



Temporary Food Service Outdoor Grilling Requirements

1. Grilled food must be prepared for immediate consumption or shall be placed in approved hot holding equipment.
2. Domestic gas or electric grills in good repair and maintained clean will be allowed. The grilling equipment must be located on a hard, durable, cleanable, non-flammable surface such as concrete, asphalt or paver stones.
3. It is recommended that grilling equipment be located under overhead protection such as building eaves, flame resistant canopy or metal roof.
4. Grilling equipment shall be easily movable and stored inside or secured against unauthorized access when not in use.
5. Grilling equipment is to be maintained clean and there must be no grease accumulation on equipment or adjacent surfaces.
6. Grilling equipment must not block or restrict access to required doors, exits, entrances or pedestrian traffic. The public must be kept a minimum of 36 inches from grilling equipment.
7. Adequate covered garbage containers shall be provided. However, an uncovered, non-flammable garbage container is allowed at the grilling station.
8. Food must be protected from all contamination including dirt, water and rain. If adequate protection is unavailable, outdoor grilling shall stop immediately.
9. All foods must be from an approved source.
10. A handwash station must be provided in the outdoor grilling area if the permanent handwash sink is located more than 15 feet from the grill. The handwash station shall have warm water with dispensable soap, disposable paper towels and a waste receptacle.
11. A handwash sink must be located inside an establishment where food is being prepped and served.
12. Hand sanitizer is not allowed as a substitute for handwashing.

Fire Prevention

The grill must be located in an area that is approved by the State Fire Marshal or Local Fire Chief.

A fire extinguisher must be present if required by the State Fire Marshal or Local Fire Chief.