

**GENERAL ASSEMBLY OF NORTH CAROLINA**  
**SESSION 2017**

**SESSION LAW 2017-18**  
**SENATE BILL 24**

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 is effective when it becomes law.

In the General Assembly read three times and ratified this the 22<sup>nd</sup> day of May, 2017.

s/ Daniel J. Forest  
President of the Senate

s/ Tim Moore  
Speaker of the House of Representatives

s/ Roy Cooper  
Governor

Approved 4:28 p.m. this 24<sup>th</sup> day of May, 2017