



GUIDELINES FOR HAVING A PUBLIC HOG ROAST

1. The applicant must apply for a Tazewell County Temporary Food Permit.
2. The hog must be slaughtered and inspected at a United States Department of Agriculture or Illinois Department of Agriculture licensed facility.
3. The hog must be securely wrapped at the locker plant with an approved material, such as butcher's paper, to protect the hog from contamination.
4. The hog must be transported in a clean, covered vehicle not used for other types of hauling.
5. The hog must be transported directly from the locker plant to the food service site in a timely manner and immediately placed on the roaster spit.
6. The hog must be cooked to heat all parts of the meat to at least 155°F. In holding, if pork drops below 135°F, it must be reheated to 165°F.
7. The hog cannot be served off the spit, but must be immediately cut up and then served from electric roasters that are thermostatically controlled to maintain a product temperature of 135°F or above.
8. If the cutting procedure is not conducted under a roof, a tent or canopy must be set up over the cutting area.
9. All cutting must be done on an approved, meat market-type cutting board made of high density Poly-ethylene or equivalent.
10. All guidelines for a temporary food operation must be met including:
 - a) An approved temporary handwashing facility with soap and paper towels.
 - b) A plastic bucket or similar container of bleach water for the sanitizing and storage of wiping cloths when the cloths are not being used.
 - c) Three plastic buckets for setting up an approved washing, rinsing, and sanitizing utensil washing procedure.
 - d) A spear-type, metal-stem, NSF-approved food thermometer with a minimum range of 0°F to 220°F.
 - e) Litmus papers or chemical test kits for the checking of sanitizer concentration.
 - f) Sanitizer (usually household bleach).
 - g) Potable water.
11. Any other foods served must be commercially prepared and transported directly to the site after purchase. The food, if potentially hazardous, must be kept under mechanical refrigeration or well iced to maintain a product temperature of 45°F or below.

Appropriate purchase receipts must be on site and available at inspection.
12. All food contact surfaces, such as cutting knives, tongs, cutting boards, other food handling utensils, pots and pans and the interior of the roasters must be washed, rinsed, and sanitized before using.
13. If an individual does several hog roasts a year, he will have to attend and pass the Illinois Food Service Manager Certification Class offered by the Tazewell County Health Department in conjunction with Illinois Department of Public Health or one of its designated representatives.