

BARBECUE GUIDELINES



**COUNTY OF KINGS DEPARTMENT OF PUBLIC
HEALTH**

ENVIRONMENTAL HEALTH SERVICES

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OPERATION OF OPEN-AIR BBQ GUIDELINES FOR FOOD FACILITIES

The California Retail Food Code, Sec. 113849 defines open-air barbecue as 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 or gas flame.

ITEMS	REQUIREMENTS
<p>OPEN-AIR BBQ FACILITY</p> 	<p>ONLY those fixed facilities that meet the requirements for food preparation & adequate storage will be approved to operate and maintain an open air barbecue facility. Open-air barbecue facilities may operate by the permittee on the same premises as, and in conjunction with, the on-site food establishment.</p> <p>Operator must contact Environmental Health Services prior to setting up. Also, contact city or county enforcement agencies for permits. <i>A written approval letter must be received by one of the inspectors.</i></p>
<p>BBQ</p> 	<p>Only food items which can be cooked directly on the grill grates without the intervention of a utensil to contain it while cooking can be cooked on the BBQ. NO HOT-HOLDING of foods on the grill grates is allowed.</p> <p>All food preparation shall be done inside the food facility.</p>
<p>STRUCTURAL REQUIREMENTS</p> 	<p>The BBQ facility shall be located in an area which suitably protects food from dust, dirt and over head contamination.</p> <p>The BBQ unit shall be made of non-toxic materials, must be rodent proof, easily cleanable, and exterior surfaces shall be made of smooth, non absorbent material.</p> <p>No other food related equipment shall be out doors – ONLY the BBQ unit.</p>

HAND WASHING & RESTROOM



All fixed facilities proposing a BBQ set-up must have handwashing stations and restroom facilities inside.

THERMOMETER



An accurate, digital, probe type thermometer suitable for measuring the temperature of the potentially hazardous food shall be kept readily available for use at the BBQ site.

DONT'S



- ❖ No temporary event set-up allowed.
- ❖ No flat grills allowed. Only grill grates will be permitted.
- ❖ No cutting boards or other prep equipments is permitted outside.
- ❖ No ice-chests will be allowed for storing foods outside (i.e. meats, hot dogs etc). Operator must use fixed facility's equipments.
- ❖ No live animals, birds, or fowl shall be allowed in that area.
- ❖ No plates, bread, condiments outside. All initial and final food prep must be done inside.
- ❖ Operator shall stop BBQ immediately depending on weather condition.

These requirements have been established by Kings County Environmental Health Services to meet the intent of the California Retail Food Code and are considered minimum standards in providing safe and wholesome food to the public.