

Food Code

U.S. Public Health Service



FDA

MEAT ROASTS & THE FOOD CODE

<https://fccdl.in/doytz9tsTG>

Roast Definition

- FDA
- USDA, FSIS
- According to the North American Meat Processors Association, Meat Buyers Guide
 - Steaks are considered to be cuts that are portioned from subprimals or primals (chuck, loin, rib & round).
 - Roasts are not further portioned, and are cooked as primals or subprimals.
- Multiple portions requiring relatively lengthy cooking times.

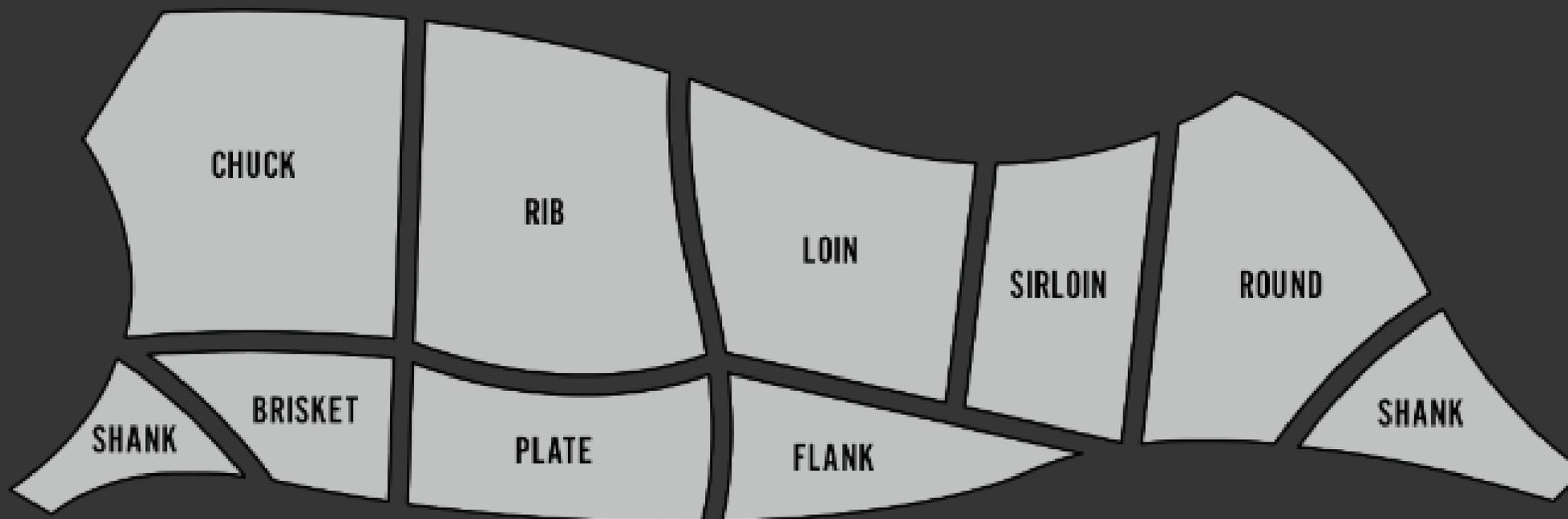
Food Code Definitions

- **"Primal cut"** means a basic major cut into which carcasses and sides of MEAT are separated, such as a beef round, pork loin, lamb flank, or veal breast.
- **"Meat"** means the flesh of animals used as FOOD including the dressed flesh of cattle, swine, sheep, or goats and other edible animals, *except FISH, POULTRY, and wild GAME ANIMALS as specified under Subparagraphs 3-201.17(A)(3) and (4).*

Steak- injected vs whole

- **“Intact Meat”** (**new**) means a cut of whole muscle(s) MEAT that has not undergone COMMINUTION, INJECTION, MECHANICAL TENDERIZATION, or reconstruction.
- **“Whole-muscle, intact beef”** means whole muscle beef that is not injected, mechanically tenderized, reconstructed, or scored and marinated, from which beef steaks may be cut.
- **CL-Internal 155°F/17 sec vs 145°F surface and color change**

