



Insider Newsletter – Vol. 11 Issue 12

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FOOD SAFETY – So what happened to Porky the Pig?

Recent advances in food safety and increased nutritional content of today's pork (most pork has become 16% leaner over the past 20 years according to the National Pork Board) has contributed to the USDA announcement that it's safe to cook pork medium rare (145°F/63°C). In response to this announcement a recent article in Post City Magazine proclaimed "Americans officially embrace medium rare pork; Toronto wallows in overcooked pork."

In response, Jim Chan, Manager Healthy Environments at Toronto Public Health maintains that "cooking pork under 160°F/71°C won't guarantee that all of the potential pathogens and parasites in the meat, like trichinosis, are killed." Verified through independent research.

With today's global food supply chain and the consumer's concerns about food safety, other factors you should consider include - were required food safety standards maintained throughout the supply chain from the farm to your back door? Do you know with certainty? Has your staff properly managed the hygiene, sanitation and time and temperatures standards necessary to ensure food safety in your workplace, or, might their food handling practices put your reputation at risk? Again do you know with certainty? We don't truly know the personal health and wellness of our guests therefore might serving medium rare pork to some result in a foodborne illness or worse and outbreak?

This recent announcement by the USDA has not changed the Canadian Food Retail and Foodservices Code or the Food Premises Regulation 562 here in Ontario. If you are going to err – err on the side of safety.