

Food Code Fact Sheet #20

What you should know about the Code

WWW.HEALTHOREGON.ORG/
FOODSAFETY

Outdoor Cooking

OAR 333-150-0000, CHAPTER 3-201.18

(A) Outdoor cooking and beverage dispensing by a food establishment shall be allowed as a part of the operation when conducted on the premises of the food establishment.^{Pf}

(B) Enclosure of an outdoor cooking and beverage dispensing operation is not required unless necessary to protect food from contamination. The outdoor cooking and beverage dispensing operation must be designed to protect food, equipment, utensils, single-use articles and other items from contamination when not in operation.

(C) Outdoor cooking and beverage dispensing operations must be equipped with or located adjacent to a plumbed handwashing sink. Outdoor cooking and beverage dispensing operations that are not permanently constructed may provide a handwashing system that meets the requirements of 5-203.11(C) if approved by the regulatory authority.^{Pf}

(D) Outdoor cooking shall be limited to the use of a barbeque, hearth oven, tandoori oven, barbeque pit or other similar cooking equipment. The 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 is not allowed.^{Pf}

(E) Other than cooking food, no preparation, assembly, storage or service of food may be done at the outdoor cooking operation. Non-potentially hazardous (non-TCS) condiments may be dispensed at the outdoor cooking operation.^{Pf}

(F) Employees or consumers may be served directly from the outdoor cooking operation if the food is portioned for immediate service. Consumers may not serve themselves from an outdoor cooking operation.

(G) Outdoor beverage dispensing may include alcoholic and other beverages. Consumers may serve themselves from beverage dispensing equipment that meets the requirements of 4-204.13.

(H) Outdoor cooking and beverage dispensing operations must be monitored by food service employees.

(I) Section 3-201.18 does not preclude the service of foods prepared inside the establishment to consumers at outdoor seating areas.

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 may be done at the outdoor cooking operation. All chopping, breading, mixing, etc... must be done inside the licensed facility
- Customers may be served directly from the outdoor cooking operation if the food is portioned for immediate service

- Customers may 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



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

- 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...