

Requirements for Outdoor Cooking and Serving of Food

The following requirements, together with all other applicable provisions of Regulation 61-25, Retail Food Establishments, shall apply to this food service activity:

1. The permanent retail food establishment must possess a valid permit.
2. The establishment must be adequately equipped and capable of cooking and serving food on the outside in a safe and sanitary manner. In order to cook/serve on the outside, the food service establishment must be capable of performing similar types of cooking/serving inside the establishment. Outdoor cooking/serving of food shall not exceed the volume of food production inside the establishment.
3. The outdoor cooking site selected shall be in the immediate vicinity of and convenient to the permitted facility and the method of cooking/serving of food shall be approved by the health authority.

4. The serving of displayed food must be completed within two hours for any single function or activity. The cooking/serving of food without display shall not be restricted to time limitation.
5. Only the cooking/serving of food will be allowed outside. All food preparation (i.e. breadng, chopping, mixing, etc.) must be accomplished within the permitted establishment.
6. All utensils/equipment used in outdoor cooking/serving of food must be returned to the permitted establishment for proper cleaning; however, in-place cleaning may be allowed for grills, steamers, and similar equipment. Sufficient quantities of utensils shall be provided to conduct the activity.
7. Cooking equipment shall be provided with durable and cleanable lids or covers. Covers or lids may be removed only for monitoring, stirring, or adding additional ingredients.



8. Food must be protected from contamination during transportation and storage by covered containers, wrapping, or other acceptable methods.
9. Counter-protector devices shall not be required on food displays. Food shall be kept covered except during times of continuous serving.

Leftover Portions Of Displayed Food Shall Be Discarded!

10. Potentially hazardous cold food must be held at 45° F (7.2°C) or below and potentially hazardous hot food must be held at 130°F (54°C) or above. These temperatures must be maintained during storage, transportation, display, and service. A product thermometer shall be provided and used to assure the attainment and maintenance of proper internal cooking, and holding temperatures of all potentially hazardous foods.
11. An approved handwashing lavatory shall be located in the immediate outside cooking/serving area or suitable utensils must be provided and used so that there is no hand contact with food. An approved handwashing lavatory shall be provided at outdoor cooking sites that operate on a routine basis.

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The printing of this pamphlet is for the convenience of persons interested in this type of activity only and to reduce the cost of offering the entire Regulation 61-25.

It is generally recognized that there will always be risks associated with the cooking, preparing, and serving of food. A mission of this department is to reduce those risks to a level that will ensure that a safe and wholesome food is provided to the public.

Under certain controlled conditions, food can be safely cooked and served outside of the permitted food service establishment; therefore, guidelines for use at outdoor activities have been developed.

Please contact your local county public health department if you need assistance or have questions or comments.

For more information
please call:

DHEC's Division of
Food Protection
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South Carolina Department of Health
and Environmental Control

www.scdhec.gov/food

*Promoting and protecting the health of the public
and the environment*

CR-000165 6/08

A Guide to Outdoor Cooking

avoiding foodborne illness

Preparation

Cooking

Sanitation