Conference for Food Protection 2020 Issue Form

Issue: 2020 III-003

Council Recommendation:	Accepted as Submitted		Accepted as _ Amended		No Action	
Delegate Action:	Accepted		_ Rejected		_	
All information above the line is for conference use only.						
Issue History:						
This is a brand new Is	ssue.					
Title:						
SHC-RPC - 3 Sharing	g of Guidance Do	cument	for Roaster Pig	Cookin	g	

Issue you would like the Conference to consider:

At the 2018 biennial meeting, Issue # 2018 III-023 charged the Safe Handling and Cooking of Roaster Pigs Committee with "Determining appropriate methods of sharing the committee's work." The Committee would like the Conference to request various organizations to make this document available to their respective constituents. The Committee would also like the Conference to develop a press release for major networks and develop an article for the Food Safety News announcing the availability of this document and its intended purpose.

Public Health Significance:

This guidance document provides practical recommendations for the safe handling, preparation, and cooking of roaster pigs. It contains a synopsis on lessons learned from previous outbreaks and a discussion on common handling and cooking practices of roaster pigs. This discussion describes the food safety risks associated with certain practices and practical recommendations to mitigate the food safety risks.

Recommended Solution: The Conference recommends...:

The Conference recommends...

1. A letter be sent to the Food and Drug Administration (FDA) requesting:

that the most recent edition of the Food Code (Annex 2, Part 3 - Supporting Documents) be amended to include a reference to the CFP document titled "Whole Roaster Pigs: Guidance for the Safe Handling and Cooking" with phrasing similar to:

Roaster pigs present unique challenges for handling and cooking due to their variable, and sometimes, large size. Improper handling and inadequate cooking of roaster pigs has contributed to several outbreaks. This guidance document provides practical recommendations for the safe handling, preparation, and cooking of roaster pigs. It

contains a synopsis on lessons learned from previous outbreaks and a discussion on common handling and cooking practices of roaster pigs. This discussion describes the food safety risks associated with certain practices and practical recommendations to mitigate the food safety risks; and

- 2. That the document be shared through their partnership meetings with stores, restaurants, and institutions;
- A. A letter be sent to the following organizations requesting that they inform their respective constituents of the document and make the document readily available to their constituents:
 - 1. Association of Food and Drug Officials (AFDO),
 - 2. National Environmental Health Association (NEHA),
 - 3. International Association for Food Protection (IAFP),
 - 4. North American Meat Institute (NAMI),
 - 5. Association of American Meat Producers (AAMP),
 - 6. National Pork Board,
 - 7. National Restaurant Association and the National Registry for Food Safety Professionals (NRFSP),
 - 8. Food Safety and Inspection Service (FSIS),
 - 9. Centers for Disease Control and Prevention's (CDC) Integrated Food Safety Centers of Excellence, and
 - 10. ServSafe:
- B. A letter be sent to the States to make the document available on their applicable websites, such as the Food Protection Taskforce, and
- 3. The Conference develops a press release to the major networks announcing the availability of the document;
- 4. The Conference prepares an article for the Food Safety News regarding the availability of the document and its purpose.

Note: Draft CPF guidance document is attached to Issue titled: Report - Safe Handling and Cooking of Roaster Pigs Committee (SHCRPC); approval of the document is requested in Issue titled: SHCRPC - Approval of Guidance Document the Safe Handling and Cooking of Roaster Pigs

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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.