

CFP Safe Handling and Cooking of Roaster Pigs Committee Conference Call

Date: October 10, 2018 (11:00-11:52 a.m. Eastern)

Recording on: Yes No

Reminder of Anti-trust Statement: Yes No

Roll Call:

Baldwin, Tanja
 Beyer, Nancy
 Bush, Lauren
 Cadet, Melissa
 Hanson, Dana
 Hilton, DeBrena
 Jackson, Jeff
 Johnson, Thomas
 Martin, Dave

McGuire, Meg
 Patel, Jaymin
 Rivas, April
 Seaman, Chuck
 Sedlak, Mandy
 Sparks, Christopher
 Vaccaro, Melissa
 Villareal, Rolando
 Westbrook, Tim

Non-Voting Members

Abley, Melanie
 Idjagboro, Charles
 Krzyzanowski, Becky
 Moore, Veronica
 Shelton, Susan
 Stapp-Kamotani, Erika

Quorum: Yes No 14/24 Members Present

Vote on previous conference call's Roll Call and Summation: Not Applicable.

APPROVE DISAPPROVE (document date and results of email vote, if applicable)

APPROVE AS AMENDED

Agenda review: Yes No

Summation of call proceedings:

Committee read the antitrust statement at the beginning of the call. The antitrust statement is additionally posted on the shared FoodSHIELD site.

Members on the call reviewed formation of the committee due to issue submittal (2018-III-023) from USDA for a CFP-developed guidance document for safe handling and cooking of roaster pigs following several outbreaks of Salmonella linked to unsafe preparation at retail/consumer level.

The committee reviewed the four charges for the committee:

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

Each of the participants introduced themselves and included information about their strengths to offer the committee. Participants indicated substantial regulatory and industry experience with

several identifying strengths in food safety experience/knowledge, educational/training principles, policy development, and research as well as a desire to help prepare and provide competent, current guidance.

The members next discussed a work plan to complete each charge. The members stated that a literature review would be needed to better determine work plan, timeline, and any needed subcommittees.

- **Stage 1: October 10-November 19, 2018 (Charge 1)**

Literature review to be conducted by a small group of members that volunteered to identify existing materials related to Charge 1. Literature review will include other countries and species (such as Greece and goats). Materials need to be directed toward meeting charges of committee and intended audience (retail food handlers) and should include epidemiological data if possible. Members tasked with the literature review include Christopher Sparks, Rolando Villareal, April Rivas, Erika Stapp, and Susan Shelton. Identified materials will be posted to FoodSHIELD.

Committee voted to invite Dr. James Dickson (Iowa State University, Department of Animal Science) on call #2 to update committee on his research on roaster pigs and associated food safety issues (*Melissa Vacarro motioned; Dana Hanson seconded; vote unanimous*).

- **Stage 2: Begins November 19, 2018 (Charge 2)**

Committee call scheduled for 11/19/18. Committee will be presented materials identified during literature review to develop outline of guidance document and meeting charge 2. Subcommittees and tasks to be determined during stage 2.

- **Charges 3 and 4 will be addressed after completion of literature review and guidance document development.**

The final two charges to be addressed after completion of charge 2. By November 1, 2019, final committee report and prospective committee issues are due to the Executive Board for review.

Action Items:

- Erika Stapp to determine if Dr. Dickson is able to participate in call #2 or share literature resources.
- Subcommittee (Christopher Sparks, Rolando Villareal, April Rivas, Erika Stapp, and Susan Shelton) complete literature review by 11/19/18. Post materials in FoodSHIELD.

Next conference call: November 19, 2018 1:00 p.m. (Eastern)

CFP Safe Handling and Cooking of Roaster Pigs Committee Conference Call

Date: October 17, 2018 (3:00-3:45 p.m. Eastern)

Recording on: Yes No

Reminder of Anti-trust Statement: Yes No

Roll Call: Not taken

Quorum: Yes No Informational call; no vote.

Vote on previous conference call's Roll Call and Summation: Not Applicable.

Agenda review: Yes No

Summation of call proceedings:

Dr. James Dickson (Iowa State University, Department of Animal Science) provided an update on recent research on the handling, cooking, and common practices with preparing roaster pigs. The work was done in response to an outbreak in 2015 associated with pork products.

See attached slide notes for more information. Call was recorded on FoodSHIELD.

Action Items:

- Dr. Dickson will provide additional literature identified by his work on roaster pig guidance.

