



**KCMO HEALTH DEPARTMENT
ENVIRONMENTAL PUBLIC HEALTH PROGRAM**

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Public Health

Requirements for Outdoor Smoker, Grill, or BBQ Unit

Application and Documentation

- ✓ To operate an Outdoor Smoker, Grill, or BBQ Unit the establishment is required to have a valid restaurant food permit from the Kansas City Health Department.
- ✓ An application for an Outdoor Smoker/Grill/BBQ Unit must be submitted to the Kansas City Food Protection Program (see attached copy).
- ✓ A Standard Operating Procedure (SOP) must be created to outline the method of food preparation and food safety.
- ✓ The SOP must be written clearly and implemented by all employees.
- ✓ Food cannot be sold directly from the unit and must be sold inside the permitted facility.

Smoker/Grill/BBQ Unit Requirements

- ✓ Unit must be in good condition and equipment must be maintained in good repair.
- ✓ Unit must promote a professional appearance and must be constructed from approved materials.
- ✓ A hand washing sink must be provided. Sink must have hot & cold running water under pressure, soap, and paper towels.
- ✓ Waste water must be hard plumbed or a waste retention tank 15% larger than the water supply tank must be provided.
- ✓ The unit must have Overhead Protection that covers:
1) Entire Smoker, Grill, or BBQ Unit, 2) Hand washing Sink, 3) Food storage area, & 4) Equipment storage area.
- ✓ Interior of the unit must be cleaned at least every 24 hours.
- ✓ The unit must have an attached hinged lid/door.

Employee Requirements

- ✓ Employees must obtain a KCMO Food Handler's Card or an equivalent certification (i.e. ServeSafe).
- ✓ Employees must maintain good personal hygiene, proper hair restraints, & clean clothing.

Sanitation and Food Protection

- ✓ All food must be obtained from an approved source.
- ✓ All food must be cooked to an internal temperature of at least 165°F (no exceptions).
- ✓ Temperature logs must be kept for all food which is coming off of the unit.
- ✓ Raw foods must be kept in separate containers from cooked foods.
- ✓ Each container must be properly labeled as "Raw" or "Cooked" - Also applies for cooking equipment (i.e. tongs).
- ✓ Containers must have tight-fitting lids, to protect food during transportation to and from the establishment.
- ✓ Food must be protected from environmental contaminants (i.e. insects, dust, dirt, rain, snow, coughing, sneezing, etc.).
- ✓ Thermometers must be sanitized with alcohol wipes before taking food temps.
- ✓ A sanitizer bucket must be set-up at all times. Test strips must be available for measuring concentration.
- ✓ Utensils must be stored in clean, dry containers.
- ✓ All equipment food contact surfaces & utensils must be routinely washed, rinsed, & sanitized inside of the establishment.
- ✓ All food must be held at the proper cold holding temperature of 41°F or the proper hot holding temperature of 135°F and above (except during the preparing/cooking/serving process).

Disposal and Safety Requirements

- ✓ Grease from the unit must be properly disposed.
- ✓ Unit must be locked or gated when not attended.
- ✓ Food that is ready to be cooked and stored outside cannot be left unattended.
- ✓ Food smoked or cooked on the unit may only be served or sold at the permitted facility.

Recommendations

- ✓ Provide a fire extinguisher and first aid kit in case of emergencies.
- ✓ Separate seafood products from other meats due to allergies (i.e. use a different unit for seafood).
- ✓ Implement a procedure to protect seafood from cross contaminating with other food.

Health Department Policies

- ✓ The Food Protection Program has the right to evaluate an Outdoor Smoker, Grill, or BBQ Unit & grant or deny the permit based on the above requirements.
- ✓ Completing the above requirements does not solely guarantee approval of an Outdoor Smoker, Grill, or BBQ Unit Permit.