

Countryside Public Health Services Regulations for Outdoor Grilling

It has been the policy of Countryside Public Health Service (CPHS) that every licensed food establishment is allowed up to three (3) Special Events per calendar year, on their own property, at no charge. CPHS must be notified in advance of each Special Event. A Special Event is defined as, "a food and beverage establishment which is used in conjunction with celebrations and special events and which operates no more than three times annually for no more than ten total days." The following Regulations apply when more regular outdoor grilling is desired, beyond the 3 events already allowed.

All food code requirements shall be complied with unless specifically excluded in these Rules and regulations.

To obtain approval for the outdoor grilling license the following conditions must be met:

I. License:

1. Individuals interested in outdoor grilling shall provide the following information:
 - * A list of foods and beverages to be grilled and/or served outside (See Section II)
 - * A plan showing the layout and location of the equipment and adjoining structures, etc...
 - * A list of all equipment to be used (See Sections II & III)
 - * Where food equipment will be cleaned and stored (See Section III)
 - * How food will be protected from the elements (See Sections III & IV)
 - * If propane tanks are to be used, how and where the tanks will be stored (See Section V)
 - * Additional information, as requested
2. Licensee must have a valid small, medium or large establishment license from CPHS – and must add the outdoor grilling license (see current Food, Beverage and Lodging license application for grilling fee) before beginning outdoor grilling operations. The establishment must have adequate facilities and equipment to accommodate the outside grilling operation.
3. Operators shall comply with all applicable local and state ordinances and/or requirements.

II. Menu/General Requirements:

1. Grilling operations shall be restricted to the approved list of food and beverages served on file at CPHS. Before any changes are made to the approved list of food/beverages served or equipment used, a new approval is required.
2. Grilled food must be prepared for immediate consumption or must be moved to an indoor service location and placed in approved food service equipment until served.
3. Facilities obtaining the outdoor grilling license must have adequate NSF or equivalent collateral support equipment (note that bar glass washing sinks are not acceptable food utensil washing sinks).
4. The facility must employ a Minnesota Certified Food Manager.

III. Equipment/Facilities:

1. A properly equipped hand sink must be located inside the establishment and must be used by the operator before exiting building to do grilling. The operator must then dip hands in an approved sanitizing solution (at proper concentration) and dry with disposable towels. Then either using disposable gloves or by having no direct hand contact with food (i.e., using spatula, tongs, etc...), proceed with grilling. If repeated violations of this procedure are observed, then #2 below will be required to be installed within 90 days or the outdoor grilling license will be revoked.
2. An approved hand wash station with pressurized hot and cold running water; dispensable soap; individual, disposable towels and a nail brush must be located by the grill. Water holding tanks for the hand wash station must be supplied with potable water. The waste water tank must be sized at least 15% larger than the supply tank.

3. Waste water must be disposed of in an approved manner. Waste water may **not** be dumped on the ground, sidewalk or into streets.
4. The Food Code requires that all food service equipment be NSF or equivalent. The only exception to this requirement is that a domestic gas or electric grill that is in good repair, and is maintained clean will be allowed as long as it is used no more than two (2) times per week. Deep fryers, griddles, steam tables and other cooking or hot holding equipment are **not** permitted outside.
5. Equipment must be located on hard, durable, cleanable, and non-flammable surfaces (i.e., concrete, asphalt, paver stones, etc...). Wood, bare dirt, gravel, or grass is not permitted.
6. It is recommended that equipment be located under overhead protection. (i.e., building eave, flame resistant canopy, metal roof, etc...)
7. Equipment must be easily movable and be stored inside or be secured against unauthorized access when not in use.
8. Grills must be maintained clean and there must be no grease accumulation on equipment or adjacent surfaces.
9. Equipment must **not** block or restrict access to required doors, exits, entrances, or pedestrian traffic ways, etc. The public must be kept at least 36 inches from grilling equipment and activities.
10. Adequate covered garbage containers must be provided. However, an uncovered, non-flammable garbage container is allowed at the grilling station.

IV. Food Protection and Pest Control:

1. Food must be protected from all contamination including dirt, water and rain. If adequate protection is unavailable, outdoor grilling shall stop immediately and may not resume until safe food service can be provided.
2. Insects/rodents shall be controlled to the best of your abilities through good sanitation practices and/or use of approved food safe insecticides or insect control devices. If insect/rodent problems occur, a licensed pest control operator must be employed.

V. Fire Prevention:

1. Adequate separation from combustibles must be maintained. Canopies must be constructed from fire retardant or noncombustible materials.
2. One 40BC fire extinguisher or other approved fire suppression equipment must be provided near the grill, when in use.
3. Propane fueled cooking equipment must be stored in an approved location. Fire regulations prohibit storing propane tanks within a facility. For specific requirements contact the local Fire Chief or the State Fire Marshall's office at 651-201-7200 or firecode@state.mn.us.

VI. Electrical/Plumbing: *Operators must obtain all required electrical permits prior to beginning any electrical work. In addition, all plumbing work requires prior approval, with plans submitted to and approved by the plumbers at the Minnesota Department of Labor and Engineering at 651-284-5067.*

1. Exterior electrical outlets, fixtures, space heaters, etc. must comply with the electrical code and any electric food service equipment must be conveniently located and properly grounded.
2. An "in use" or "bubble" cover is required for all outdoor electrical outlets used for the food service operation.
3. Use of a generator is permitted as long as there is no excessive noise or ongoing complaints.
4. Extension cords should be avoided but, if used, must be UL approved, sized to serve the equipment and located to prevent a trip hazard.
5. Adequate separation between grills and overhead electrical wires must be provided.

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