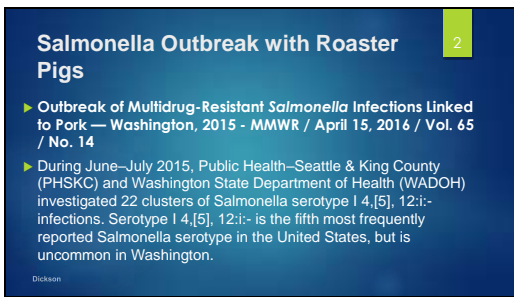
Next conference call: November 19, 2018 1:00 p.m. (Eastern)

Slide 1



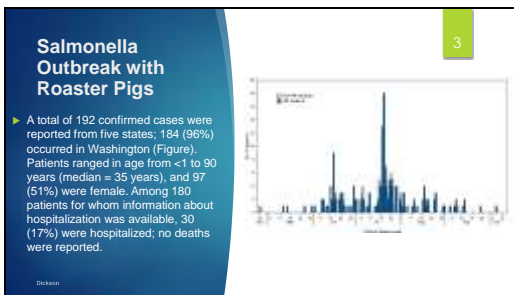
Presentation provided by Dr. James Dickson to *CFP Safe Handling and Cooking of Roaster Pig Committee* members on 10/17/18.

Slide 2



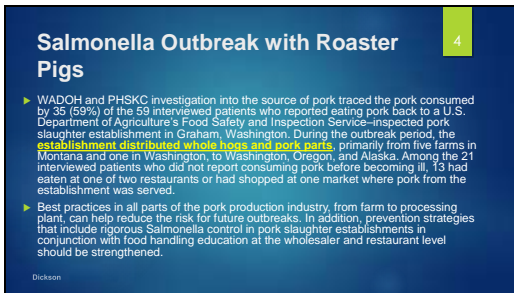
While this was a unique type of Salmonella for the state of Washington, the serotype is commonly identified in pigs in Iowa.

Slide 3



The peak in the epicurve is not uncommon due to the seasonality of roasting pigs at outdoor BBQ.

Slide 4



Information regarding the 2015 outbreak in Washington.

Slide 5



On the left of the slide is a commercially processed roaster pig. They are sorted by carcass weight and individually packaged. On right is a pig roasted for the project.

Slide 6

Live Pig

- ▶ Live weight may range from as low as 35-40 pounds to almost 200 pounds
- ▶ Smaller pigs (~80%; ~<120 pounds) are sourced from large scale operations, usually as "overflow" pigs
- ▶ Some pigs (~20%) sourced from sale barns

Dickson

Pigs in the 35-40 pounds size are likely newly weaned and about 3 weeks old.

"Overflow" pigs are young ones that can be sold because the establishment doesn't need the larger hogs these young pigs would become. Large establishments with efficient operations are the facilities most likely to have these 'overflows'— which is why they have the larger percentage of sales of the smaller pigs.

Slide 7

Roaster Pigs

- ▶ Processed differently from market hogs
 - ▶ Hung by head, not hind legs
 - ▶ Sternum not split
 - ▶ Carcass remains intact, with head
 - ▶ Carcass weight = 78% live weight
 - ▶ Meat (yield) = 30% carcass weight
 - ▶ (not all are processed under Federal Inspection)

Dickson

Although they are generally stunned and bled out the same way, roaster pigs have quite a few differences than the market hogs when processed:

- Because they're generally smaller than hogs, they're hung by their head instead of their hind legs.
- Consumers want the visual display of the whole pig, so the sternum isn't split down the middle of the pig.
- The carcass includes the head which increases the carcass weight but ultimately reduces the meat yield for a comparable carcass weight of a market hog.
- Ultimately, roaster pigs have very little meat yield so operators will possibly need to stuff them to feed a large gathering.
- The major processors are under FSIS, but smaller scale are under state oversight or likely custom/market exempt.

Slide 8

Yield Comparison

Live Weight	Carcass Weight	Meat (Yield)
35.0	27.3	8.19
40.0	31.2	9.36
45.0	35.1	10.53
50.0	39	11.7
55.0	42.9	12.87
60.0	46.8	14.04
70.0	54.6	16.38
80.0	62.4	18.72
90.0	70.2	21.06
100.0	78	23.4
110.0	85.8	25.74
120.0	93.6	28.08

Dickson

There's about a 1/3 of usable meat from a roaster pig. Again—this may drive people to stuff the carcass before cooking.

Slide 9

Roaster Pig – Cooking Methods

- ▶ Carcass are cooked under a variety of highly variable conditions
 - ▶ Pit
 - ▶ Open Grill
 - ▶ Closed grill
- ▶ May be stuffed with boneless pork or other protein

Dickson

There was a limitation of pig size in the study due to the size of the cooking grill available. They were only able to fit a carcass up to 45 pounds in the size of cooking chamber for their grill.

