

GUIDELINES: CHARCOAL GRILLS/OUTDOOR COOKING

The use of charcoal grills at public eating and drinking places shall conform to the following guidelines:

Protection

- Food being cooked on charcoal, gas or electric grills must be done with an attendant present.
- It must be protected from airborne contaminants (flies, birds, insects, dust, etc.), from temperature abuse during holding, from cross-contamination (placing cooked food on the same plate used to carry uncooked food), and from environmental contaminants (picnic tables, fireplaces, improperly cleaned cooking equipment).
- Provisions must be made to exhaust the smoke and fumes from the cooking area so as not to create a nuisance or a build-up of grease, soot or other by-product in the cooking area.
- The cooking area must be well drained and easily cleanable.
- Suitable type floors would be pallets (small enough to be easily removed for cleaning), concrete or blacktop, or wood sheeting.
- A suitable dust control method must be implemented to the area surrounding the cooking site.

Equipment

- Equipment must meet the basic principles of design, construction and performance necessary for easy cleanability, food protection and freedom from harborage of insects.
- Materials shall withstand normal wear, penetration of vermin, corrosive action of foods, cleaning and sanitizing compounds, and other elements in the intended end-use environment.
- Food zone materials shall not impart toxic substances, odor, color or taste to foods.
- Surfaces shall be smooth, easily cleanable and corrosion resistant.
- If coated with a corrosion resistant material, it shall not be cracked or chipped.
- For metal grill plates that show signs of rust, the plates shall be replaced, replated or covered with aluminum foil, which shall be changed when torn or charred with food debris.

Temperature Control

- If cooking is done on an open grill, provisions must be made to monitor the internal temperature of the product being cooked to insure that proper temperatures have been achieved.
- To ensure proper cooking temperatures for gas and electric grills, turn the grill on high and close the lid for ten (10) minutes to allow the unit to reach its cooking temperature.
- When the cooking process is completed, suitable hot-holding equipment must be provided to hold, deliver, or serve food to the customer at the required temperature.

If cooking is to be conducted at a roadside barbeque pit, all the above concerns must be evaluated and met. Additional requirements shall include:

- An adequate supply of potable water for cooking, cleaning and handwashing.
- Proper waste water retention or disposal.
- Adequate refuse storage receptacles.
- Equipment/containers for cold and hot holding of foods.
- A restroom facility within a reasonable distance from the operation for the employee's use.

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