

GENERAL ASSEMBLY OF NORTH CAROLINA  
SESSION 2017

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SENATE BILL 24  
Commerce and Insurance Committee Substitute Adopted 3/30/17  
House Committee Substitute Favorable 5/10/17

Short Title: Allow Restaurants to Use Outdoor Grills.

(Public)

Sponsors:

Referred to:

February 2, 2017

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

4 The General Assembly of North Carolina enacts:

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

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

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

26 **SECTION 2.** This act is effective when it becomes law.

