



Retail Food Safety Operations
Standard Operating Procedures and Policies

09/24/2026

Subject: Minimum Requirements for Outdoor Barbeque Pits

Background / Purpose:

Commercial outdoor cooking on barbeque pits is a common practice in Texas. Although significant number of the establishments have been in existence for many years, our first responsibility is to protect public health. Barbeque pits are used in many types of facilities, both old and new. The following guidelines should be used during an inspection to determine the requirements for the various types of barbeque facilities.

Requirements Based Upon the Type of Facility:

1.) Fixed Food Establishment

Outdoor barbeque pits at a fixed food establishment shall have, as a minimum, an overhead cover, an enclosed screened shelter and floors that are surfaced with concrete, asphalt, gravel or similar materials. No food preparation activities, other than cooking on the pit, are allowed unless handwash facilities, with hot and cold water, are available in the shelter.

2.) Temporary Food Establishments

The barbeque pits that are operated at a temporary food establishment shall meet the requirements as outlined in TFER, section 228.222. Overhead protection is required at the preparation area and is required at the pit area, if food preparation activities occur at the pit area. Enclosure and screening of the preparation area will be required if there is any evidence of insect, rodent, or other pest contamination. Temporary handwash facilities must be available at the preparation site.

3.) Mobile Food Vendors

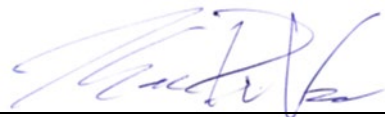
A barbeque pit attached to a food vending vehicle, such as on a patio or deck, must be screened in. A barbeque pit may also be separate from and adjacent to the main food vending vehicle, but the barbeque pit must maintain mobility at all times and be in direct proximity to the main food vending vehicle. The separate and mobile barbeque pit must be screened in and alterations or additions to the barbeque pit must not alter its mobility. A mobile food vendor must not operate out of a "pit room" or fixed smoker, unless it has been permitted as a retail food establishment. All preparation (cutting, slicing, seasoning, etc.) must be conducted inside the main food vending vehicle (e.g. truck, trailer), which must have all required handwashing sinks and warewashing sinks. All cooking on the barbeque pits must be done with overhead protection.

4.) Exceptions may be considered on a case-by-case basis.

References:

FDA Food Code 6-202.15 Outer Openings, Protected.
25 Texas Administrative Code 228.222 Temporary Food Establishments.
25 Texas Administrative Code 226.2 Definitions

Agree to form and substance:



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