There is substantial the cooking variability of different cooking chambers—pit, closed metal case, grills too small to allow air flow, etc. This should be a point of discussion with end consumers, restaurants, caterers.

Slide
10

Roaster Pig – Cooking Methods 10

- ▶ Carcass are cooked by a variety of individuals
 - ▶ Some operations and restaurants cook regularly (weekly)
 - ▶ Some are cooked by operations that cook infrequently (< 5/year)

Dickson

A key point is there is a range of experience from the cooks—they anecdotally figured that anyone that does it less than 5 times per year is potentially more likely to have errors due to the infrequency of process.

Slide
11

Experimental Data 11

Dickson

Slide
12

Cooking Roaster Pigs 12

- ▶ Maximum carcass weight 45 pounds; limited by size of cooker
- ▶ Range from 42-45 pounds
- ▶ Cooked 4 pigs on 4 different occasions
- ▶ Monitored temperature from cold (~32F) to end point (minimum 200F)

Dickson

Testing was conducted at Iowa State University meat lab (by a coworker that had won awards in numerous national BBQ championships).

Slide
13

Roaster pig stuffed with boneless pork 13




Dickson

This pig is about 43 pounds and stuffed with boneless pork and tied back together.

Slide
14

Thermocouple Insertions 14

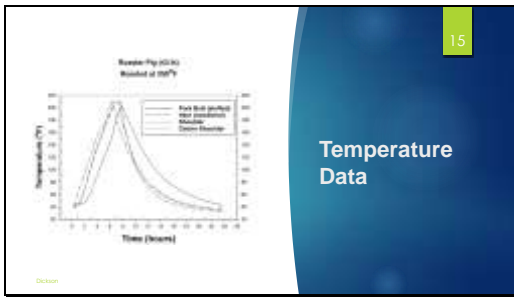


Dickson

The yellow boxes indicate thermocouple locations: right and left hams, the stuffing, right and left shoulders, and between the shoulder blades.

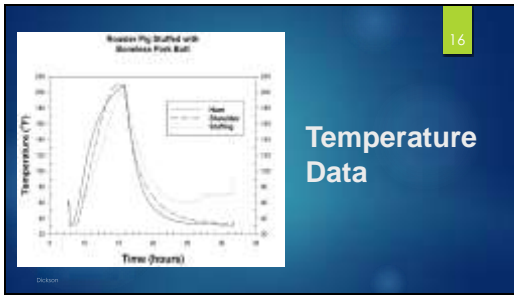
[Spoiler: the stuffing and between the shoulder blades were the slowest to get to cook temp.]

Slide 15



Note the right shift of the temperature/time with the stuffed product indicated by the solid line (it took longer to get to temp).

Slide 16



(Note: We didn't discuss cooling patterns—the products were planned to be rendered so proper cooling was not monitored.)

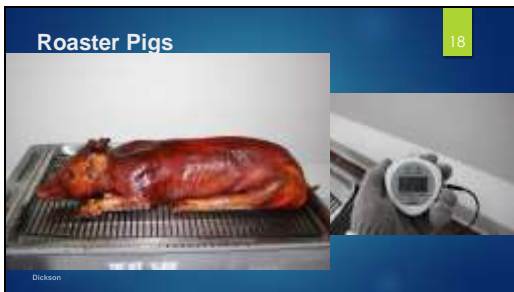
Slide 17

Time to Specific Temperatures

Location	Time to 145°F (hours)	Time to 160°F (hours)
Left Ham	3.11	3.53
Right Ham	2.73	3.14
Left Shoulder	2.79	3.4
Right Shoulder	3.42	4.18
Center Shoulder	4.12	4.89
Roast (Body Cavity)	4.83	5.33

Shoulder temp variation between right and left was likely due to the limitations of the cooking vessel. The center shoulder took longer to reach temps— likely a bit sheltered from the heat source. Clearly, the stuffed product in the cavity was routinely the longest to get to temp.

Slide 18



Here's what the pigs looked like when they are removed from the roaster. The data logger indicates the internal temperature exceeded 200°F.

Slide 19



Since this product is generally “pulled” most operators prefer to cook to 185°F or hotter for quality and yield.

