

OPI: MPITS/PPID

TRICHINAE CONTROL REQUIREMENTS FOR PORK USED ON PIZZA

I. PURPOSE

This directive provides instruction as to when pork used on pizza requires treatment for the control of trichinae.

II. CANCELLATION

MPI Manual Section 18.38(a).

III. (RESERVED)

IV. REFERENCES

MPI Regulations, Section 318.10.

V. POLICY

MPI Regulations require that fresh pork products be treated to destroy trichinae if the Administrator determines they would be prepared in such a manner as to possibly be eaten rare or without thorough cooking because of the appearance of the finished product or otherwise (Section 318.10(b)). In accordance with this regulation, the Administrator has determined that pork used on certain pizzas must receive treatment for the control of trichinae.

IV. REQUIREMENTS

A. Fresh pork used on pizza must be treated for the control of trichinae when:

1. Used on a deep dish pizza.

2. Used on a pizza shell if:

a. The shell, before any filling is put on, has characteristics of having been baked; and

b. The product's label bears cooking instructions that, when followed, may not assure that the pork reaches an internal temperature of 144F.

3. Used on an unbaked pizza shell and distributed for refrigerated (as opposed to frozen) display and sale.

4. Used in an uncooked pizza topping prepared and shipped as

such.

B. If there is any uncertainty whether Paragraph A.2. (above) applies to a particular product, the establishment may conduct tests, monitored by the inspector, to verify that the raw pork component reaches an internal temperature of 144 F when label cooking instructions are followed. Should there be any questions about the test protocol, inspectors or the establishment may contact the Processed Products Inspection Division, FSIS, USDA, Washington, DC 20250.

W. S. Horne
Deputy Administrator
Meat and Poultry Inspection Operations