



Foodborne Illness Prevention Program

Subject: Outdoor Barbecuing at Restaurants

Policy Number: 17-94

Issue Date: October 27, 1994, updated (supercedes Policy 06-89)

Expiration Date: January 1, 2013

Issue:

OAR 333-150-000 allows restaurants to use an outdoor barbecue under limited criteria. Questions have come up about what is specifically allowed under this provision in the rules. The purpose of this guidance is to provide a consistent and uniform approach for the approval and inspection of open-air barbecue operations statewide.

The intent of the outdoor barbecuing rules and this policy is to allow for the cooking of food items outside the confines of a licensed restaurant. The policy doesn't allow for complex food preparation outside of a restaurant facility. An open-air barbecue shall be operated on the same premises or in close proximity to, and in conjunction with, a licensed food establishment.

Guidance:

No food preparation may be done at the barbecue, although service is allowed directly from the barbecue when the food product is portioned for individual service. Any other food preparation must be conducted inside the restaurant. Cooked foods can be held briefly on the barbecue for service, but no auxiliary holding units, such as steam tables or holding cabinets, may be used outdoors. Service of side dishes, such as salads or baked beans, is not acceptable outdoors and must occur inside the restaurant. The barbecue should be attended by food service personnel at all times it is in operation.

#17-94

Page 2 of 2

Additionally, no service of any other food items may be allowed at the barbecue. Side dishes and other items not cooked on the barbecue must be served inside the restaurant facility. There may also be no cold holding facilities at the barbecue for storage of items to be cooked. With the exception of condiments, no self-service of food is allowed outdoors, and only foods prepared on the outdoor barbecue may be dispensed or served outdoors. All condiments dispensed, displayed or served from an open-air barbecue shall be limited to those which can be protected from contamination in enclosed containers that maintain the required temperatures for potentially hazardous foods and prevent contamination during dispensing.

The types of foods that can be cooked on the barbecue should be limited as well. The intent of the rule is to allow cooking of meats and poultry, although cooking of vegetables on the barbecue, would be acceptable.

Handwash facilities as provided for in Chapter 5-203.11(C) may be placed immediately adjacent to the outdoor barbecue. The use of handwash facilities as provided for in Chapter 5-203.11(C) shall be applicable only to outdoor barbecues. It will not be considered acceptable under any other conditions in a permanent restaurant facility.

A permanent open-air barbecue setup must be constructed and operated in compliance with OAR 333-150-0000, and must submit plans prior to construction as required by OAR 333-150-0000, Chapter 8. A requirement to enclose an open-air barbecue should be based on a determination by the EHS that the facility in question cannot provide food protection from pests or other contamination by other means. The facility must comply with applicable rules of the State Fire Marshal. If necessary, the facility may contact the local fire department to review the plans.

More extensive service of food outside the facility beyond that allowed by this policy would have to occur from a licensed mobile food unit.

Contact: Department of Human Services, Office of Environmental Public Health,
800 NE Oregon St, Suite 640, Portland, OR 97232. Phone: 971-673-0185