

# Barbequing in PA



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This document is not intended to be an all inclusive list of requirements for food facilities, but instead is intended to be brief guidance of minimum facility and operating practices for facilities barbequing in PA. Title 7, Agriculture, Chapter 46, Food Code is the regulations governing retail food facilities in Pennsylvania.

The integrity of food cannot be in question, nor can sanitation standards be compromised just because a retail food facility will operate outdoors.

### **General:**

- A. All food must be clean, wholesome, free from spoilage, free from adulteration, and safe for human consumption.
- B. All food shall be from approved sources. Food prepared in a private home can only be used if that facility is licensed/ registered and inspected by the Department. Un-inspected foods MAY NOT be sold from a retail food facility.
- C. Food must be protected from contamination at all times during storage, preparation, cooking, serving and display.**
- D. A person-in-charge (PIC) must be present in the facility at all times.

### **Employee Health:**

- A. All persons with signs, symptoms or diagnosis with any foodborne illness must report to the PIC
- B. The PIC is responsible for reporting diagnosis of illness to the Department and impose any exclusions and restrictions on the ill employee according to Chapter 46, as necessary.

### **Physical Facilities:**

#### **A. Walls and Ceilings:**

- a. Overhead protection is required at all times in storage, preparation, cooking and serving areas.
  - i. In situations where outdoor barbeque pits or grills are going to be used, the grill or pit must have overhead protection such as, grill cover lids, awnings, building structures, etc... that are fire retardant and can be cleaned free of grease residue.
- b. Outer openings of a food facility shall be protected against entry of insects and rodents by use of tight-fitting doors and windows.
  - i. If a facility is *not* provided with windows and doors that are closed and tight fitting AND/OR have windows and doors that are kept open for ventilation purposes or service, THEN the openings must be protected against the entry of insect and rodents via screens, air curtains, or other effective means.

- ii. In situations where **limiting conditions** exist that prevent entrance of insects and rodents, such as excessive smoke production, weather, etc., outer openings need not be protected IF the limiting condition protects ALL exposed foods in the facility. In this case however, it is recommended that, “drop down” walls (covers, screens, etc.), constructed walls, air curtains or similar, be *readily available, but not necessarily in place*, for use, in case of inclement weather or the limiting condition ceases to protect from insect entry or airborne contaminants.
- iii. Outer opening protection is not necessary in situations where *ALL* foods within the facility are **covered and protected**, no preparation occurs and/or no foods are exposed except during service to an individual consumers order. In this case however, it is *recommended* that, “drop down” walls (covers, screens, etc.), constructed walls, air curtains or similar, be *readily available, but not necessarily in place*, for use in case of inclement weather, lack of the limiting condition, or lack of food protection to protect from insect entry or contamination of food.
- iv. Preparation at the grill may not occur. Foods must be removed and placed in protected locations for further preparation, cutting or service. See b(i)- (iii) above.
- v. Food may be served to consumers directly from the grill.

**B. Floors:**

- a. Food facilities may not be located in areas having no floor protection.
- b. Floor protection may include, pallets, concrete, asphalt/blacktop, wood sheeting, linoleum, tile or other similar materials to control ground dirt and debris.
- c. Grease drippings from grills shall not drip onto the ground. They must be collected and disposed of properly.

**C. Restrooms:**

- a. Restrooms with handwashing must be readily available for employee use.
- b. Handwashing facilities within restrooms must comply with “D” below.

**D. Handwashing Facilities**

- a. Each facility must supply a sink for handwashing.
- b. The sink must be located in the food production/sales area and be convenient and accessible to employees at all times.
- c. Your warewashing sink may not double as a handwashing sink.
- d. Each sink must have a sign indicating, “Employees must wash hands”.
- e. Each sink must be supplied with clean, potable, warm (100°F) water for employee handwashing.
- f. Each handwashing station must include: soap, single use paper towels, and a waste receptacle.
- g. Each handwashing station must have an acceptable water supply and waste water collection container.

- h. Chemically treated towelettes may NOT be used in place of handwashing UNLESS all food is pre-packaged and handwashing sinks are not available. This must be pre-approved by a Sanitarian.

**E. Water Supply:**

- a. All facilities must be provided with hot (110°F) and cold running water piped to the facility OR has an adequate supply on hand for cooking, cleaning, and handwashing.
- b. Water must be stored in clean, covered containers.
- c. Water container shall not leak or drip.
- d. The supply must be adequate to accomplish necessary tasks.
- e. In the case where hot water is not piped to the facility, a source of hot water must be available. The container shall not leak or drip. Hot water must be protected.
- f. The water supply needs to be under pressure (gravity pressure is adequate).

