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
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

Roasts

From raw state? → Go to process specific questions - cook/cook/reheat

RTE (precooked) → 3-401.11 doesn’t apply - stop
Roast Preparation Process

Receive
Refrigerated Storage
Prepare
Cook
Hot Hold
Cool
Refrigerated Storage
Reheat
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:  

  [Chart]

  - Temperature 1
  - Temperature 2
  - Temperature 3

  [Holding times for different temperatures]
3-401.11 Raw Animal Foods Cont.

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

Supplementary text:

- Provides a 6.5-log reduction of Salmonella
- [Link to USDA FSIS Compliance Guide](http://www.fsis.usda.gov/wps/portal/fsis/topics/regulatory-compliance/compliance-guides-index/compliance-guides-index)

<sup>1</sup>Holding 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:

<table>
<thead>
<tr>
<th>Oven Type</th>
<th>Less than 4.5 kg (10 lbs)</th>
<th>4.5 kg (10 lbs) or More</th>
</tr>
</thead>
<tbody>
<tr>
<td>Still Dry</td>
<td>177°C (350°F) or more</td>
<td>121°C (250°F) or more</td>
</tr>
<tr>
<td>Convection</td>
<td>163°C (325°F) or more</td>
<td>121°C (250°F) or more</td>
</tr>
<tr>
<td>High Humidity¹</td>
<td>121°C (250°F) or less</td>
<td>121°C (250°F) or less</td>
</tr>
</tbody>
</table>

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; or
  
  — (2) At 5°C (41°F) or less.
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); and
  - (2) Within a total of 6 hours from 57°C (135°F) to 5°C (41°F) or less.
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?

Donna Wanucha, REHS
Retail Food Specialist
Office of State Cooperative Programs
U.S. Food & Drug Administration
Email: Donna.Wanucha@fda.hhs.gov