Slide 20

Salmonella Typhimurium I 4,[5],12:i:-

Thermal resistance

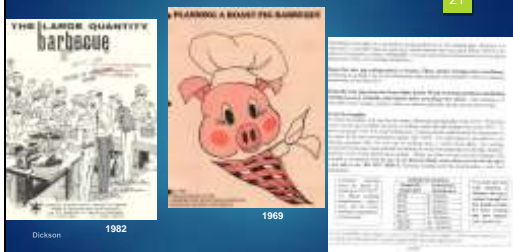
63C	6.5 log reduction (sec)			Appendix A		
	Min	Sec	Temp	6.5 log reduction (sec)	Temp	
Mean	0.40	25.72	167.15	62.3	240	
Std Dev.	0.22	13.03		63.3	169	
68C	Mean	0.18	14.93	97.04	67.8	27
	Std Dev.	0.07	4.23		68.3	22

In the lab, six different isolates of the target organism were tested for thermal resistance from 6 different herds.

The reduction times were compared to the processing in the USDA Lethality Performance Standards for Salmonella listed in Appendix A. Ultimately, he said they were unable to identify any heat resistance with this strain.

Slide 21

Next Steps?



They identified very few materials available on whole roast pig cooking—he will provide the current material provided by some processors.

Slide 22

Next Steps?

- ▶ Information provided with Roaster pigs (information included in the box by processor)
- ▶ Iowa Meat Processor's Association – February 2018
 - ▶ Presentation on food safety, including roaster pigs
 - ▶ 1 page handout on basic food safety practices
 - ▶ Hand out thermometers with demonstration on calibration

They've provided outreach to industry.

Suggestions to focus on:

- Lack of thermometer usage
- Operators that run out of time/get behind/rush the cooking process
- Lack of taking temps in right portion of pig— between shoulders and stuffing are key
- Increasing cooking time if pigs are partially frozen (it takes about 4 days for a pig to thaw when distributed frozen)
- Lack of proper equipment/cooking chambers (some mentioned the metal box that's covered with charcoal might be a better cooking method than a pit or bbq grill)
- Obvious risk of cross contamination and potential Bare Hand Contact issues

Contact Information

- ▶ Jim Dickson
- ▶ 515.294.4733
- ▶ jdickson@iastate.edu

He's happy to answer emails if we have questions or provide additional input.

CFP Safe Handling and Cooking of Roaster Pigs Committee Conference Call

Date: November 19, 2018 (1:00-1:45 p.m. Eastern)

Recording on: Yes No

Reminder of Anti-trust Statement: Yes No

<http://www.foodprotect.org/administration/policies/antitrust-policy/>

Roll Call

Baldwin, Tanja
 Beyer, Nancy
 Bush, Lauren
 Cadet, Melissa
 Hanson, Dana
 Hilton, DeBrena
 Jackson, Jeff
 Johnson, Thomas
 Martin, Dave

McGuire, Meg
 Patel, Jaymin
 Rivas, April
 Seaman, Chuck
 Sedlak, Mandy
 Sparks, Christopher
 Vaccaro, Melissa
 Villareal, Rolando
 Westbrook, Tim

Co-Chairs

Shelton, Susan
 Stapp-Kamotani, Erika

Non-Voting Members

Abley, Melanie
 Idjagboro, Charles
 Krzyzanowski, Becky
 Moore, Veronica

Quorum: Yes No 11/20 Voting Members

Vote on previous conference call's Roll Call and Summation (Initial Call Conducted 10/10/18):

APPROVE DISAPPROVE

APPROVE AS AMENDED

Vote on previous conference call's Summation (Call with Dr. Dickson Conducted 10/17/18):

APPROVE DISAPPROVE

APPROVE AS AMENDED

Agenda review: Yes No

Summation of conference call proceedings:

Committee read the antitrust statement at the beginning of the call. The antitrust statement is also posted on the shared FoodSHIELD site.

After roll call, a brief summary of the two conference calls conducted in October 2018 was provided for the committee to vote on the written meeting summations. The meeting summaries had been housed on FoodSHIELD, shared electronically with members immediately after the conference calls, and emailed with the current meeting agenda for committee review.

Conference call 1: The committee's initial conference call was conducted on 10/10/18 and the written meeting summation included committee member introductions, reviewed the committee charges, drafted the initial timeline for completion of charges, included a request to Dr. Dickson to present on roaster pigs at a future call, and identified the first

subcommittee to conduct a literature review. Committee voted to accept the roll call and summation as written (*Jeff Jackson motioned; Dave Martin seconded; vote unanimous*).

Conference call 2: The committee's second conference call was conducted on 10/17/18 and included a presentation by Dr. James Dickson regarding his research of roaster pig preparation. No roll call was conducted for this meeting and the meeting notes/summation included the slide set provided by Dr. Dickson. Committee voted to accept the summation as written (*Dana Hanson motioned; Jeff Jackson seconded; vote unanimous*).