VIEW THE PRIMAL CUTS:



<https://www.beefitswhatsfordinner.com/cuts#explore-steaks>

Gyro, Shwarma

- Not a roast
- Comminuted meat
- Best practice
 - ask about process
 - raw vs RTE
 - cooking
 - cooling
 - reheating

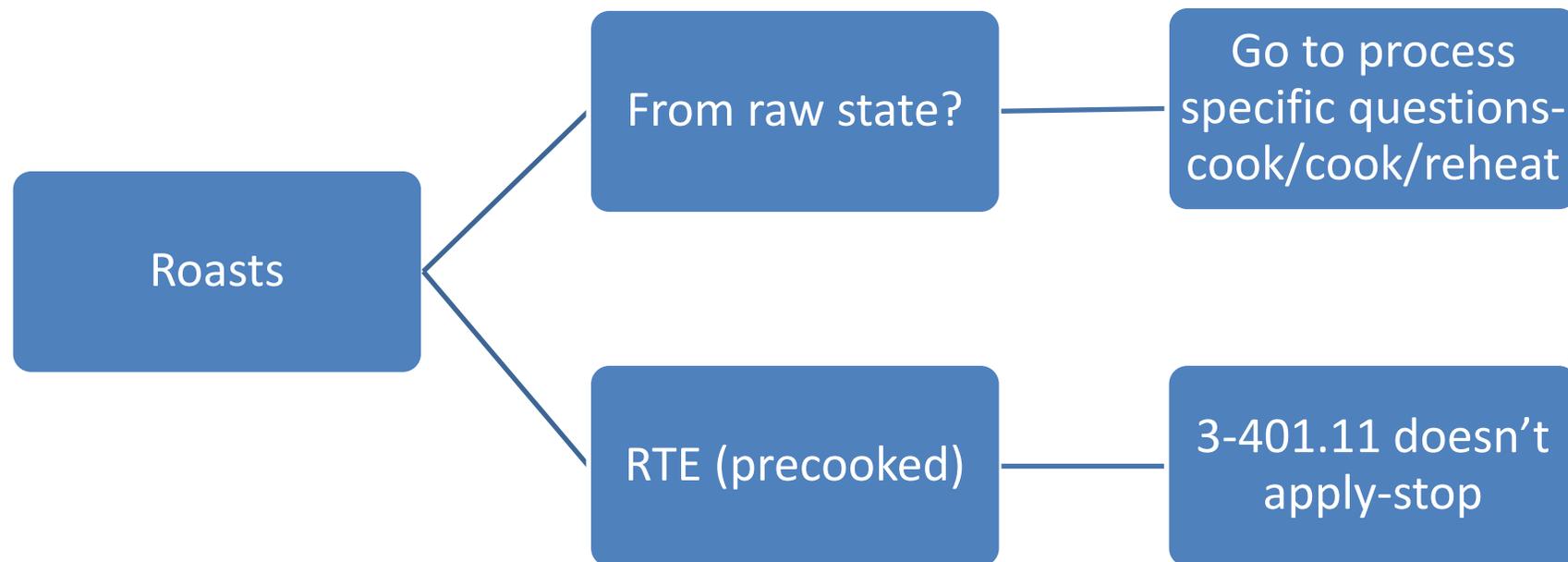


How Do You Know a Facility Serves Roasts?

