



SENATE BILL 24: Allow Restaurants to Use Outdoor Grills.

2017-2018 General Assembly

Committee:		Date:	August 15, 2017
Introduced by:		Prepared by:	Jeremy Ray Staff Attorney
Analysis of:	S.L. 2017-18		

OVERVIEW: *S.L. 2017-18 allows food establishments to use outdoor grills for food preparation if certain conditions are met.*

This act became effective May 24, 2017.

CURRENT LAW: Food establishments may not use outdoor grills for cooking. Grills must be located in an enclosed room subject to specific sanitation and ventilation requirements (15A NCAC 18A .2664).

BILL ANALYSIS: S.L. 2017-18 allows food establishments to use outdoor grills to prepare food for sample or sale if all of the following conditions are met:

- The grill is located on the premises and is continuously supervised by an employee while in use.
- The cooking surface is stainless steel or cast iron, meets sanitation requirements and is on a concrete or asphalt foundation.
- The grill is not operated within 10 feet of combustible construction.
- All open food and utensils have overhead protection.
- The grill is kept in an enclosed area when not in operation.
- The grill and foundation are cleaned daily on days that it is used.
- Raw meat, poultry and fish are prepared in a pre-portioned or ready-to-cook form and may only be handled with utensils at the outdoor grill.
- Food prepared on the grill must be processed inside the permitted establishment.

EFFECTIVE DATE: This act became effective May 24, 2017.

**Amy Darden, counsel to Senate Rules and Operations of the Senate, substantially contributed to this summary.*

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