

# Open Air Style Dining Requirements

All permanent food facilities are required to protect food, food contact surfaces, and premises against pests and environmental contaminants with properly installed windows and doors that minimize the entry of pests. **Facilities that offer, or seek to offer, open air style dining (unscreened openings to their premises, such as large garage doors in a dining area) must take steps to prevent contamination of food/food contact surfaces and pest entry/infestation.**

All food facilities will be evaluated on a case-by-case basis after review of the facility's construction, active managerial control of pests, and standard operating procedures. See the below requirements. **If a facility with open air style dining has pest activity (including rodents, insects, birds, etc.), the facility shall be required to change their practices and enact protective measures (such as screening the opening or ceasing to use the open-air dining feature) to correct the issues.**

## Pest Control

**Food facilities allowed to have unscreened dining and bar service rooms will be required to:**

1. Routinely inspect incoming shipments of food and supplies for evidence of pest activity.
2. Cover all indoor garbage and refuse containers in any area of the facility that has open-air dining.
3. Store outdoor garbage receptacles away from open-air dining areas.
4. Apply additional and effective means to control and eliminate pests (such as eliminating pest harborage conditions and closing, sealing, or eliminating pest entry points into food preparation and storage areas of the facility), if pests are found anywhere inside the food facility.
5. Facility operators are recommended to consult with a licensed pest control service.
6. Have a written plan for the active control of pests that must include a pest control plan, training, and verification:
  - A. **Detailed, written pest control plan addressing:**
    - i. Controls for at least the following: cockroaches, rodents, ants, large flies, small flies, birds, mosquitoes, animals, and nuisance pests.
    - ii. Routinely inspect the interior and exterior of the facility for evidence of pest activity, harborage, and feeding of pests.
    - iii. Approved external fly and rodent bait stations located at the perimeter of the entire building.
    - iv. Exterior traps and boards shall be serviced regularly.
    - v. Bird netting and additional effective measures may be required to eliminate perching and nesting locations.
    - vi. Restricted use pesticide treatments to abate pest shall be applied monthly, or as needed, by a licensed pest control company and used in accordance with §§ 7-201, 7-202, 7-206 of the FDA Model Food Code.



## Allegheny County Health Department Food Safety Program

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- vii. All external tables and customer dining areas/surfaces shall be thoroughly cleaned following all pesticide treatments.
  - viii. Service logs and receipts of all pest control activities shall be maintained on-site for at least 6 months and provided to an ACHD representative, upon request.
  - ix. Maintain daily/weekly/ monthly sanitation and structural inspection schedules.
    - x. In dusty and/or inclement weather conditions or if flies/pests are observed in the facility, all exterior openings shall remain closed.
- B. **Training:** Describe how employees are trained on this plan and who is responsible for training employees. Details should include initial and applicable refresher training.
- C. **Verification:** Describe who is responsible for verifying the plan is being followed, how the verification is conducted, and how the adjustments are made if the policy is not working.

### **Food & Food Processing Areas**

1. The main kitchen, where the majority of food preparation, food storage, and dish washing occur, must be enclosed with no openings with no more than 1-inch\*, screened with 16 mesh screen, or protected from pests by means which are approved by the ACHD Food Safety Program.
2. Food processing (e.g. fruit cutting, food assembly, food preparation, etc.) should be done in an area that is enclosed, screened or otherwise protected (such as an enclosed kitchen).
3. Beverages may be prepared or dispensed in unscreened areas, but must be protected against contamination through dispensing spouts, enclosed pitchers and/or capped bottles.
4. All foods and beverages must be inspected routinely for signs of insect, rodent, and environmental contamination. **Contaminated food must be discarded.**

### **Food Storage & Display**

1. Buffets and other food displays must be protected from contamination with lids or by other means.
2. Beverage garnishes must be stored in a covered container.
3. Ice stored in areas with open air dining must be kept in cleaned and sanitized bins that are covered when not in use.

### **Tableware, Dispensing Utensils and Equipment Cleaning**

1. Dishwashing (other than glassware at the bar) must occur in a screened or otherwise fully protected area.
2. Tableware, utensils, and glassware must be stored inverted or otherwise protected from contamination.
3. Bars and wait stations must be maintained clean.

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\* A 1-inch gap is still large enough for pests to enter the food preparation space. Other means of pest control should be used in addition to a door with a gap.



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