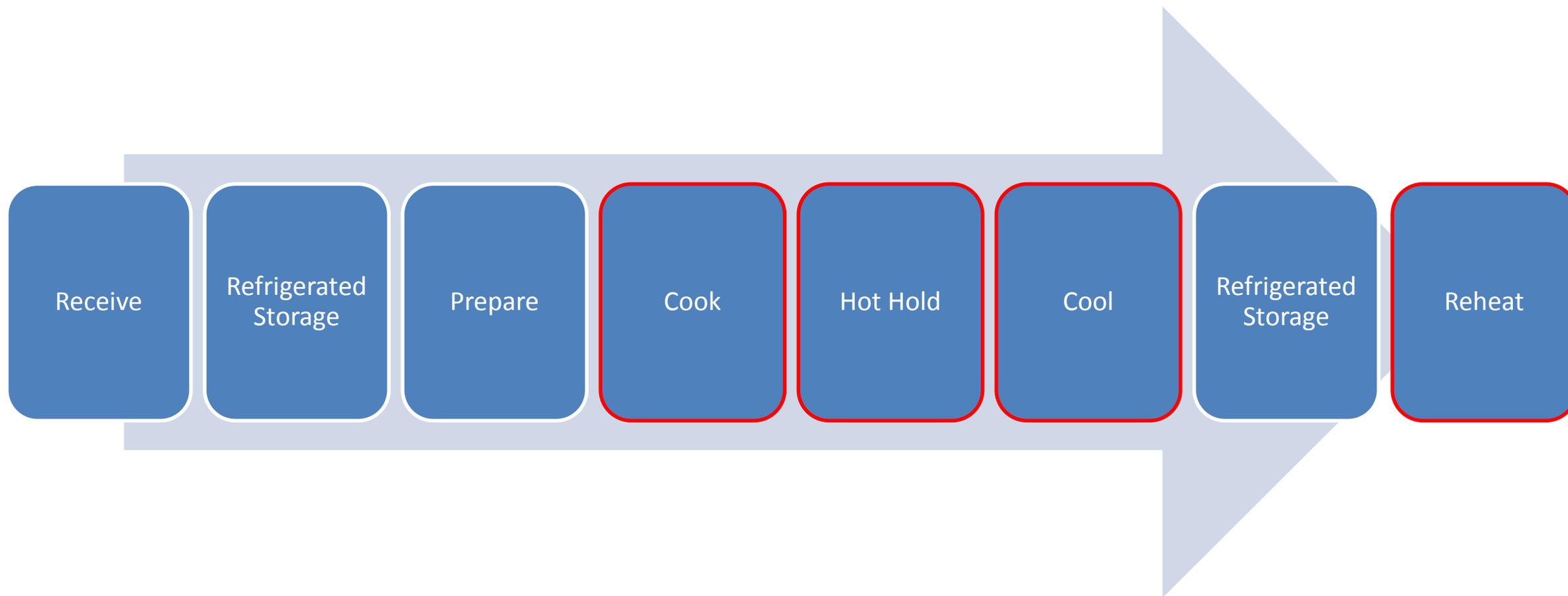
- Possible questions to ask
- Menu review
- Other clues



Initial Determination

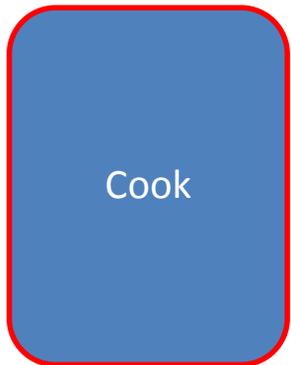


Roast Preparation Process



Potential Hazards

- Survival / Inadequate Cook
- Cross-contamination
- Proliferation
 - Lengthy come-up time / Inordinate dwell time
 - Improper hot-holding, cooling, cold-holding and re-heating
 - Spore-formers
 - *C. perfringens*, *B. cereus*, *S. aureus*



3-401.11 Raw Animal Foods.

