

GUIDELINES FOR THE ESTABLISHMENT AND OPERATION OF OUTDOOR COOKING OPERATIONS AT A FOOD SERVICE ESTABLISHMENT

For the purposes of this guideline, “**Outdoor Cooking Operation**” is defined as a cooking operation that is operated in conjunction with a properly permitted and approved food establishment but is not located within the fully enclosed permanent food establishment.

The outdoor cooking facilities and associated equipment must be designed, operated and maintained in a sanitary manner to ensure that it does not pose a risk to Public Health.

The only food preparation activity authorized under these guidelines shall be cooking, smoking, basting or seasoning of food. All other activities shall be conducted inside the Food Service Establishment.

This is a guideline only. Additional items may be required by the Public Health Inspector pursuant to the *Food and Food Handling Establishments Regulation MR 339/88R* under *The Public Health Act*.

GUIDELINES FOR THE ESTABLISHMENT AND OPERATION OF OUTDOOR COOKING FACILITIES AT A FOOD SERVICE ESTABLISHMENT

1. DEFINITION:

“Food Service Establishment (FSE)” means any place where food is prepared or provided for consumption in individual portions but does not include a food processing plant or retail food store.

“Outdoor Cooking Operation (OCO)” means a cooking operation that is operated in conjunction with a properly permitted and approved food establishment but is not located within the fully enclosed permanent food establishment.

2. CONSTRUCTION:

Plans and specifications for construction shall be submitted to the district public health inspector for approval prior to the commencement of work.

The plans and specifications for an OCO should include all the information necessary, such as outlined in this document, to demonstrate conformance with, and an understanding of, food safety provisions. The pre-operational review provides the opportunity to discuss areas of concern and should be conducted prior to the construction of an outdoor cooking operations.

3. STRUCTURAL REQUIREMENTS FOR OUTDOOR COOKING

- a. All cooking areas shall be protected from contamination. That is each individual piece of cooking equipment must be separately covered or have overhead protection. Examples of acceptable overhead protection are roofs or other permanent structures, canopies or awnings that have met the approval of the local fire authorities.
- b. The floor surfaces of an OCO shall be easily cleanable, well drained and of durable construction, such as asphalt, non-absorbent matting, tight wood, or other material approved by the Public Health Inspector.

4. EQUIPMENT

All equipment shall be constructed and maintained in good working order, and kept clean and sanitary in accordance with the *Food and Food Handling Establishments Regulation MR 339/88R* and with the manufacturer's instructions.

Cooking facilities and dispensing equipment must be appropriate for the types and quantities of food items being prepared and served at the OCO.

Equipment may be portable or permanently secured in place. A continuous, consistent heat source such as that from gas or electric cooking equipment is preferred over wood or charcoal. Wood or charcoal is acceptable if a consistent temperature can be achieved and maintained.

The local fire safety authority must approve all outdoor cooking devices.

5. HAND WASHING FACILITIES

Unless otherwise approved by a Public Health Inspector, a convenient handwashing facility shall be provided at the OCO. At a minimum, a covered 19 litre(5 US gallon) container equipped with a valve or spigot that allows a continual flow of water over the hands shall be provided. A waste receptacle shall be provided to collect the wastewater from handwashing. Water should be potable. Adequate supplies of liquid soap and single use paper towels are to be provided at the handwashing location.

6. LIGHTING

- a. Adequate lighting by artificial or natural means is required at the OCO during all hours of operation.
- b. The artificial lighting fixtures provided over food handling locations shall be properly shielded.
- c. Facilities operating after dark require permanent fixed lighting.

7. GARBAGE

- a. An adequate number of non-absorbent, easily cleanable garbage containers should be provided at the OCO.
- b. Garbage containers must be covered when not in use, rodent-proof, and non-absorbent.
- c. Grease must be disposed of properly and shall not be dumped onto the ground surface or into the sanitary sewer system.

8. OPERATIONAL REQUIREMENTS FOR OUTDOOR COOKING

- Employees must be present at all times when food is being cooked. No food shall be left unattended, unless otherwise approved by the Public Health Inspector.
- All food must be prepared **inside the permanent food service establishment**. No cooling, thawing or food preparation other than cooking or smoking is to occur at the OCO.
- The outdoor grill area must be effectively cleaned prior to use and the entire unit must be in good repair.
- Cooking equipment, such as BBQs, propane stoves, and grills, should be roped off or otherwise segregated from the public for a recommended distance of 1.2 meters (4 feet).
- No warewashing is permitted at the handwashing location, and must be conducted indoors.
- Patrons or other unauthorized individuals must be prevented from accessing unsupervised areas of the OCO where food, food contact surfaces, and equipment are located.
- All foods, either cooked or raw, shall be kept covered and protected during transport between the OCO and the indoor kitchen.
- An accurate metal stem probe thermometer must be used for monitoring Potentially Hazardous Foods cooked at the OCO.
- All condiments must be individually packaged, dispensed by squeeze or pump type dispenser bottles or served from containers with hinged lids.
- Wiping cloths that are in use for wiping food spills need to be used for no other purpose and stored clean and dry or in a clean sanitizing solution at the proper concentration (Chlorine Bleach – 100 parts per million (ppm), Quaternary Ammonium – 200 parts per million or Iodine – 25 parts per million).
- OCOs shall have two sets of utensils and containers: one set for raw food and one set for cooked food.
- Food and utensils are expected to be kept adequately protected at all times from any possible source of contamination, including exposure to outdoor elements such as insects, rodents, birds, vermin, rain and snow.
- During periods when the outdoor cooking operation is not operating, all food and utensils are to be stored in the permanent food establishment.