

Food Safety Fact Sheet

Portable Outdoor Cookers

Cooked food from portable outdoor cookers must be offered for sale from, or in conjunction with, a licensed food service facility, and food preparation workers using the portable cooker *must* have convenient access to:

- dishwashing
- refrigeration
- toilet
- handwashing



Free-Standing Cooker

When the intent is to sell from a free-standing location, the portable outdoor cooker must meet food service establishment rules and regulations for mobile units or temporary stands, depending on which apply.

The cooker must be placed on an impervious surface like asphalt or concrete. It must be well drained, kept clean and dust minimized.

Enclosed Cooker

A totally enclosed cooker and covered food containers used to transport food to and from the cooker may also be considered adequate protection under normal circumstances. Inclement weather would require additional protection. The cooking surface must be constructed of acceptable food-contact materials, and be designed and constructed in such a way that it is removable for washing, rinsing and sanitizing.

Containers used to transport raw products must not be used to transport cooked products unless they are first washed, rinsed and sanitized.

Food Protection

Foods must be protected from contamination during transportation, storage, preparation, service and sale. Protection at the cooker may be from overhead protection with side walls and side wall screening with storm flaps.

Temporary Food Service Establishment

Operating a portable cooker, preparation and serving area must comply with all applicable food service establishment regulations. A portable outdoor cooker or smoker is a piece of equipment that is not, by itself, licensable.