistics-and-reports/fire-statistics/fire-causes/appliances-and-equipment/home-grill-fires> (downloaded May 5, 2017).

² "NFPA 1: Fire Code, 2015 Edition," p. 1-63.



Grills should never be used on balconies or under building overhangs.

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For your risk management and safety needs, contact Nationwide Loss Control Services: 1-866-808-2101 or LCS@nationwide.com.

Guide to Grilling Safety

As a resident of our properties, we ask that you take extra care when grilling at home. Your attention can help reduce the chance of a fire and increase not only your safety, but also the safety of your neighbors. Here are some tips to consider when using electric, gas or charcoal grills.

General safety tips.

- Use grills outdoors only. Grill use indoors or in other enclosed spaces can trap toxic smoke and gases.
- Maintain grills at least 10 feet away from all structures when in use. This includes garages, breezeways, carports, decks, and overhead obstructions such as awnings and trees.
- Place the grill on a non-combustible floor surface. Confirm all parts of the grill are firmly in place and that the grill is stable.
- Have a fire extinguisher nearby when grilling and know how to use it properly.
- Use insulated, flame-retardant mitts, barbeque tongs and utensils.
- Avoid loose-fitting clothing such as long, wide sleeves or apron strings that could inadvertently come into contact with the open flame.
- Keep a close watch on the grill area while cooking, especially when young children or pets are present.
- Check the grill regularly for signs of wear and tear, especially hose cracks and leaks. Check the tubes leading into the burner for any blockage from insects, spiders or grease, and use a pipe cleaner or wire to clear blockages.
- Follow the manufacturer's instructions for grill assembly, use, cleaning and maintenance.

Gas grill safety tips.

- Follow the manufacturer's lighting instructions and never lean over the grill when lighting it.
- If you're having trouble lighting the grill, turn off the gas at the valve, leave the lid open and wait 15 minutes for the gas to dissipate before attempting to relight it.
- If you smell gas while cooking, clear everyone from the area immediately and call the fire department.
- Once you finish cooking, turn off the fuel supply at the tank valve first and then the burners. Then, allow the grill to properly cool before moving.
- Store and secure propane tanks outside in an upright position, as opposed to under or near the grill.

Charcoal grill safety tips.

- Use only approved lighter fluid, not gasoline, kerosene or other flammable liquids to light charcoal. Never add lighter fluid to hot coals or instant-light briquettes.
- Re-cap the lighter fluid immediately after use and store it away from the grill.
- Allow the ashes to properly cool before disposing of charcoal in a non-combustible container.