Committee was reminded that the committee charges will be routinely included on shared committee materials to help ensure charges are met. The individual charges are included here but were not reviewed during the conference call.

1. Identify best practices, or any existing guidance documents, that relate to proper handling and storage of roaster pigs of various sizes.
2. Develop a comprehensive guidance document for food handlers, particularly caterers, that includes detailed best practices for roaster pig preparation. These recommendations would include proper handling, thawing, cooking, and temperature measurement of roaster pigs.
3. Determine appropriate methods of sharing the committee's work.
4. Report the committee's findings and recommendations to the 2020 Biennial Meeting of the Conference for Food Protection.

To begin Charge 2, the committee next reviewed a draft guidance document outline and divided the document topics into two sections (informally named Theoretical Aspects and Practical Aspects) to facilitate forming subcommittees. It was determined that the subcommittees would review the twenty-seven documents identified during the literature review in Charge 1 to identify key concepts/bullet points to include for each section in the guidelines. The subcommittees will report back to the committee at the next conference call to enable the committee to determine points to include in the guidelines.

The members self-selected to volunteer for either the Theoretical group or the Practical Aspects sections with the results posted below.

Theoretical Aspects:

Topics to Cover:

- Purpose of Guideline
- Intended Audience
- History of Associated Illnesses and Lessons Learned
- Where to go for more answers

Volunteers:

- Jeff Jackson
- Nancy Beyer
- Susan Shelton

Practical Aspects:

Topics to Cover:

- Special Considerations & Equipment Rationale for Roasted Pigs
- Receiving, Thawing, and Holding

- Avoiding Cross-Contamination
- Preparing and Cooking
- Serving and Handling Leftovers

Volunteers:

- Dave Martin
- Erika Stapp-Kamotani
- Jaymin Patel
- April Rivas
- Tanja Baldwin
- Dana Hanson

Action Items:

- Erika Stapp and Susan Shelton will reach out to subcommittees to coordinate work on bullet points.
- Each subcommittee (Theoretical Aspects and Practical Aspects) volunteer will use literature review materials to develop key concepts for each of the listed topics listed

Next conference call set: Monday, January 7, 2019 at 1p.m. (Eastern). The purpose of the call will be for the committee to review the key concepts identified by the Theoretical and Practical Aspect subcommittees and to form next tasks to develop the guidance document.

CFP Safe Handling and Cooking of Roaster Pigs Committee
Meeting Summary
January 28, 2019 1:00 p.m. (Eastern)

Welcome and Roll Call

- | | | |
|---|--|---|
| <input type="checkbox"/> Baldwin, Tanja | <input checked="" type="checkbox"/> McGuire, Meg | <i>Co-Chairs</i> |
| <input checked="" type="checkbox"/> Beyer, Nancy | <input type="checkbox"/> Patel, Jaymin | <input type="checkbox"/> Shelton, Susan |
| <input type="checkbox"/> Bush, Lauren | <input checked="" type="checkbox"/> Rivas, April | <input checked="" type="checkbox"/> Stapp-Kamotani, Erika |
| <input checked="" type="checkbox"/> Cadet, Melissa | <input checked="" type="checkbox"/> Seaman, Chuck | |
| <input type="checkbox"/> Hanson, Dana | <input checked="" type="checkbox"/> Sedlak, Mandy | <i>Non-Voting Members</i> |
| <input checked="" type="checkbox"/> Hilton, DeBrena | <input type="checkbox"/> Sparks, Christopher | <input type="checkbox"/> Abley, Melanie |
| <input checked="" type="checkbox"/> Jackson, Jeff | <input checked="" type="checkbox"/> Vaccaro, Melissa | <input checked="" type="checkbox"/> Idjagboro, Charles |
| <input type="checkbox"/> Johnson, Thomas | <input checked="" type="checkbox"/> Villareal, Rolando | <input checked="" type="checkbox"/> Krzyzanowski, Becky |
| <input checked="" type="checkbox"/> Martin, Dave | <input checked="" type="checkbox"/> Westbrook, Tim | <input checked="" type="checkbox"/> Moore, Veronica |

Quorum: Yes No

Reminder of Anti-trust Statement: www.foodprotect.org/administration/policies/antitrust-policy/

Vote on previous conference call's Roll Call and Summation: N/A

Reminder of Charges

1. Identify best practices, or any existing guidance documents, that relate to proper handling and storage of roaster pigs of various sizes.
2. Develop a comprehensive guidance document for food handlers, particularly caterers, that includes detailed best practices for roaster pig preparation. These recommendations would include proper handling, thawing, cooking, and temperature measurement of roaster pigs.
3. Determine appropriate methods of sharing the committee's work.
4. Report the committee's findings and recommendations to the 2020 Biennial Meeting of the Conference for Food Protection.

