



Grill Use Instructions

8/1/21

These are the key items you will need to do to use the Lochmoor Club POA pavilion charcoal grills.

Read, agree and sign the Lochmoor Club Grill Use Waiver to utilize the grill when you sign-up for the pavilion.

You must agree to use the proper grill tools, charcoal and cleaning materials, and follow the safety protocol as well as tips for proper operation of the grill.

ITEMS NEEDED

- Grilling tools – steel or metal tongs, fork, spatula, etc.
- Aluminum foil
- High-heat cooking spray for the grates
- Commercial grilling mitts/gloves to protect your hands from burns/heat
- Cleaning items
- Fueled charcoal. Do **not** use lighter fluid.
- Trash bags
- Bin to take away used charcoal has cooled (i.e., after 12-24 hours)

BEFORE BEGINNING

1. Evaluate the condition of the grill, removing any hazards and noting any unusual conditions.
2. Check to make sure cooking grates are clean to prevent flare ups or potential food borne illness.

LIGHTING THE GRILL

1. LIGHTER FLUID IS PROHIBITED
2. Check the arrangement of the briquettes or wood
 - a. **Metal Chimney Starter:** Open lid to grill, remove cooking surface/grate. Lower the chimney starter onto the bottom grate in the belly of the grill. To use, crumple a sheet or two of newspaper into the bottom of the chimney and fill to the top with charcoal. Light the paper at the bottom and let this heat up until the coals are white—about 20 minutes. When ready, pour them into your grill kettle and start to cook.
 - b. **Fire Starter Sticks:** Diamond and other similar companies make these. These food grade fire-starting sticks ignite like a match and burn down with your charcoal. To use them, form a well in your charcoal, strike the fire starter, and let it do its work.

PREP THE GRATES

1. Before you grill, make sure the grill grades are clean and not hot.
2. Spray grates with a light coating of high-smoke-point oil (e.g., PAM or canola/vegetable oil) to ensure food will not stick.

AFTER GRILLING

1. After you're done cooking and while the grate *is still hot*, use a NON-WIRE grill cleaning tool, metal scraper, crumpled aluminum foil, or a grill pad to clean the grate of any major debris. The heat will make some of the baked-on mess easier to remove.
2. Shut the grill lid and vents.
3. Allow the grill to completely cool (i.e., at least 12 hours after use).

GRILL CLEANING (after at least 12 hours cooling time)

1. Clean any remaining food from the grates.
2. Clean out the ash by removing the bottom grates, pulling out the ash pan, and emptying the ash or leftover coals into a metal container. (A small metal can is available by the grill. This can be used but must be brought back after you have disposed of the coals at your house.)
3. **DO NOT PUT ASH IN ANY POA TRASH CAN.**
4. Use an appropriate cleaner (e.g., a food-grade, citrus-based grill cleaning spray or a pan of soapy water).
 - a. **Hack Tip:** Use a heavy-duty Magic Eraser sponge. Mix the hot water and dish detergent. Then dip the eraser sponge into the solution and use it to scrub the grates.
5. Wipe the exterior of the grill.