

Food Code Fact Sheet #17

What you should know about the Code

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FOODSAFETY

OAR 333-150-0000, CHAPTER 3-201.18

(A) Outdoor cooking and beverage dispensing by a food establishment shall be allowed as part of the operation when conducted on the premises of a food establishment. ^{PF}

(B) The outdoor cooking and beverage dispensing operation must be designed to protect food, equipment, utensils, single-use and other items from contamination when not in operation.

(F) Outdoor cooking and beverage dispensing operations must be monitored by food service employees.

PUBLIC HEALTH REASONS:

Outdoor beverage service has the potential to increase the risk of contamination of food, drink, and equipment from insects, dust, birds, overhead leakage, and other potential contaminants. In order to minimize the risk to the public, outdoor beverage service must be designed, constructed and operated in a manner that meets food protection standards. All food shall be protected from customer handling, coughing, sneezing, or other contaminants by use of sneeze guards, shields, covers, or other approved effective barriers. The facility must have frequent and thorough cleaning and sanitizing schedules, a plan to minimize pests, and continually monitoring by food service employees during hours of operation.

Outdoor Beverage Dispensing

Outdoor bars have gained widespread acceptance and patronage by the public who like to enjoy warm summer weather and the informal atmosphere of an outdoor bar. However, there are some regulations that must be followed to ensure that necessary food safety practices are met.

There are two options allowed for beverage service outside of the licensed food facility:

1. A portable bar or beverage cart, or
2. A permanently constructed outdoor facility that meets the same requirements as those inside the restaurant.

For any outdoor dispensing operation, plans must be submitted to the local public health authority **prior** to construction. This type of activity may only be done in conjunction with a licensed food service establishment that can provide support services.

These types of operations are considered secondary to the operation of the main, fixed food service establishment. Dispensing of beverages is only intended for the patrons of the establishment, not to customers on the street.

Facility/Structure:

- All surfaces must be smooth and easily cleanable, including flooring.
- Grass and/or dirt flooring are not allowed.
- The water source must be approved as well as the wastewater disposal.
- Permanent overhead protection must extend past the food service area and be constructed of solid, durable, non-absorbent and easily cleanable construction. However, an awning is permitted for a temporary setup.



- During non-operation hours, the bar and all food, utensils, equipment and other items must be protected from contamination.
- Plumbed hand sink is required for permanent facilities. A temporary handwash setup is allowed for portable bars.
- All exterior surfaces must be cleaned daily before opening.

Outdoor Beverage Dispensing, cont.

Food Preparation/Service:

- All food preparation must be conducted within the main, licensed food service establishment, such as slicing lemons and other garnishes.
- Adding ingredients to drinks, like milk to a White Russian or pre-chopped ingredients for a smoothie would be allowed.
- Any type of beverage may be dispensed from the outdoor location, including blended drinks, granitas and espresso.
- Consumers may serve themselves from beverage dispensing units that meet the code, such soda dispensing machines (4-204.13).

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- The operation must be monitored by employees at all times.
- Coolers/ice chests are not allowed.

Storage:

- All food must be removed from the bar at the end of daily operation unless refrigeration units can be secured or protected.
- Equipment and single service items may remain outside if they are in securely locked, weatherproof and rodent-proof cabinets.