- (A) Except as specified under ¶ (B) and in ¶¶ (C) and (D) of this section, raw animal FOODS such as EGGS, FISH, MEAT, POULTRY, and FOODS containing these raw animal FOODS, shall be cooked.....
- (B) Whole MEAT roasts including beef, corned beef, lamb, pork, and cured pork roasts such as ham shall be cooked:
 - (1) As specified in the following chart, to heat all parts of the FOOD to a temperature and for the holding time that corresponds to that temperature: ^P

3-401.11 Raw Animal Foods Cont.

Temperature °C (°F)	Time ₁ in Minutes	• Temperature °C (°F)	Time ₁ in Seconds
• 54.4 (130)	112	• 63.9 (147)	134
• 55.0 (131)	89	• 65.0 (149)	85
• 56.1 (133)	56	• 66.1 (151)	54
• 57.2 (135)	36	• 67.2 (153)	34
• 57.8 (136)	28	• 68.3 (155)	22
• 58.9 (138)	18	• 69.4 (157)	14
• 60.0 (140)	12	• 70.0 (158)	0
• 61.1 (142)	8		
• 62.2 (144)	5		
• 62.8 (145)	4		

Provides a 6.5-log reduction of Salmonella

<http://www.fsis.usda.gov/wps/portal/fsis/topics/regulatory-compliance/compliance-guides-index/compliance-guides-index>

¹Holding time may include postoven heat rise.



3-401.11 Raw Animal Foods Cont.

- and;
- (2) If cooked in an oven, use an oven that is **preheated** to the temperature specified for the roast's weight in the following chart and that is held at that temperature: ^{Pf}

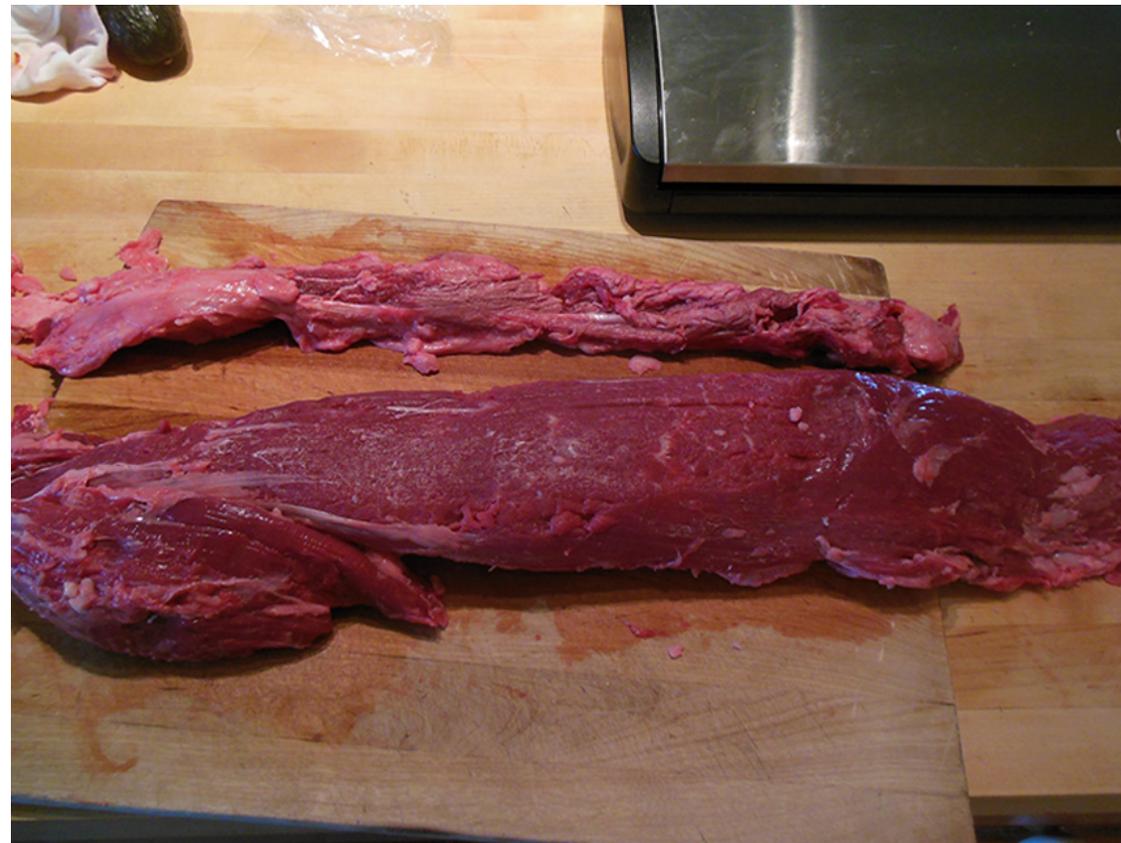
Oven Type	Less than 4.5 kg (10 lbs)	4.5 kg (10 lbs) or More
Still Dry	177°C (350°F) or more	121°C (250°F) or more
Convection	163°C (325°F) or more	121°C (250°F) or more
High Humidity ¹	121°C (250°F) or less	121°C (250°F) or less