Current Status of Charge 2

Interim Reports from Theoretical and Practical Concepts.

Reviewed the outline developed from the Theoretical Aspects Subcommittee

Reviewed April's chart (Practical Aspects Subcommittee) that provided bullet points for 5 of the articles pertaining to each topic.

Three of the members for the Practical Aspects Subcommittee were not able to attend this meeting to provide an update – Jaymin, Dana, and Tanja. Mandy volunteered to check in with Jaymin to see if he needs assistance. Melissa V. is to check in with Dana. And Melissa C. is to check in with Tanja.

Committee will meet again in 2 weeks with the anticipation that the remaining articles will be reviewed for key concepts and important considerations.

Set date and time for next conference call.

February 11 at 1pm ET.

CFP Safe Handling and Cooking of Roaster Pigs Committee
Meeting Summary
February 11, 2019 1:00 p.m. (Eastern)

Recording on: Yes No

Reminder of Anti-trust Statement: Yes No

Welcome and Roll Call

Baldwin, Tanja

Beyer, Nancy

Bush, Lauren

Cadet, Melissa

Hanson, Dana

Hilton, DeBrena (retired)

Jackson, Jeff

Johnson, Thomas

Martin, Dave

McGuire, Meg

Patel, Jaymin

Rivas, April

Seaman, Chuck

Sedlak, Mandy

Sparks, Christopher

Vaccaro, Melissa

Villareal, Rolando

Westbrook, Tim

Co-Chairs

Shelton, Susan

Stapp-Kamotani, Erika

Non-Voting Members

Abley, Melanie

Idjagboro, Charles

Krzyzanowski, Becky

Moore, Veronica

Quorum: Yes No

Vote on previous conference call's Roll Call and Summation:

N/A. Please review meeting summaries from 1/28/19 and 2/11/19 fore vote at next conference call.

Reminder of Charges

1. Identify best practices, or any existing guidance documents, that relate to proper handling and storage of roaster pigs of various sizes.
2. Develop a comprehensive guidance document for food handlers, particularly caterers, that includes detailed best practices for roaster pig preparation. These recommendations would include proper handling, thawing, cooking, and temperature measurement of roaster pigs.
3. Determine appropriate methods of sharing the committee's work.
4. Report the committee's findings and recommendations to the 2020 Biennial Meeting of the Conference for Food Protection.

Committee Member Retirement

Local Regulator, DeBrena Hilton, has retired from the committee. With three remaining local regulator representatives on the committee, we have been advised we do not need to find a replacement. We will provide official notification and a revised roster to the Executive Board via a periodic status report.

Periodic Status Report

We have two periodic reports updating on our progress toward the charges of our committee due to the CFP Executive Board. Our first status report is due by March 1, 2019 and the second will be due by July 1, 2019. A draft will be shared for committee review.

Current Work on Charge 2

- The committee adjusted the draft outline to discuss key points from theoretical and practical concepts literature review. Several committee members volunteered to draft language for each of the sections (see Action Items below).
- USDA sees cross contamination as substantial concern and potential for pigs drying out could increase Salmonella resistance. Erika will reach out to food scientists at USDA to verify safety steps.

Action Items:

- Erika and Susan to work with subcommittees to draft language:
 - Section 1 and 2: **Jeff Jackson** to draft language for the introduction to the document and intended audience.
 - Section 3: **Nancy Beyer, Melissa Vaccaro, and Jaymin Patel** to draft language for *History of Associated Illnesses and Lessons Learned 3* incorporating Theoretical Concepts.
 - Section 4: **Erika Stapp-Kamotani, Veronica Moore, Dana Hanson, and Susan Shelton** to draft language for *Special Considerations & Equipment Rationale for Roasted Pigs* incorporating Analytical Concepts.
- Draft language to be completed by 3/11/19 prior to next meeting

Date and time for next conference call: 3/11/19 at 1:00 p.m. (eastern) to review draft language developed.

CFP Safe Handling and Cooking of Roaster Pigs Committee
Meeting Summary
March 11, 2019 1:00 p.m. (Eastern)

Recording on: Yes No

Reminder of Anti-trust Statement: Yes No

Welcome and Roll Call

Baldwin, Tanja

Beyer, Nancy

Bush, Lauren

Cadet, Melissa

Hanson, Dana

Hilton, DeBrena (retired)

Jackson, Jeff

Johnson, Thomas

Martin, Dave

McGuire, Meg

Patel, Jaymin

Rivas, April

Seaman, Chuck

Sedlak, Mandy

Sparks, Christopher

Vaccaro, Melissa

Villareal, Rolando

Westbrook, Tim

Co-Chairs

Shelton, Susan

Stapp-Kamotani, Erika

Non-Voting Members

Abley, Melanie

Idjagboro, Charles

Krzyzanowski, Becky

Moore, Veronica

Quorum: Yes No

Vote on previous conference call's Roll Call and Summation (Call Conducted 1/28/19):

Vote delayed due to lack of quorum.