**F. Sewage and Waste Water:**

- a. Each facility not supplied with built-in waste collection systems must provide a minimum of 15% greater capacity than the fresh water supply container (plastic, galvanized, etc.) with a tight fitting lid for retention of ALL wastewater prior to final disposal.
- b. All wastewater must be disposed of in a sanitary sewage system outlet (not on the ground or into a storm drain).

**G. Refuse:**

- a. All facilities must be supplied with an easily cleanable and leak-proof waste and refuse container with a tight fitting lid. The lid must be in place when not in immediate use.

**H. Dishwashing Facilities:**

- a. Adequate facilities: 3- compartment sinks, with appropriate plumbing, set up for accomplishing a three-step method of dishwashing.
- b. A two compartment sink set up may be approved by the Sanitarian when only spatulas, tongs or other similar serving utensils are used AND the facility can accomplish the 3-step method of washing rinsing and sanitizing using the approved number of sinks.
- c. A facility may use a cleaning depot site located in another area on the grounds of the event or celebration, as long as suitable numbers of utensils and equipment are provided at the facility in case of accidental contamination.
- d. Sanitizers (Quaternary Ammonia, Chlorine) used in the 3 step cleaning method or for any food contact surface cleaning must be available at all times, approved and used appropriately.
- e. Appropriate sanitizer testing devices (strips, titration kits) must be available and used at all times.

## **I. Equipment:**

- a. All equipment must be easily cleanable, durable, free of breaks, cracks & crevices, made of appropriate materials, well constructed, and adequate for the intended use.
- b. All equipment must be appropriately maintained. Grill grates and cooking surfaces must be free of rust and old food debris.
- c. All equipment shall be installed according to all appropriate federal, state or local code requirements for construction and fire safety. The facility owner is responsible to ensure these requirements are met.
- d. Refrigeration and cold holding units
  - i. All cold holding units must be capable of reaching and maintaining 41°F or below when in use.
  - ii. Each unit must be supplied with an accurate thermometer.
- e. Cooking and hot holding equipment:
  - i. All cooking units shall be capable of cooking foods to their appropriate temperatures.
  - ii. Hot holding units must be capable of holding foods at 135°F or above.
- f. Ice storage units
  - i. Ice used in the preparation of drink beverages or for other purposes where ice will be consumed **MUST** be stored in a clean, easily cleanable, non-porous, closed container made of approved materials. Galvanized metal coolers may not be used to store potable ice. An ice chest may be used for this purpose. Styrofoam coolers may be used only if the inside of the container and lid are lined with food grade liners.
  - ii. **ALL** ice must be dispensed with an ice scoop having an appropriate handle. Scoops may be stored in the ice with the handle up out of the ice **OR** outside the ice on a clean surface protected from contaminants.
  - iii. Ice used as a coolant may not be used in drinks or as ingredients in food. Ice as a coolant is considered non- potable.
  - iv. Personal drinks **MAY NOT** be stored in potable ice chests.
  - v. Packaged foods, including drinks, whose packaging is **NOT** subject to the entry of water because of the nature of the container or packaging, (ex: hermetically sealed cans or bottles) may be stored in ice. Continuous draining of melting ice reduces the potential for contamination, therefore in these situations; it is recommended that ice bins be effectively drained.

## **J. Food Safety and Handling:**

- A. All foods shall be **kept out** of the temperature danger zone (41°F to 135°F).
- B. An accurate thermometer must be provided and used to verify food cooking and holding temperatures.
- C. All food shall be protected at all times from environmental and other sources of contamination.

- D. No bare hand contact is allowed on any ready to eat foods. Gloves or utensils must be used.
- E. Stockpiling of hot dogs, sausages, onions etc... for stock or display is prohibited, unless all areas of the food (surface and interior) are above 135°F or below 41°F.
- F. All ice must come from approved sources. All ice used in drinks or for consumption shall be received packaged if not made on site.
- G. Cool all foods rapidly from 135°F to 41°F within 4 hrs.

**K. Grilling temperatures\***

- A. Poultry = 165°F\*\*
- B. Stuffed meats = 165°F
- C. Ground beef = 158°F
- D. Sausage or other ground meats = 158°F
- E. Whole muscle steaks = 145°F surface
- F. Non-whole muscle intact steaks = 145°F
- G. Hot dogs = 165°F
- H. Fish = 145°F
- I. Roasts = 130°F, held for 112 minutes prior to serving
- J. Baked Potatoes, if hot held prior to sale= 135°F
- K. Cooked vegetables, to include mushrooms and onions, if hot held prior to sale = 135°F

\*Meats may be offered rare or undercooked if a “Consumer Advisory” is posted in view of the consumer.

\*\*Internal food temperature unless otherwise noted.