**Conference for Food Protection**

**2014 Issue Form**

**Internal Number: 106**

**Issue: 2014 III-025**

**Title:**

Create Committee for Safe Cooking and Preparation of Rotisserie Chicken

**Recommended Solution: The Conference recommends...:**

that a CFP Committee be formed and charged with the following:

1) Development of a new guideline for retailers to properly cook rotisserie chicken and prevent the product from becoming contaminated after the cooking step. The guideline should incorporate the following:

a) Steps to minimize potential for contamination and cross contamination during: receiving, storage, processing, cooking, and packaging of rotisserie chicken;

b) Steps to properly sanitize rotisserie chicken equipment and utensils;

c) Information about Salmonella contamination and cross contamination;

d) Steps to hot hold the product until it is purchased by consumers; and

e) Other relevant information identified by the committee.

2) Reporting back to the 2016 biennial meeting with its recommendations.

It is the policy of the Conference for Food Protection to not accept Issues that would endorse a brand name or a commercial proprietary process.