

# OPEN-AIR BBQS, SMOKERS AND WOODBURNING OVENS

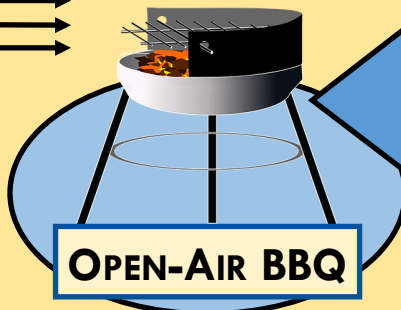


Protecting People and the Environment

www.rivcoeh.org  
(888) 722-4234

## DISTANCES

- 200 FEET TO RESTROOMS AND HANDSINKS IN FOOD FACILITY
- 20 FEET FREE OF LIVE ANIMALS
- 5 FEET OF IMPERVIOUS, EASILY-CLEANABLE FLOOR
- 3 FEET SEPARATION OR BARRIER FROM CUSTOMERS

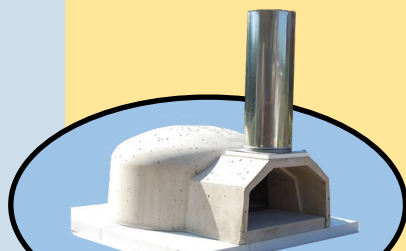


**OPEN-AIR BBQ**

**HOT COALS • HEATED LAVA  
HOT STONES • GAS FLAME**

## EQUIPMENT

- ANSI-APPROVED  
OR
- APPROVED, FOOD-GRADE,  
AND EASILY-CLEANABLE



**OUTDOOR  
WOODBURNING OVEN**

## STRUCTURAL

- APPROVED HANDWASHING
- ALL EQUIPMENT CLEAN AND IN GOOD REPAIR

## APPROVALS NEEDED

- ✓ RIV. CO. ENVIRONMENTAL HEALTH
- ✓ LOCAL PLANNING/BUILDING & SAFETY
- ✓ AQMD - [WWW.AQMD.GOV](http://WWW.AQMD.GOV)
- ✓ LOCAL SANITARY SEWER/WATER DISTRICT



**OUTDOOR SMOKER**

## OPERATIONS

- MUST BE OPERATED IN CONJUNCTION WITH:
  - ◇ A PERMANENT FOOD FACILITY THAT IS APPROVED FOR FOOD PREPARATION  
OR
  - ◇ AN APPROVED FOOD BOOTH OR MOBILE FOOD TRUCK AT A COMMUNITY EVENT
- COOKING ONLY, NO HOT HOLDING
- FOOD IS IN DIRECT CONTACT WITH HEAT SOURCE, NO GRIDDLES, PANS, OR POTS
- DO NOT OPERATE WHEN THERE IS DUST, DIRT, OR OVERHEAD CONTAMINATION AS DETERMINED BY THE ENFORCEMENT OFFICER
- COOK AND IMMEDIATE SERVE, OR COOK, TRANSPORT COVERED, AND HOLD INSIDE PERMITTED FOOD FACILITY
- CONDIMENTS IN SQUEEZE-TYPE BOTTLES OR SINGLE USE PACKAGES ALLOWED OUTSIDE
- ACCURATE PROBE THERMOMETER FOR CHECKING TEMPERATURES
- EQUIPMENT STORAGE (WHEN NOT IN USE) AND ALL FOOD STORAGE SHALL BE WITHIN AN APPROVED PERMANENT FOOD FACILITY

