DETACHED SMOKER REQUIREMENTS

An outdoor smoker shall be defined as an enclosed cooking unit that uses smoke to enhance the flavor of a food product.

All outdoor smoker facilities shall be required to have overhead protection that is durable and precludes any rainfall, bird droppings, leaves, etc. from entering the enclosure. Outdoor smoker facilities shall have walls that are solid and durable, and any windows shall be screened with 16 mesh, or less, screen. Openings must be designed to provide protection of the facility during inclement weather. Floors in outdoor smokers shall be smooth and durable, such as concrete or machine-laid asphalt. The facility must be designed so that rainwater does not enter the premises from the parking lot. Doors opening to the outside shall be self-closing and provided with a locking mechanism. There must be sufficient lighting available during the cooking process of at least 20 foot candles.

The walls and ceilings must be smooth and easily cleanable. The facility must have adequate ventilation and meet local municipal codes.

The food product must be transported to and from the outdoor smoker facility in a covered container.

Outdoor smoker facilities where there is food preparation, such as seasoning, cutting, or manipulation of the product, shall have a handwashing sink and meet the requirements of a food preparation area as described in Chapter 257, Food Establishment Regulations.

An outdoor smoker facility, under separate ownership, shall be allowed to operate in conjunction with a licensed food service establishment provided that an agreement is reached in writing to utilize the three-compartment sink, restrooms, refrigeration and other necessary facilities. The written agreement must list the shared equipment needed to operate in compliance with Chapter 257. All sales must be inside with a handwashing sink in the service area.