APPROVE DISAPPROVE

APPROVE AS AMENDED

Vote on previous conference call's Summation (Call Conducted 2/11/19):

Vote delayed due to lack of quorum.

APPROVE DISAPPROVE

APPROVE AS AMENDED

Reminder of Charges

1. Identify best practices, or any existing guidance documents, that relate to proper handling and storage of roaster pigs of various sizes.
2. Develop a comprehensive guidance document for food handlers, particularly caterers, that includes detailed best practices for roaster pig preparation. These recommendations would include proper handling, thawing, cooking, and temperature measurement of roaster pigs.
3. Determine appropriate methods of sharing the committee's work.
4. Report the committee's findings and recommendations to the 2020 Biennial Meeting of the Conference for Food Protection.

Periodic Status Report

Our first periodic status report has been received and accepted by the Executive Board. A copy was provided to the committee. We plan to participate in the Executive Board meeting (April 3, 2019)

to present current activities of the committee. If you have suggestions for inclusion, please let Erika or Susan know.

Current Work on Charge 2

Draft 1 of the guideline presented today. Currently, draft language from the three groups was combined into one document with minimal edits. Thank you Jeff Jackson, Nancy Beyer, Melissa Vaccaro, Jaymin Patel, and Erika Stapp-Kamotani for drafting several sections of the first version of the guidance document.

Question: Is there a preferred length of document? CFP committees have materials that range in length; the key is to meet the needs of the audience. We might want to consider preparing shorter sheets or infographics for changing audience needs.

Question: Does FSIS plan to take ownership of the document? No. While FSIS may link to the document if it is available, it will be a product of CFP and will not be owned by FSIS.

Question: Should we share this draft with others outside the committee for review? Discussed waiting until Draft 2 is available for review; current draft is not ready for an external audience and does not include full information.

Action Items:

- March-April: Erika Stapp-Kamotani, Veronica Moore, and Susan Shelton will update Draft 1 with additional material to create Draft 2. Erika will forward to FSIS partners for continued food safety review.
- May: Draft 2 to be sent to committee members.
- Consider other partners you think would be able to provide a review of Draft 2. Also think about how to share the document with audiences—info sheets, infographics, etc.

Date and time for next conference call: May 13, 2019 1:00 p.m.

CFP Safe Handling and Cooking of Roaster Pigs Committee
Meeting Summary
May 28, 2019 1:00 p.m. (Eastern)

Recording on: Yes No

Reminder of Anti-trust Statement: Yes No

Welcome and Roll Call

Baldwin, Tanja

Beyer, Nancy

Bush, Lauren

Cadet, Melissa

Hanson, Dana

Hilton, DeBrena (retired)

Jackson, Jeff

Johnson, Thomas

Martin, Dave

McGuire, Meg

Patel, Jaymin

Rivas, April

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Sedlak, Mandy

Sparks, Christopher

Vaccaro, Melissa

Villareal, Rolando

Westbrook, Tim

Co-Chairs

Shelton, Susan

Stapp-Kamotani, Erika

Non-Voting Members

Abley, Melanie

Idjagboro, Charles

Krzyzanowski, Becky

Moore, Veronica

Quorum: Yes No

Vote on previous conference call's Roll Call and Summation:

N/A

Reminder of Charges

1. Identify best practices, or any existing guidance documents, that relate to proper handling and storage of roaster pigs of various sizes.
2. Develop a comprehensive guidance document for food handlers, particularly caterers, that includes detailed best practices for roaster pig preparation. These recommendations would include proper handling, thawing, cooking, and temperature measurement of roaster pigs.
3. Determine appropriate methods of sharing the committee's work.
4. Report the committee's findings and recommendations to the 2020 Biennial Meeting of the Conference for Food Protection.

Review of Section 4 – the Practical Section

The members on the call reviewed the common practices associated with roaster pig handling and cooking. With each practice, the document covered the potential food safety concerns and practical recommendations to mitigate those food safety concerns.

