

OPEN-AIR BBQS, SMOKERS AND WOODBURNING OVENS

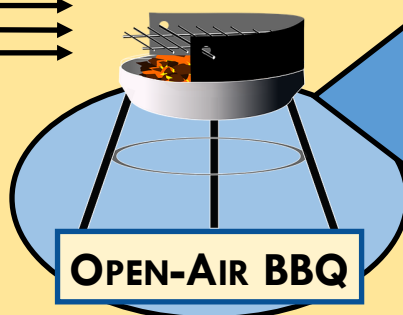


Protecting People and the Environment

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



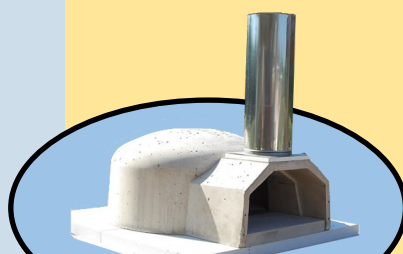
**HOT COALS • HEATED LAVA
HOT STONES • GAS FLAME**

OPERATIONS

- MUST BE OPERATED IN CONJUNCTION WITH:
 - ◇ A PERMANENT FOOD FACILITY THAT IS APPROVED FOR FOOD PREPARATION,
 - ◇ A CATERING OPERATION,
 - 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

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
- ✓ LOCAL SANITARY SEWER/WATER DISTRICT



OUTDOOR SMOKER

