

Appendix E
Special Use Variance for Outdoor Cooking Grill/BBQ Unit Application

\$75.00 variance fee is required in conjunction with a Food Vendor

1. Outdoor grill must cook meat rapidly and is allowed to flavor meat. The Mobile Food Unit or permanent food establishment **MUST HAVE** complete cooking equipment and hood inside of the unit or facility. This variance is not intended to circumvent having commercial equipment inside the establishment.
2. Slow cooking at temperatures less than allowed by Arizona Food Code or smoking meat to achieve preservation or cooking is not allowed in a mobile food unit and may be allowed with a permanent food establishment with complete HAACP Plan detailing process.
3. The outdoor cooking area must have a method to protect food from contamination from dust, debris, birds, vermin, and other types of contamination and must be separated (fenced or otherwise screened) from customers. **Please show this clearly on the Plan Review.**
4. The food is to be served from the window of the Mobile Food Unit, and not served from the BBQ itself. Food prep must be done inside the facility.
5. Gravel or other form of covering must be on the ground underneath for dust control.
6. Smoke from the unit can not create a public health nuisance or generate complaints from citizens or the unit will be closed by the Health Department.
7. The Special Use Variance must be posted with the Permit to Operate.
8. \$75.00 fee must be paid and this Variance form filled out completely and signed below and approved by Health Department before a Food Vendor can cook outside.
9. Any problems associated with the outdoor cooking area or complaints received by Health Department will require closure of the outdoor cooking area immediately.
10. A hand sink must be outside in close proximity to the BBQ for the food handler workers to use (can be a temporary set up).

Please answer the following questions completely

How will you protect the meat from insects, flying dirt, debris, animals, and customers?
Please give details on bbq unit manufacturer and model # -
What type of heat will be used wood, charcoal, etc?
How will you provide for the control of dust? Please describe.
How will you provide for the control of smoke? Please describe.
Only meat can be cooked on the unit. Please list the type of meat you will be smoking, the final cooking temperature of each type of meat, the length of time each meat will be cooked to achieve proper temperature.
I assume complete responsibility for the operation described above for which I am making application for a variance. I will operate within all applicable local, county, state, and federal rules and regulations, and the requirements stated above. I understand that any violations local or state requirements or any complaints received against my operation will necessitate closure of the outdoor cooking operation immediately.
Owner/Operation Signature _____ Date _____
<i>Health Department Use ONLY-----</i> <i>Approved by Health Department Staff _____ Date _____ Comments:</i> <i>Fee Received date _____</i>