Action Items:

- Combine the various sections together and review

CFP Safe Handling and Cooking of Roaster Pigs Committee
Meeting Summary
September 23, 2019 11:00 a.m. (Eastern)

Recording on: Yes No

Reminder of Anti-trust Statement: Yes No

Welcome and Roll Call

Baldwin, Tanja

Beyer, Nancy

Bush, Lauren

Cadet, Melissa

Hanson, Dana

Hilton, DeBrena (retired)

Jackson, Jeff

Johnson, Thomas

Martin, Dave

McGuire, Meg

Patel, Jaymin

Rivas, April

Seaman, Chuck

Sedlak, Mandy

Sparks, Christopher

Vaccaro, Melissa

Villareal, Rolando

Westbrook, Tim

Co-Chairs

Shelton, Susan

Stapp-Kamotani, Erika

Non-Voting Members

Abley, Melanie

Idjagboro, Charles

Krzyzanowski, Becky

Moore, Veronica

Quorum: Yes No

Vote on previous conference call's Roll Call and Summation:

N/A.

Reminder of Charges

1. Identify best practices, or any existing guidance documents, that relate to proper handling and storage of roaster pigs of various sizes.
2. Develop a comprehensive guidance document for food handlers, particularly caterers, that includes detailed best practices for roaster pig preparation. These recommendations would include proper handling, thawing, cooking, and temperature measurement of roaster pigs.
3. Determine appropriate methods of sharing the committee's work.
4. Report the committee's findings and recommendations to the 2020 Biennial Meeting of the Conference for Food Protection.

Review of Edits to Current Draft

The members on the call reviewed the tracked changes on the draft shared on 9/9/19. In addition to providing a few word changes or deletions, the participants identified the following suggestions for the next draft:

- Add specific language regarding outbreaks linked to retail food establishments to help apply to FDA Model Food Code.
- Still need to add missing sources for several outbreaks in *History of Associated Illnesses and Lessons Learned* section.
- Modify safe instructions for how to stuff a pig in the *Pig Preparation* section. Emphasize the increased cooking time and other considerations.

Next Steps

1. Compile changes into next draft. Share prior to next conference call.
2. Determine communication to stakeholders.
3. Draft CFP Issues.

Action Items:

- April to provide comments on safe stuffing of roaster pigs to Erika and Susan.
- Erika to add additional photos; work on edits.
- Susan to provide citations for Washington-associated outbreaks and provide image of EPA Registry Number for sanitizer. Also review outbreaks to identify commercial establishments. Provide one-pager infographic before next meeting.

Date and time for next conference call: Tuesday 10/22/19 1:00 p.m. (eastern)

CFP Safe Handling and Cooking of Roaster Pigs Committee
Meeting Summary
October 22, 2019 1:00 p.m. (Eastern)

Recording on: Yes No

Reminder of Anti-trust Statement: Yes No

Welcome and Roll Call

Baldwin, Tanja

Beyer, Nancy

Bush, Lauren

Cadet, Melissa

Hanson, Dana

Hilton, DeBrena (retired)

Jackson, Jeff

Johnson, Thomas

Martin, Dave

McGuire, Meg

Patel, Jaymin

Rivas, April

Seaman, Chuck

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Non-Voting Members

Abley, Melanie

Idjagboro, Charles

Krzyzanowski, Becky

Moore, Veronica

Quorum: Yes No

Vote on previous conference call's Roll Call and Summation:

N/A.

Reminder of Charges

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2. Develop a comprehensive guidance document for food handlers, particularly caterers, that includes detailed best practices for roaster pig preparation. These recommendations would include proper handling, thawing, cooking, and temperature measurement of roaster pigs.
3. Determine appropriate methods of sharing the committee's work.
4. Report the committee's findings and recommendations to the 2020 Biennial Meeting of the Conference for Food Protection.

Review of Edits to Current Draft

The members on the call brainstormed different ways the document could be shared. FDA recommended sharing during their partnership meetings with stores, restaurants, and institutions. The states that have a Food Protection Taskforce could make the document available on their websites. AFDO may be able to distribute directly to states and local jurisdictions. It may also be possible to work with NEHA, IAFP, and NAMI to have them share the document with their constituents. In addition, the Centers for Excellence may be willing to share the document.

April Rivas could not attend the meeting, but later emailed with her recommendations of press release, Food Safety News, NEHA (and to announce it in JEH/NACCHO), and ServSafe / NRFSP (and National Restaurant Association).

Next Steps

1. Finalize the draft.
2. Finalize CFP Issues.

Action Items:

- Erika to work on the final CFP Issues.
- Susan to provide citations for Washington-associated outbreaks and provide image of EPA Registry Number for sanitizer. Also review outbreaks to identify commercial establishments. Provide one-pager infographic before next meeting.

Date and time for next conference call: N/A