



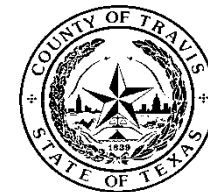
Austin/Travis County Health and Human Services Department

Our role in public health is to:

PROMOTE community-wide wellness, preparedness, & self-sufficiency;

PREVENT illness, injury, & disease; and

PROTECT the community from infectious diseases, environmental hazards, & epidemics



BBQ Smoke

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EHSD

May 4, 2015

BREAKDOWN OF # OF BBQ ESTABLISHMENTS

- During the week of 4/20 – 4/24, the EHSD conducted a survey of all identified food establishments in Austin which primarily serve barbeque.
- 5 EHSD staff assigned to conduct phone-call surveys and research via the internet.
- Contact with approximately 73 of 86 of the listed establishments was achieved.

BREAKDOWN OF # OF BBQ ESTABLISHMENTS

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- # of BBQ Establishments contacted by EHSD attempted & currently in operation: **86**
- # of BBQ Establishments w/Smokers: **54**
- # of BBQ Fixed Food Establishments: **51**
- # of BBQ Mobile Food Establishments: **35**
- # of BBQ Food Establishments who report the use of “Scrubbers”: **0**

Note: Scrubbers are air-pollution-control devices that remove harmful gases and particulates from smokestacks.

Number of BBQ Smoke Complaints Received

- EHSD received one complaint regarding BBQ smoke (Jan. 2014 – present) - Fresca's Al Carbon at 915 N Lamar Blvd. on 9/15/14.

Municipal Regulations Nationwide

- HHSD staff contacted 10 municipalities to inquire about their smoke regulations.
- 7 municipalities responded, none of them require BBQ restaurants to install smoke scrubbers.
- Nuisance ordinance is used to address smoke issues at particular locations.