

**SENATE . . . . . No. 1418**

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**The Commonwealth of Massachusetts**

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PRESENTED BY:

***Diana DiZoglio, (BY REQUEST)***

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*To the Honorable Senate and House of Representatives of the Commonwealth of Massachusetts in General Court assembled:*

The undersigned legislators and/or citizens respectfully petition for the adoption of the accompanying bill:

An Act requiring food establishments to prepare seafood in separate fryers.

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PETITION OF:

NAME:

DISTRICT/ADDRESS:

*Brian Donahue*

**SENATE . . . . . No. 1418**

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By Ms. DiZoglio (by request), a petition (accompanied by bill, Senate, No. 1418) of Brian Donahue for legislation to require food establishments to prepare seafood in separate fryers. Public Health.

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[SIMILAR MATTER FILED IN PREVIOUS SESSION  
SEE SENATE, NO. 1243 OF 2019-2020.]

**The Commonwealth of Massachusetts**

\_\_\_\_\_  
**In the One Hundred and Ninety-Second General Court  
(2021-2022)**  
\_\_\_\_\_

An Act requiring food establishments to prepare seafood in separate fryers.

*Be it enacted by the Senate and House of Representatives in General Court assembled, and by the authority of the same, as follows:*

1           SECTION 1. Section 6B of chapter 140 of the General Laws, as appearing in the 2016  
2 Official Edition, is hereby amended by inserting after subsection (c)the following subsection:-

3           (c 1/2) A food establishment as defined in the state sanitary code promulgated by the  
4 department, when preparing food, shall use a separately contained fryer for the preparation of  
5 seafood, including but not limited to shellfish, and shall not prepare any other food in the fryer or  
6 frying oil used for such seafood preparation.