



SUTTER COUNTY

DEVELOPMENT SERVICES DEPARTMENT

Building Inspection
Code Enforcement

Engineering/Water Resources
Environmental Health

Planning
Road Maintenance

Open-Air Barbecues and Smokers

Open air barbecues may only be operated in conjunction with:

- A permanent food facility approved for food preparation
- An approved Temporary Food Facility or Mobile Food Facility operating at a Community Event



OPERATIONAL REQUIREMENTS

- May be used for cooking only
 - no hot holding of cooked food allowed
- Food must be in direct contact with the heat source
 - no griddles, pans or pots
- May not be operated when there is dust, dirt or risk of overhead contamination
 - as determined by the Enforcement Officer
- Cooked food must be hot held *inside* permitted food facility
- Accurate probe thermometer required for checking cooking temperatures
- Equipment, food and utensils must be stored inside approved permanent food facility when not in use



Approved Distances

- Barbecue or smoker must be located within 200 feet of restrooms and hand sinks inside food facility
- Barbecue/smoker must be operated at least 20 feet from live animals
- There must be at least 3 feet separation or a barrier between customers and barbecue or smoker

Equipment

- Must be ANSI-approved or
- Approved, food grade and easily cleanable

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