Many restaurants would like to add an outdoor cooking element to their facility. Appropriate outdoor cooking facilities include barbeque, hearth oven, tandoori oven, barbeque pit or other similar cooking equipment.

Outdoor cooking does not include use of equipment such as flat top grills or griddles, woks, steamtables or other cooking, storage or holding devices designed or intended to be used inside of a food service establishment.

The purpose for outdoor cooking is not to increase production capability of the facility by circumventing codes applicable to indoor cooking facilities.

Each licensed facility must inform local public health authority prior to constructing/operating an outdoor cooking area.

Operational Requirements:
- No preparation, assembly, storage or service of food shall be done at the outdoor cooking operation. All chopping, breading, mixing, etc… must be done inside the licensed facility
- Customers shall be served directly from the outdoor cooking operation if the food is portioned for immediate service
- Customers shall not serve themselves
- Non-potentially hazardous (non-TCS) condiments may be dispensed
- Outdoor cooking operations must be monitored by food service employees
- Outdoor cooking operations must be equipped with, or located adjacent to, a plumbed handwashing sink unless they are not permanently constructed
- All outdoor cooking equipment must be constructed from food safe/food grade materials
- There must be adequate space and facilities in the facility to prepare and hold additional food from the outdoor cooking operation
- Protect food during transportation and cooking with covered containers, wrapping, etc...

Outdoor Cooking

Food cooked in outdoor cooking equipment must be protected from contamination at all times.