

**02 NCAC 52H .0105      GARBAGE COOKING EQUIPMENT AND OPERATIONS**

(a) Garbage cooking equipment shall be located 15 or more feet from the feed lots and so placed that raw garbage may be emptied into the cooker without passing through or contaminating the feed lots. The garbage cooking vats or other equipment shall be fitted with a metal or other approved removable cover. The size of the vat or other cooking equipment shall be determined by the amount of garbage processed and the heating facilities shall be adequate to heat-treat all parts of the garbage at a temperature of 212 degrees F. for 30 minutes or longer.

(b) Vats or other cooking equipment using direct fire for heat-treatment shall be enclosed in a fire box or furnace with a minimum of one and one-half inch direct fire space on each side, each end and extending a minimum of two inches above the top level of the garbage, during cooking operations. Drums if used shall be cut horizontally and enclosed in a fire box or furnace and fitted with a cover as prescribed for vats and other cooking equipment. The cooking equipment shall be provided with a shelter or other suitable covering for proper heat-treatment during all types of weather.

(c) Boilers and steam generating equipment shall be adequate in size and capacity to heat-treat the raw garbage of each processing operation. The steam pipes used in the cooking equipment shall be adequate in size and properly spaced with end valves, if required, and approved by the inspector. Inspectors shall provide a detailed diagram showing proper methods of both steam heat-treatment and open fire heat-treatment of garbage.

*History Note:      Authority G.S. 106-405.6; 106-405.8;  
                          Eff. April 1, 1984;  
                          Pursuant to G.S. 150B-21.3A, rule is necessary without substantive public interest Eff. March 26,  
                          2017.*