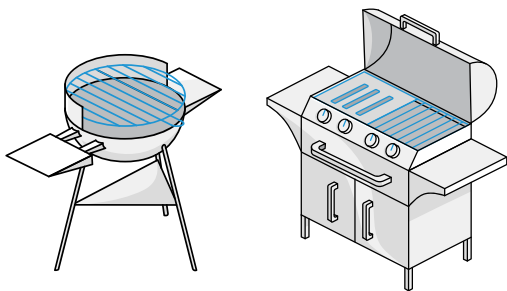


SMILE FOR SUMMER grilling

PREP CHECKLIST

1. INSPECT YOUR GRILL



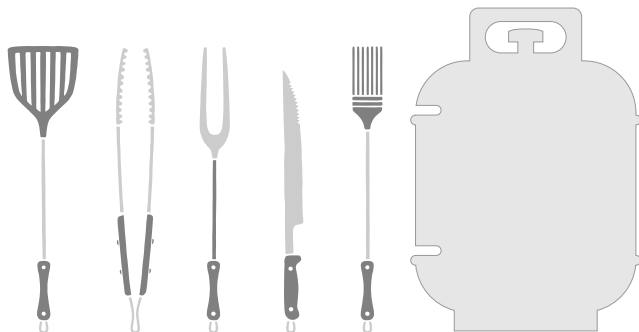
Give your grill a good once-over for potential problems, especially if your grill wasn't used over the winter months. Take a look for signs of rust or corrosion that could have occurred from exposure to outdoor elements. If your grill has been covered or stored, check for bugs that may have found their way inside while it wasn't in use. After your visual inspection, check all fuel lines (on gas grills) by brushing soapy water on the line and along the connections. If the soapy water bubbles up while the gas is running, tighten your connections or look into replacing the fuel line as this is a sign of gas leaking.

2. CLEAN YOUR GRILL



Remove debris from the burners, grates, and the entire cooktop of your gas grill using a wire brush. Check all burners for potential clogs and clear them using the same wire brush. Make sure that the grease pan is clean to prevent grease fires during your cookouts. For a charcoal grill, empty all ashes and unburnt charcoal from the previous season from the bowl and the rest of the grill. This season's charcoal will burn much easier once completed.

3. GET PROPER GRILLING GEAR



Check your grilling utensils for wear and damage from last year's use. The start of grilling season is the best time to replace your old grill tools. Tops has plenty of awesome grilling utensils down the seasonal aisles! Make sure to get the grilling gear you'll need like a spatula, tongs, carving fork and knife, basting brush, and wire cleaning brush. Don't forget the propane or charcoal! Once you have these supplies, you'll be **Ready For Grilling!**

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