**Conference for Food Protection**

**2018 Issue Form**

**Issue: 2018 III-022**

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| **Council Recommendation:** | Accepted as  Submitted |  | Accepted as Amended |  | No Action |  |
| **Delegate Action:** | Accepted |  | Rejected |  |  |  |

*All information above the line is for conference use only.*

**Title:**

Creation of a Committee - Safe Cooking of Rotisserie Chicken

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

that a Committee for the Safe Cooking of Rotisserie Chicken be created composed of members from all constituencies in the CFP. The Committee will be charged with:

1. Identifying best practices and any existing guidance documents, that relate to the preparation of rotisserie chicken at retail,
2. Developing a comprehensive guidance document for retail food establishments that includes detailed best practices for rotisserie chicken preparation to ensure Food Code recommendations are followed. These recommendations would include proper handling and preparation, cooking procedures to achieve lethality, temperature measurement, and post-processing handling,
3. Determining appropriate methods of sharing the committee's work, such as:  
   a) Posting to state and local health department websites or resource libraries,  
   b) Incorporating into CFP training programs and posting to the CFP website, and  
   c) Sending a letter to FDA requesting that the Food Code Annex be amended by adding a reference to the new guidance document and any existing guidance documents that the committee recommends, and posting this information on the CFP website.
4. Reporting the committee's findings and recommendations to the 2020 Biennial Meeting of the CFP.

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.