

HEALTH CARE AGENCY/PUBLIC HEALTH ENVIRONMENTAL HEALTH INFORMATIONAL BULLETIN

TO: Orange County Retail Food Facility Owners/Operators

FROM: Guidelines for the Operation of Open-Air Barbecues

The California Retail Food Code (CRFC), Section 114143, outlines the requirements of an outdoor barbecue. These requirements were incorporated into CRFC in an effort to reduce food borne illnesses associated with improper food handling practices and poor sanitation that can be associated with barbecues. The purpose of this Bulletin is to inform you of these provisions of the law and to assist you in complying with them.

DEFINITION

"Open-Air Barbecue" means a piece of equipment designed for barbecuing food, where the food is prepared out of doors by cooking directly over hot coals, heated lava, hot stones, gas flame, or other method approved by the State of California suitably designed and maintained for use out of doors, that is operated by a Temporary Food Facility, or a Mobile Food Facility that remains fixed during hours of operations at a community event, or a Permanent Food Facility.

GENERAL REQUIREMENTS

- Open-air barbecues shall be operated in reasonable proximity to and in conjunction with a permanent food facility that is approved for open food preparation, or adjacent to a mobile food facility or temporary food facility at an approved community event.
- All accessory equipment located at an open-air barbecue site (other than the barbecue unit) shall be portable. Before constructing a permanent outdoor barbecue, three sets of detailed plans and specifications must be submitted to the Orange County Plan Check Department for review and approval.
- The floor surface on which a temporary barbecue facility is located shall be impervious, smooth and
 easily cleanable and provide employee safety from slipping. The flooring is to extend five feet on all
 open sides where cooking is conducted.
- 4. The barbecue shall be located in an area which suitably protects the food and equipment from dust, dirt, and overhead contamination.
- 5. Barbecue units (including the grill/grate) and all accessory equipment and utensils associated with its operation must be made of approved nontoxic materials and constructed so as to be readily and easily cleaned, kept clean, and maintained in good repair. All barbecue food equipment design, construction and installation are subject to approval by this Agency. Food and utensil related equipment must meet or be equivalent to applicable ANSI certified sanitation standards, such as NSF International Food Service Equipment Standards. Note: Chain link fencing is not an approved grill/grate.

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- 6. All equipment shall be designed, installed, and operated in compliance with all applicable building and fire codes. Applicants should seek the advice of local building and fire departments to determine applicable building and fire codes.
- 7. Sanitary facilities, including, but not limited to toilet facilities and handwashing facilities, shall be available for use within 200 feet travel distance of the barbecue. All handwashing facilities associated with the barbecue operation shall be supplied with warm water (minimum 100 degrees F), single-service hand soap, and paper towels (or air dryers) in dispensers. All toilet and handwashing facilities shall be kept clean and in good repair.

OPERATIONAL REQUIREMENTS

- 1. Foods which are intended to be stored at, or served from, an open-air barbecue facility are limited to foods cooked directly upon the barbecue and non potentially hazardous condiments such as relish, onions, or mustard which are prepackaged or dispensed from an approved dispensing system (e.g., pump type or squeeze type containers). Buns, rolls, tomatoes, pickles, onions or cilantro in a pan and other foods are not permitted to be stored or served from an open-air barbecue facility.
- No food preparation may take place out-of-doors except the cooking of foods on the barbecue and the application of pre-packaged or properly dispensed non potentially hazardous condiments to the foods barbecued.
- 3. Grills/grates are to be designed to allow the food to be cooked directly over the flame/heat source. Equipment such as pans or flat griddles which do not allow direct cooking of the food over the flame/heat source are not allowed on the barbecue.
- 4. All foods which are cooked on the barbecue shall be at all times reasonably protected from dust, dirt, insects, rodents and other forms of contamination.
- 5. Foods which are cooked on the barbecue may be dispensed directly to the customer from the barbecue unit using sanitary utensils, or returned to the approved facility for serving.
- 6. Single service eating and drinking utensils must be pre-wrapped or stored and dispensed in a manner which protects them from contamination.
- 7. All potentially hazardous foods must be maintained at or below 41° Fahrenheit or at or above a temperature of 135° Fahrenheit at all times other than during reasonable periods of preparation.
- 8. An accurate thermometer suitable for measuring the temperature of the food shall be kept readily available.
- 9. All barbecue equipment, utensils, and portable fixtures associated with the barbecue are to be kept clean and in good repair. They shall be cleaned daily or more often as needed.
- 10. All employees, while working at an open-air barbecue shall have their hair confined, wear clean, washable outer garments, shall refrain from the use of tobacco in any form, refrain from eating, and shall keep their hands clean.

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- 11. Barbecues are to be separated from public access by using ropes or other approved methods to prevent contamination of the food and injury to the public.
- 12. All accessory equipment and utensils associated with an open-air barbecue must be returned to approved clean-up and storage facilities at the end of each day's use.
- 13. Approved storage facilities must be available during periods in which the barbecue is not in operation.
- 14. No live animals, birds, or fowl are to be kept or allowed within 20 feet of any area where food is prepared, stored, kept, or served, except as noted in Section 114259.5 (Dogs under the control of a uniformed law enforcement officer, licensed patrol operators or service animals under the control of a disabled person) of the CRFC.
- 15. All food waste or rubbish associated with a barbecue shall be placed in disposable bags, impervious to moisture and sealed, or stored in nonabsorbent, rodent-proof containers which have tight-fitting lids. All waste containers shall be kept clean and in a sanitary condition.
- 16. No insecticide may be used at an open-air barbecue facility unless it is approved for use within food establishments and is used in a manner which would not cause contamination of food or utensils.

This is <u>not</u> a complete list of all requirements for the operation of an outdoor barbecue. If you require further information, contact this office at (714) 433-6000.

Open-Air BBQ Facilities/infobul

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