

**GENERAL ASSEMBLY OF NORTH CAROLINA
SESSION 2017**

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**SENATE BILL 24
PROPOSED COMMITTEE SUBSTITUTE S24-PCS45365-SU-3**

Short Title: Allow Restaurants to Use Outdoor Grills.

(Public)

Sponsors:

Referred to:

February 2, 2017

A BILL TO BE ENTITLED
AN ACT ALLOWING FOOD ESTABLISHMENTS TO USE OUTDOOR GRILLS FOR
FOOD PREPARATION.

The General Assembly of North Carolina enacts:

SECTION 1. G.S. 130A-248 is amended by adding a new subsection to read:

"(c2) Notwithstanding any provision of this Part, a food establishment may use an outdoor grill to prepare food for customers for sample or sale if all of the following criteria are met:

- (1) The outdoor grill is located on the premises of the food establishment and is continuously supervised by a food employee when the grill is in use.
- (2) The outdoor grill has a cooking surface made of stainless steel or cast iron, meets sanitation requirements for equipment in a food establishment, and is stationed on a concrete or asphalt foundation.
- (3) The outdoor grill is not operated within 10 feet of combustible construction.
- (4) All open food and utensils are provided with overhead protection or otherwise equipped with individual covers, such as domes, chafing lids, or cookers with hinged lids.
- (5) The outdoor grill is located in an enclosed area and protected from environmental contamination when not in operation.
- (6) The outdoor grill and concrete or asphalt foundation are cleaned daily on any day that the grill is in operation.
- (7) Raw meat, poultry, and fish are prepared in a pre-portioned or ready-to-cook form inside the food establishment and may only be handled indirectly with utensils when using the outdoor grill. Food prepared on the outdoor grill is processed inside the food establishment."

SECTION 2. This act becomes effective October 1, 2017.



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