

Outdoor Grill Plan Review Application

Outdoor grills may be used as a cooking device at permitted Food Service Establishments per NC G.S. 130A-248(c2) if the outdoor grill and its location conform to this section's requirements and are evaluated prior to use of the outdoor grill for sample or sale. Therefore, all outdoor grilling operations must be evaluated prior to use at the establishment. While outdoor grills do not have to be NSF/ANSI certified, they shall meet requirements of Parts 4-1 and 4-2 of the North Carolina Food Code incorporated per 15A NCAC 18A .2650.

Elements of Application

- Outdoor Grill Plan Review Application completed in Full
- Drawing/layout of the location of the outdoor grill
- Drawing/picture/layout of the outdoor grill and grill attachments
- Specification sheets for equipment
- Drawing of the enclosed area used for storage of the grill (if grill is mobile)

Establishment Information

Type of Construction: NEW REMODEL

Name of Establishment: _____

Address: _____

City: _____ Zip Code: _____ County: _____

Phone (if available): ____ - ____ - ____ Fax: ____ - ____ - ____

Submitter Name: _____

Is there a well on the property? Yes No

Is there an onsite wastewater system on the property? Yes No

Note: If yes is checked to either of the above two questions, then review of the property's onsite wastewater system and well shall be evaluated to ensure compliance required setbacks.

Projected Construction Start Date: _____

Completion Date: _____



Location of Outdoor Grill

Is the outdoor grill mobile, or permanently installed? _____

Is the outdoor grill located on the establishment premises? Yes No

(Note: Outdoor grills located off the establishment's premises cannot be permitted.)

Does the outdoor grill have a concrete or asphalt foundation? Yes No

If no to the question above, is the outdoor surface brick or cement blocks? Yes No

Are the exterior walking and driving surfaces sloped and graded to drain? Yes No

Is the outdoor grill located within 10 feet of combustible construction? Yes No

Describe the location of the outdoor grill on the establishment. Include a drawing of the location.

Will cooking on the outdoor grill be conducted during dark/low light hours? Yes No

Note: If yes to the above question, then shatter-resistant lights shall be provided.

Will the outdoor grill be located in a publicly accessible area? Yes No

If yes to the above question, describe how public access will be controlled at the outdoor grill location to prevent consumers/others from interfering with the cooking operation.

Is the outdoor grill being added to an outdoor dining or beverage facility? Yes No

Is the outdoor grill being added to a supplemental cooking room? Yes No

If the grill is mobile, describe the location of the enclosed area where the outdoor grill will be stored when not in use. Include a drawing of the location attached to the application.



Grill Construction and Setup

Does the grill have a stainless steel or cast iron cooking surface? Yes No

Describe what overhead protection for the outdoor grill and utensils will be provided during cooking processes (roof, tents, awnings, canopies, whether temporary or permanent).

Note: Building and/or Fire inspection may be required to approve of overhead protection.

Describe the enclosed area where the outdoor grill will be stored when not in operation. (Outdoor grills shall be effectively protected from weather, insects, and rodents.)

If the outdoor grill is mobile, and you intend to not store the outdoor grill at the establishment, provide the address to the storage location:

How will insects be controlled when the outdoor grill is in operation?

Describe the cooking source/fuel used for the outdoor grill (examples include, but are not limited to, charcoal, wood, gas, electric, etc.)

Will garbage/waste be generated during the cooking processes? Yes No

If yes, then provide a covered garbage container at the grill location.

Food Processes

List the types of foods that will be cooked or reheated using the outdoor grill (raw meats, raw fish, pre-cooked meats, produce, etc.).



Describe cooking processes for the foods mentioned in the above question. (Attach additional sheets if needed.)

Describe how Time/Temperature Control for Safety (TCS) foods requiring cold holding (41°F or less) prior to cooking will be held and protected at the outdoor grill location until cooked or reheated.

Describe how cooked TCS foods will be monitored during the cooking process, and how cooking temperatures be documented to ensure proper cooking temperatures are reached?

Describe how TCS foods requiring hot holding (135°F or higher) after cooking will be held and protected at the outdoor grill location until moved inside the establishment for processing.

Describe how utensils used to handle food will be protected during the cooking process. Acceptable covers include multi-use utensils of approved construction per Parts 4-1 and 4-2 of the North Carolina Food Code.

Will additional condiments or sauces be used at the outdoor grill during the cooking process (such as basting sauces, etc.)? If so, describe how these condiments will be protected from environmental contamination.



Describe how cooked/reheated food will be transported back into the permitted establishment for processing (hand carry, rolling carts, etc).

Note: Approval of this application by Pitt County Environmental Health does not indicate approval or compliance with any other code, law, or regulation.

I certify that the information in this application is correct, and I understand that any deviation without prior approval from this Health Regulatory Office may nullify plan approval.

Signature: _____
(Owner or Responsible Representative)

Office Use Only

On-Site Approval Required: _____ No
_____ Yes, _____
Permit Number and On-Site Approval Signature

Referred to: _____

Well Approval Required: _____ No _____ Yes

Referred to: _____

By: _____ Date: _____
Food and Lodging Approval Signature

List of additional information attached:

