



## **Standard Operating Procedures and Policies**

April 8, 2002 (Revised 09/05/19)

### **Subject: Minimum Requirements for Outdoor Barbeque Pits**

#### Background / Purpose:

Commercial outdoor cooking on barbeque pits is a common practice in Texas. Although many 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 Units

Barbeque pits that are on or attached to a mobile food unit do not have to be screened unless there is evidence of insect, rodent, or other pest contamination at the pit. A barbeque pit may be separate from and adjacent to the main mobile food unit, but the barbeque pit shall maintain mobility. A mobile food unit shall 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.) should be conducted inside of the unit, 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.

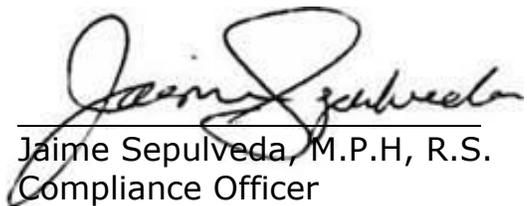
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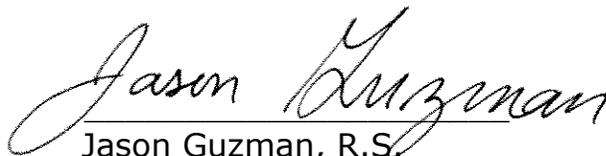
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