



# GRAHAM COUNTY

## DEPARTMENT OF HEALTH AND HUMAN SERVICES

---

Health (928) 428-1962

826 West Main Street, Safford, Arizona 85546

Fax (928) 428-8074

### Guidelines for Outdoor Cooking

1. Outdoor cooking (grilling, roasting, smoking), will be considered only as a secondary operation to a conventional level-3 food establishment.
2. Outdoor cooking shall only be done during the regular hours of operation.
3. Outdoor food preparation is prohibited. All preparation, both before and after cooking, must be done inside the main facility.
4. The outdoor cooking area shall be on the physical premises of the permitted establishment, and not more than 50 feet from the entrance or service doors on the same elevation level.
5. The outdoor food area should be at least 25 feet from a thoroughfare, and at least 5 feet from a parking lot, with barriers as needed.
6. Adequate lighting for day and night operations shall be provided. All bulbs shall be shatter proof or shielded, and consideration should be given the type of lighting used at night to reduce the attraction of insects.
7. The outdoor food area shall be segregated from the public, with a barrier around the food area of at least 5 feet to prevent customer access.
8. A copy of the intended menu is required, as well as the volume, time and frequency of the outdoor operation. Any menu changes must have prior approval from the Department.
9. All food and food contact surfaces must be protected from insects, birds, rodents, animals and inclement weather. Effective dust control measures shall be taken in the vicinity of the outdoor operations. Failure to provide adequate protection may result in an order to suspend the outdoor food operation.
10. All food shall be transported in approved covered containers to protect food between indoor preparation site, outdoor cooking area, and back to kitchen.
11. Outdoor food area floors shall be durable to withstand daily cleaning with steam cleaner or power washer. Sealed concrete, sealed machine-laid asphalt or sealed tile is acceptable.
12. Approval from local authorities may be required regarding ventilation and fire protection. In addition, if the operation is found to be creating an environmental nuisance, the operation may be required to cease and desist.
13. All outdoor food equipment, including custom-made equipment, shall be smooth, easily-cleanable, free of rust, dents or pitting, and durable under normal outdoor conditions.
14. All food code requirements relating to food safety: commercial equipment, hand washing, sanitization, avoiding bare hand contact with ready-to-eat food, cooking temperatures, etc., apply to outdoor cooking.