

OUTDOOR COOKING REQUIREMENTS

The following guidelines are for use in food establishments regulated by the Department of Agriculture. Food establishments may market products by cooking, food outside their permitted building. For the purpose of this document, outdoor cooking operation refers to a repeated, routine frequency of occurrence at a fixed outdoor site/location.

Outdoor cooking operations (OCOs) present unique challenges associated with the type of cooking equipment and infrastructure proposed to be utilized outdoors, including adequate access to utilities at the outdoor site. All laws and rules, that are applicable to inside food service in food establishments, must be adhered to at all times. In addition, OCOs must meet all applicable local codes such as building, plumbing, fire and electrical codes.

- Each OCO must be operated in conjunction with a permitted, fixed food establishment that will provide “support services” for the outdoor cooking location. Ownership of the permitted facility and the OCO must be the same. The permitted food establishment shall be a fixed, permanent facility only- not a temporary, prepackaged only or mobile type establishment. Support services must include a variety of services such as the supply of hot and cold potable water; adequate plumbing and waste disposal; three- compartment warewashing sink, hand sinks, food storage. The permitted food establishment must be of such size and scope as to accommodate its own operation as well as support off the needs of the OCO.
- A person in charge must be on premise during all hours of outdoor cooking operations. No handling of money will be permitted at the outdoor cooking area.
- Outside preparation is limited to cooking, seasoning and/or basting such as sauces, etc. There will be no assembling, or plating of food products. All hot holding of finished items will be conducted in the permitted food establishment.
- The OCO must be located in an area that allows convenient access to the support services provided by the permitted food establishment.
- Floor surfaces in an OCO will be in accordance with the Retail Food Store Sanitation regulations 0080-04-09-.06(1)(a)(i) *Smooth, durable, and easily cleanable*.
- Consideration must be made for protection against vermin and of environmental condition to provide adequate food protection.
- Adequate lighting by artificial or natural means is to be provided. The lighting shall be in accordance with standards of section 0080-04-09-0.6(2)(b)1 and 0080-04-09-0.0(3)(c).
- Construction, maintenance, and cleaning of all equipment pieces shall be in accordance with section 4 of the Retail Food Store Sanitation regulations.
- Hand wash facilities must be located in all OCOs. Potable hot and cold running water under pressure with

suitable hand cleaner, dispensed paper towels and covered waste receptacle must be provided.

- Temperature measuring devices, appropriate to the operation, must be used for monitoring the types of foods being prepared in the OCO.
- All food contact surfaces used in an outdoor cooking operation shall be designed, constructed, and maintained in accordance with the Retail Food Store Sanitation regulations. Surfaces shall be smooth, easily cleanable, free of rust, dents or pitting, and durable under normal outdoor use conditions.
- A continuous heat source such as electric or gas is preferred in a permanent operations. Consistent temperatures must achieve and/or maintained in accordance with section 3 of the Retail Food Sanitation regulations.
- No warewashing is permitted outdoors.
- Food items shall not be stored at an outdoor cooking site, except for immediate working containers with food at appropriate temperatures and protection in accordance with the Retail Food Store Sanitation regulations.
- Foods, cooked or raw, shall be kept covered and protected during transport between cooking site and permitted food establishment.
- Personal hygiene requirements of section 2 of the Retail Food Store Sanitation regulations apply to those in the outdoor cooking site.