

MARCH 2021

Foodservice

equipment & supplies.

Outdoor
Elements
Guide Latest
Aba Restaurant
Design

Page 51

Five Growth
Chains

Page 30

Food Waste
Management

Page 47



equipment that's also ventless; you can wheel out all kinds of goodies — offer them from tableside carts.”

4. **Incorporate a mobile hand sink.** Even a sink is not generally allowed as a fixed installation outdoors, but mobile sinks with a self-contained water supply are a handy alternative. Make sure the drain for disposing of gray water, and the tap for refilling the unit, are closely adjacent to where the sink will be used, says Callnin.
5. **Think about how to use outdoor counter surfaces.** “Counters can be used for vendors to set up marketing materials, or as a beverage or champagne station,” suggests Callnin. “So you should really get into what they look like. If the counter will be used to serve food, you’ll need foodservice-grade sealed surfaces like certain types of stone, granite or marble. The best quality stainless also works, unless you’re near the coast and the salt air.”
6. **The surface underfoot is important, too.** “You need to follow the food code when doing outdoor flooring,” cautions Anderson. “We typically recommend quarry tile, but nonporous concrete would suffice.”
7. **Efficient, sanitary service depends on a well-thought-out food ordering and delivery system.** “People are still looking for safety first, so you have to make it easy to order food and get it from the kitchen to the plate,” Spiegel says. “What has been working well is mobile ordering through a QR code that guests scan on their phone from a menu pop tent on the table. The order goes wirelessly to the kitchen prep area, then gets put on a tray with a plate cover to be delivered by a server.” And Callnin says a recent Ricca stadium project is based on the Disneyland service model, with food cooked in indoor kitchens and dispensed via sliding windows to be eaten at an outdoor seating area. Customers begin at an ordering podium, where well-trained greeters help to manage the line and prevent crowding.
8. **Make a detailed plan, then talk to the health department before proceeding.** “The biggest challenge is the fact that the health codes don’t really address requirements for outdoor cooking and serving,” says Carlson. Because different people interpret the same code differently, and because there can be significant turnover among health department officials in the course of a project, written codes can’t really be relied on, he explains. “For these projects, you end up negotiating the requirements with the code officials,” he says, adding that discussions should happen after you research local codes and create a detailed plan for

the menu and service style, but before investments have been made for infrastructure and equipment. And, he adds, “have a backup plan.” If the health department objects to something, “there might be other ideas that they would be fine with.”

9. **A plan that involves a permanent structure calls for a building permit.** “Even a roof supported by posts will require a permit,” says Yui. “And since everybody else is trying to do the same thing at the same time, that might not come for weeks.” Temporary structures in privately owned suburban parking lots and strip malls usually will not require permitting, he adds, so operators in those types of locations have more flexibility, as long as the landlord agrees.
10. **Consider a food truck and/or mobile kitchen.** Food trucks and enclosed mobile kitchens (fitted into trailers or shipping containers) offer ready-to-go alternatives for preparing and serving food to those dining outdoors. “You can install a kitchen inside a 20-foot container, and it will be completely temporary and moveable with a trailer hitch,” says Yui. **FE&S**



Seating with Style™

We offer a wide selection of outdoor chairs, tables and lounge items which provide comfort, relaxation and enhance the ambiance of any setting. Through precise construction, choice of materials, demanding tests and standards, our products support heavy-duty use common to the foodservice and hospitality markets.

emuamericas, llc
800.726.0368
www.emuamericas.com



emu
70 years of manufacturing
experience in outdoor furniture.
“Made in Italy” at its best.