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Approved 4/20/2016

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COMMITTEE NAME: Safe Handling and Cooking of Roaster Pigs Committee

DATE OF REPORT: Initial fall progress report Spring progress report Second fall progress report

Date submitted: 7/12/2019

Date amended (if applicable): [Click here to enter a date.](#)

Date accepted by Executive Board: [Click here to enter a date.](#)

COMMITTEE ASSIGNMENT: Council I Council II Council III Executive Board

REPORT SUBMITTED BY: Erika Stapp-Kamotani and Susan Shelton

COMMITTEE CHARGE(S):

Issue # 2018-III-023

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.

COMMITTEE WORK PLAN AND TIMELINE:

• **Charge 1: October 10, 2018 - November 19, 2018**

- The Literature Review Subcommittee conducted the literature review to identify existing materials related to Charge 1. Literature review included other countries and species, epidemiological findings from previous outbreaks, scientific reports on temperatures in roaster pigs, and non-expert opinions. The non-expert opinions provided background on what is done and knowledge on the intended audience's thought-process.
- Identified materials posted to FoodSHIELD page specific to committee for screen sharing and material repository.
- Dr. James Dickson (Iowa State University, Department of Animal Science) provided his review on roaster pigs and associated food safety issues.

• **Charge 2: November 19, 2018 – June 2019**

- The committee divided into two subcommittees to review the articles. The Theoretical Aspects Subcommittee reviewed the articles to glean best practices "in theory," develop the "why this is important," and the "how this relates to the intended audience." The Practical Aspects Subcommittee reviewed the articles to determine what is really done in practice and document the key points (what they did right, what they did wrong).
- Develop of guidance document outline. Five additional subcommittees were created to draft the language for each section of the outline. These subcommittees are numbered for the section they will be working on. Subcommittee 1 and 2 will develop the purpose of the guideline and relate the document to the intended audience. Each section will comprise about 2% of the document. Subcommittee 3 will review the epidemiological findings associated with the outbreaks. This section will comprise about 24% of the document. Subcommittee 4 will discuss the special considerations of roaster pigs and will comprise approximately 70% of the document. The last Subcommittee will focus on where to go for additional information and will comprise about 2% of the document.
- Provide scientific basis for key points. In section 4, the Subcommittee will take key points from the literature review and expand on why those actions were good or bad, how those actions impacted food safety, and what are some things to consider if electing to perform certain actions (like resting the pig for an hour after cooking – monitoring the temperature needs to be considered).
- Draft guidance document created.
- Review edit draft guidance document into a final version.

• **Charge 3: July 2019 – September 2019**

- Determine methods for sharing work.
- Develop accessory materials, if needed.

• **Charge 4: October 15, 2019 – March 30, 2020**

- Provide final committee report and prospective committee issues to the Executive Board for review.
- Report committee findings at the 2020 Biennial Meeting of the Conference for Food Protection.

COMMITTEE ACTIVITIES:

1. Dates of committee meetings or conference calls:

- a. 10/10/18: Introductory Committee conference call: Introduction of members, charges, FoodSHIELD repository, and process; development of working timeline; develop subcommittees to conduct literature review
- b. 10/17/18: Conference call with Dr. James Dickson (Iowa State University) reviewing cooking handling, cooking, and common practices with preparing roaster pigs
- c. 11/19/18: Conference call to discuss literature review results and assign subcommittees (Theoretical and Analytical Aspects) to read literature to identify key points for guidance document outline
- d. 11/27/18 Technical Aspects Subcommittee teleconference to identify highlights from literature review related to outbreaks and historical references linked to food preparation practices of roaster pigs or similar cooking styles
- e. 12/4/18 Analytical Aspects Subcommittee teleconference to identify highlights from literature review related to the process for handling, preparing, and cooking roaster pigs from farm to fork
- f. 1/7/19: Conference call rescheduled for 1/28/19 due to federal work stoppage
- g. 1/28/19: Conference call to review subcommittee work on guidance document key points; Analytical Aspects subcommittee affected by federal work stoppage and was reformed
- h. 2/11/19: Conference call to adjust the draft outline to incorporate key points identified by subcommittees and new subcommittees formed to create Guidance Document Draft 1
- i. 3/11/19: Conference call to share rough draft of the guidance document and to create a subcommittee to initiate the review process.
- j. 4/23/19: Section 4 Subcommittee met to review the draft and provide preliminary comments before sending to the group.
- k. 5/28/19: Conference call to review Section 4 with the entire group and create subcommittee to perform initial edits to draft guidance document.
- l. 6/4/19: Guidance Review Subcommittee met to conduct the first review of the draft guidance document and decide on the style to be used.

2. Overview of committee activities:

- a. Committee has used multiple subcommittees to complete a literature review of applicable materials, draft an outline of key points to be covered in final guidance, and begun drafting language. The committee appears to have an effective representation of stakeholders, knowledge, skills, and abilities to produce quality material.

3. Charges COMPLETED and the rationale for each specific recommendation:

- a. Charge 1: Literature review complete and identified existing guidance materials and epidemiological data related to roaster pigs.
- b. Charge 2: Guidance document drafted.

4. Status of charges still PENDING and activities yet to be completed:

- a. Charge 2: Finalize final draft.
- b. Charge 3: Appropriate methods of sharing the committee work will be finalized after the guidance is complete.
- c. Charge 4: Committee findings will be provided in final report to Executive Board and presented at 2020 Biennial Meeting

COMMITTEE REQUESTED ACTION FOR EXECUTIVE BOARD: **No requested action at this time**

1. Acknowledge the Safe Handling & Cooking of Roaster Pig Committee periodic status report.
2. Approve the removal of Lauren Bush, consumer, from the committee roster. The Board voted Anne Dolhanyk to take her place as a consumer representative.

ATTACHMENTS:**1. Content Documents:**

- a. **Committee Member Roster:** See changes noted above under “requested action” No changes to previously approved roster
“Committee Members Template” (Excel) available at: www.foodprotect.org/work/ Committee roster to be submitted as a PDF attachment to this report.
- b. **Committee Generated Content Documents (OPTIONAL):** No draft content documents submitted at this time

2. Supporting Attachments (OPTIONAL): Not applicable