

OPEN-AIR BARBECUE

GUIDANCE FOR INSTALLATION AND USE

WHAT IS AN OPEN-AIR BARBECUE?

Equipment that is made for barbecuing food outside. The food is cooked directly over hot coals, heated lava, hot stones, or a gas flame; wood-burning ovens permitted. This could include a BBQ grill, charbroiler, or similar equipment. Outdoor wood burning ovens are also permitted

Note: Wrapping food in foil or placing food in pots and pans is not permitted.

An Open-Air Barbecue is operated in the **same location** as an approved permanent food facility, temporary food facility, or a mobile food facility that is fixed, while operating at a community event.

There are 2 types of open-air barbecues, Permanent and Temporary. A **permanent open-air barbecue** is fixed in place, it does not move. A **temporary open-air barbecue** is a unit that can be easily moved.

OPEN-AIR BARBECUE STRUCTURE REQUIREMENTS

Approved permanent, mobile, and temporary food facilities that meet the requirements for food preparation will be approved to operate an open-air barbecue. Structure Requirements include:

- Keeping area separate from public access. The public shall be at a minimum 3 feet away or as approved by the local fire department.
- A rope or other approved methods can be used to separate the area from public.
- The floor of a permanent open-air barbecue shall be smooth, easy to clean, and resistant to becoming soaked with water.
- The flooring is to extend five feet on all open sides where cooking is conducted.
- The wall surfaces of a permanent open-air barbecue that are within 5 feet shall be, strong, smooth, non-absorbent, and washable.
- The floor of a open-air barbecue shall be smooth and easy to clean.
- The floor of a open-air barbecue may be made of approved material, for example, metal, tile, or concrete.
- Protect food and equipment from dust, dirt, insects, rodents, and all contamination.
- The ground next to the barbecue shall be made of material that prevents dust from forming.



WHEN DOES AN OPEN-AIR BARBECUE REQUIRE DISTRICT OR PLAN CHECK APPROVAL?

DISTRICT APPROVAL

The **temporary unit** does not require building and safety permits approvals.*

PLAN CHECK APPROVAL

The **permanent unit** requires building and safety permits approvals. Prior to constructing a permanent outdoor BBQ, plans, including equipment specifications and Standard Operating Procedures must be submitted to the LA County Plan Check Program.*

***Approval may still be required from the local Fire Authority.**



REQUIREMENTS FOR ACCESSORY EQUIPMENT

- All accessory equipment including barbecue units and refrigerators shall be made of non-toxic materials.
- The equipment shall be rodent-proof, easy to clean and keep clean. Barbecue unit's outside material shall be flush, smooth, and made non-absorbent (with approved sealer).
- All equipment (except for barbecue unit) shall be portable.

Note: No permanent refrigeration, counters, structures, enclosures, electrical or plumbing connections.

ANIMALS

- No animals (including birds), shall be allowed within 20 feet of an area where food or drinks will be prepared, stored, or served.
- Employees who handle an animal in the outdoor dining area, must wash their hands prior to returning to work.

ALLOWED FOOD

Food allowed at open-air barbecues include:

- Food to be barbecued such as a variety of meat (chicken, beef, pork) and vegetables

Food is not allowed to be stored or served from an Open-Air Barbecue.

RESTROOM HANDWASHING & FACILITY

- Restrooms and hand washing facilities shall be in the same location of the on-site food facility within 200 feet.
- Restrooms and hand washing facilities shall be clean, in good repair, and fully working.

FOOD WASTE

- All food waste from the open-air barbecue shall be placed in disposable bags that are water resistant.
- Disposable bags must be stored in rodent proof containers with lids.
- Trash cans shall be kept clean and in good repair.



OPEN-AIR BARBECUE OPERATION REQUIREMENTS

All approvals and permits from the local fire department and building authorities must be received to operate. The open-air barbecue may only be operated by the permit holder of the permanent, mobile, or temporary food facility.

Open-air barbecues may operate near a mobile food facility at a community event if approved by EH.

Employees Preparing or Serving Food

- Shall wear a hairnet, or hat, and clean clothes.
- Must not use any type of tobacco.

Food Safety

- Food preparation cannot take place outside, except for barbecuing food and adding condiments to the barbecued food. Forming, trimming, grinding, or slicing food outside is not permitted.
- Food that can support the rapid growth of bacteria, such as raw meat, shall be barbecued to the correct temperature.
- Cooked and refrigerated food that is prepared to serve immediately may be served at any temperature (CRFC Section 114014).
- Metal stem probe thermometers shall be used for potentially hazardous food.
- Always keep the metal stem probe thermometer available at the barbecue.
- Unused food at an open-air barbecue must be returned to the food facility when the open-air barbecue is not in operation.

Keeping Area Clean

- All equipment, including barbecue units, accessory equipment, and utensils, shall be kept clean and in good repair.
- Clean all equipment daily or more.
- Clean and sanitize surfaces that come in contact with food and utensils.
- The operator of an open-air barbecue shall stop all service if unsanitary conditions exist that cause the food to become contaminated.
- Insecticides shall not be used at open air barbecues, unless it is approved for use in food facilities. Follow all instructions on the label so food or utensils will not be contaminated.

Storing Equipment

- All equipment shall be stored clean in the approved storage facility at the end of the day.
- Storage facilities shall protect equipment from becoming contaminated.
- Storage facilities must be available when the open-air barbecue is not operating.



EXEMPT FROM AIR QUALITY REGULATIONS

The city, county, air pollution control district, or air quality management district may not require that an open-air barbecue or outdoor wood-burning oven be enclosed if it follows the requirements below:



1. The open-air barbecue or outdoor wood-burning oven is operated with a permanent or temporary food facility that is in the same location, or a mobile food facility that that remains fixed while operating at a community event.
2. The permit holder of the permanent, temporary, or mobile food facility is the same permit holder of the open-air barbecue or wood-burning oven; the permit holder is responsible for making sure that it is following the regulations.
3. The open-air barbecue or outdoor wood-burning oven cannot be operated in, or out of a motor vehicle or in a location that is a fire hazard.
4. The open-air barbecue or outdoor wood-burning oven is kept separate from the public by using ropes or other approved methods.
5. Permanent open-air barbecues and outdoor wood-burning ovens shall have floors, that can be easily cleaned and that are resistant to becoming soaked with water, and that extend a minimum of 5 feet away from the barbecue or wood-burning oven (on all open sides).
6. Restrooms and handwashing facilities shall be within 200 feet of the open-air barbecue or outdoor wood-burning ovens.

CONTACT

Plan Check Program

Environmental Health Division
5050 Commerce Drive, CA Baldwin Park 91706

(626) 430-5560

www.publichealth.lacounty.gov/eh
www.publichealth.lacounty.gov/eh/about/plan-check-program.htm

[6/2024]

