

By Mr. Demers of Chicopee, petition of Richard H. Demers for legislation to regulate the use of cooking oil in restaurants. Commerce and Labor.

The Commonwealth of Massachusetts

In the Year One Thousand Nine Hundred and Seventy-Five.

AN ACT TO REGULATE USE OF COOKING OIL IN RESTAURANTS.

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

1 Chapter 94 is hereby amended by adding after section 192 the
2 following section: —

3 Section 193. (1) Definitions

4 "Department" shall refer to the department of public health.

5 "Restaurant" shall mean any establishment offering prepared,
6 ready-to-eat food for sale which may be consumed on the
7 premises or taken out and consumed elsewhere.

8 "Cooking oil" shall mean any polyunsaturated fats, saturated
9 fats, and monounsaturated fats used in preparing foods.

10 "Polyunsaturated fats" shall mean any fatty acid, primarily
11 plant oils, which contain carbon chains with two or more double
12 bonds unsaturated by hydrogen atoms, and which are associated
13 with a low cholesterol count of the blood.

14 "Saturated fats" shall mean any fatty acid, primarily animal
15 fats, devoid of double bonds.

16 "Monounsaturated fats" shall mean any fatty acid which has a
17 single bond and is unsaturated by hydrogen atoms.

18 "Cooking day" shall mean any twenty-four hour period
19 during which the cooking oil is heated, cooked in and then
20 cooled.

21 "Frying" shall refer to the cooking of food in cooking oil.

22 "P/S ratio" shall refer to the ratio of polyunsaturated fatty
23 acids, to saturated fatty acids and shall be expressed in real
24 numbers.

25 (2) Coverage of regulations.

26 All restaurants doing business in Massachusetts shall comply
27 with the provisions of this statute.

28 (3) Use of cooking oil.

29 All restaurants preparing food by frying shall be required to
30 use cooking oil which contains at least 35% polyunsaturated
31 fatty acids, and no more than either 65% monounsaturated or
32 saturated fatty acids and which has a P/S ratio of two or
33 greater.

34 (4) Duration of Use of Cooking Oil.

35 Establishments which must comply with the provision of this
36 statute cannot use any cooking oil for a period in excess of 20
37 cooking days.

38 (5) Further regulations.

39 The department shall promulgate additional regulations as are
40 necessary to carry out the intent of this section.

41 (6) Violation.

42 Any violation of the provisions of this section shall constitute
43 a violation of chapter ninety-three A.