**Conference for Food Protection**

**2018 Issue Form**

**Issue: 2018 III-023**

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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 Handling and Cooking of Roaster Pigs

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

that a Committee for Safe Handling and Cooking of Roaster pigs be created composed of members from all constituencies in the CFP. The Committee will be charged with:

1. Identifying best practices or any existing guidance documents, that relate to proper handling and storage of roaster pigs of various sizes.

2. Developing a comprehensive guidance document for food handlers, particularly caterers, that include detailed best practices for roaster pig preparation. These recommendations would include proper handling, thawing, cooking, and temperature measurement of roaster pigs.

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, posting to the CFP website, and

c) Sending a letter to the FDA requesting that the Food Code, Annex 2 (References, Part 3 - Supporting Documentation) be amended by adding references to the new guidance document as well as any existing guidance documents that the committee recommends.

4. Reporting the committee's findings and recommendations to the 2020 Biennial Meeting of the Conference for Food Protection.

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.