**Conference for Food Protection**

**2020 Issue Form**

**Issue: 2020 III-018**

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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 Rotisserie Chicken Food Safety Committee

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

The Conference recommends that a Rotisserie Chicken Food Safety Committee be convened of members from all constituencies in the CFP. The Conference recommends FSIS support this committee with agency resources, including active engagement from advisory members and FSIS subject matter experts. The Committee will be charged with:

1. Identifying best practices and existing guidance documents that relate to the preparation of rotisserie chicken at retail,

2. Developing a comprehensive guidance document for retail food establishments with best practices specific to rotisserie chicken preparation to ensure general Food Code recommendations are followed. These recommendations would include proper handling during preparation, cooking procedures to achieve lethality, temperature measurement protocol, and post-processing handling,

3. Determining appropriate mechanisms for distributing the guideline and related outreach, such as:

1. Posting to state and local health department websites or resource libraries;
2. Incorporating into CFP training programs and posting to the CFP website, and
3. Requesting through FDA that the Food Code Annex be amended by adding a reference to the new guidance document and posting this information on the CFP website, and

4. Reporting the committee's findings and recommendations to the 2022 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.