



Public Health

Prevent. Promote. Protect.

Canton City Health Department

GUIDELINES FOR FOOD SERVICE OPERATIONS TO GRILL / COOK OUTDOORS

Any licensed food service operation that plans to cook outdoors as part of their everyday cooking process must submit plans to the health department. Licensed food service operations that want to grill, cook, sell food outdoors on their own property for special events will need to obtain a temporary food service license from the Canton City Health Department. The following guidelines are applicable to Food Service Operations that want to cook outdoors as part of their normal everyday cooking process and licensed temporary food service operations except where noted.

1. The outdoor grilling, cooking or other food preparation must be done in a smooth, clean and dust-free environment. Outdoor grilling, cooking or other food preparation will only be permitted on hard surfaced areas that are smooth and easily cleanable. Graveled, grassy or dusty surfaces are not approved areas. This does not apply to a licensed temporary food service operation.
2. The outdoor grilling, cooking or food preparation area must be inaccessible to the public. Only authorized personnel are allowed in the outdoor grilling, cooking or food preparation area. The area must be physically separated from the public. A solid barrier is required to restrict the public from entering the grilling area. A solid barrier is not required for temporary food service operations.
3. The grill and other equipment used in outdoor grilling, cooking or food preparation must be stored in a clean and safe manner when it is not in use to prevent contamination from weather, rodents, vermin, etc.
4. The type of grill and its construction must meet the following minimal requirements:
 - A. The grill construction, which includes any attachments, must be NSF equivalent. All grilling surfaces must be constructed of approved cooking materials. All grill units are required to be commercial grade or consumer grade. No homemade grill units will be allowed. All inside surfaces of the grill units must be properly designed, maintained and easily cleanable.
 - B. The grill must have an approved lid / cover or other suitable means to protect the food from contamination from the environment.
 - C. Either propane, natural gas, charcoal, or untreated wood fueled grills are acceptable.

5. All other equipment must be commercial grade and approved by a recognized testing agency. Consumer grade equipment maybe approved for licensed temporary food service operations.
6. Overhead protection must be provided including a tent, canopy, awning, table type umbrella, or a permanent structure over outdoor food preparation areas. This does not include the grill. Per Fire Code, grills cannot be under a tent, canopy, umbrella or other combustible materials.
7. Sufficient hot / cold holding for TCS foods must be provided in the outdoor grilling, cooking or food preparation area.
8. Food and non-food contact surfaces must be smooth, non-absorbent and easily cleanable.
9. Facilities for handwashing, including hot and cold running water under pressure with soap, disposable towels and waste receptacle must be available in close proximity and conveniently located. Hot running water is not required for licensed temporary food operations. If handwash sinks are not conveniently available in the outdoor grilling, cooking or food preparation area, then chemically treated towelettes for handwashing are permitted if food exposure is limited.
10. Sufficient lighting must be provided. The time of operation may be considered and limitations placed on the license.
11. Provide proper means of disposal of waste water and waste products.

This list is not all inclusive. Each operation must be in compliance with the entire Ohio Food Code, Ohio Building Code, the Ohio Fire Code, Canton City Ordinances and any other applicable regulations.