



Outdoor Cooking

Outdoor cooking and barbecuing is allowed when managed by a retail food establishment as part of the operation on its premises.

You must follow the requirements set by the Food Code:

- The food service employee is in charge of monitoring food safety at the outdoor cooking operation.
- Appropriate outdoor cooking equipment includes barbecue, hearth oven, and barbecue pits. It does not include flat top grills or griddles, woks, steamtables or other cooking, storage or holding devices designed to be used inside a food service establishment.
- The outdoor cooking area must be designed to protect food, equipment, utensils and single-use articles.
- Handwashing stations must be available at all times.
- Accurate thermometers must be available to check proper cooking and reheating temperatures.
- No preparation, assembly, storage or service of food is permitted at the outdoor operation.
- Only non-potentially hazardous condiments may be dispensed outdoors.
- Food may be served directly from the outdoor cooking operation if portioned for immediate consumption.
- Consumers may not serve themselves.

You must inform your local food safety specialist before operating an outdoor cooking area.

Contact the Food Safety Program:

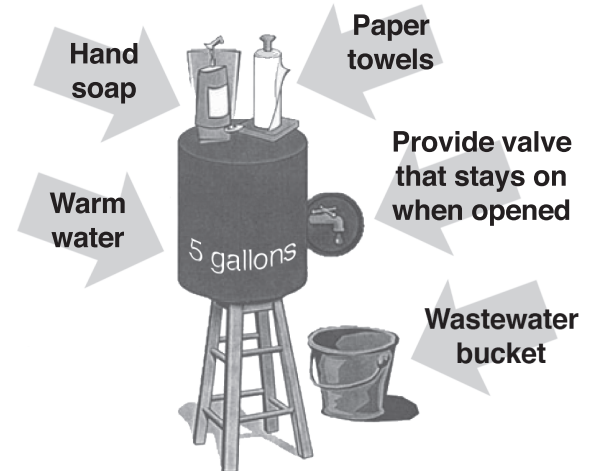
503-986-4720

Find a Food Safety Specialist by location:

<http://bit.do/FindSpecialist>



Example of hand wash station



Oregon Administrative Rule 603-25-0030

Sections:

- 2-301.II
- 2-301.I2
- 3-201.I8
- 3-301.II
- 3-401.II
- 3-403.II
- 4-302.I2
- 5-203.II
- 5-205.II