¹Relative humidity greater than 90% for at least 1 hour as measured in the cooking chamber or exit of the oven; or in a moisture-impermeable bag that provides 100% humidity.

Undercooking of Roasts

- In process of cooking with CA
 - Prime Rib

- Undercook/cool/serve with CA
 - Beef tenderloin

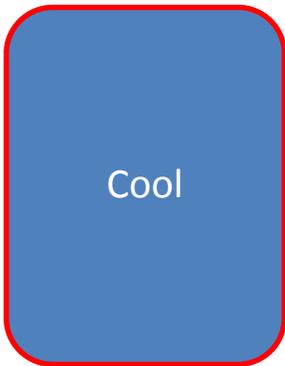


3-401.11 Raw Animal Foods Cont.

- *(D) A raw animal FOOD such as ... or rare MEAT... may be served or offered for sale upon CONSUMER request or selection in a READY-TO-EAT form if:*
 - Not a HSP
 - If from child's menu, no comminuted meat; **and**
 - The CONSUMER is informed as specified under § 3-603.11; **or**
 - The RA grants a VARIANCE from ¶ (A) or (B) of this section as specified in § 8-103.10

3-501.16 Time/Temperature Control for Safety Food, Hot and Cold Holding.

- (A) Except during preparation, cooking, or cooling, or when time is used as the public health control as specified under §3-501.19, and except as specified under ¶ (B) and in ¶ (C) of this section, TCS Food shall be maintained:
 - (1) At 57°C (135°F) or above, *except that roasts cooked to a temperature and for a time specified in ¶ 3-401.11(B) or reheated as specified in ¶ 3-403.11(E) may be held at a temperature of 54°C (130°F) or above;*^P or
 - (2) At 5°C (41°F) or less. ^P



3-501.14 Cooling.

- (A) Cooked TIME/TEMPERATURE CONTROL FOR SAFETY FOOD shall be cooled:
 - (1) Within 2 hours from 57°C (135°F) to 21°C (70°F); ^P and
 - (2) Within a total of 6 hours from 57°C (135°F) to 5°C (41°F) or less. ^P

3-403.11 Reheating for Hot Holding.

- (A) Except as specified under ¶¶ (B) and (C) and in ¶ (E) of this section, TIME/TEMPERATURE CONTROL FOR SAFETY FOOD that is cooked, cooled, and reheated for hot holding shall be reheated so that all parts of the FOOD reach a temperature of at least 74°C (165°F) for 15 seconds. ^P
- (D) Reheating for hot holding as specified under ¶¶ (A) from (41°F) to (165°F) of this section may not exceed 2 hours. ^P
- (E) *Remaining unsliced portions of MEAT roasts that are cooked as specified under ¶ 3-401.11(B) may be reheated for hot holding using the oven parameters and minimum time and temperature conditions specified under ¶ 3-401.11(B).*

Questions?

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