



Opinion 02-2025 of the Scientific Committee established at the FASFC on the microbiological safety of spit-roasted pork stored at room temperature

Context

A group of ambulant traders who roast pieces of pork on a spit is requesting a derogation from Article 23 §2 of the Royal Decree on the hygiene of foodstuffs of 13 July 2014. This article stipulates that the temperature of warm foodstuffs that require refrigeration for the purposes of cold conservation in accordance with the temperature requirements of Annex IV, must be brought to 10°C within a maximum of 2 hours.

Question

The following question was put to the Scientific Committee: 'From a food safety standpoint, can spit roasted pork pieces be kept at room temperature for 2 hours after roasting and can they be sold to consumers during this period?'

Method

The opinion is based on available scientific information and expert opinion.

Conclusion

Based on all the available information and microbiological growth simulations, the Scientific Committee considers that the 2-hour storage derogation at room temperature for spit roasted pork pieces is not acceptable from a food safety standpoint. However, it considers that storage limited to 1.5 hours is acceptable, subject to strict compliance with good hygiene practices when handling and selling the pieces of meat, in particular to avoid any cross-contamination between raw and cooked meat. However, it is important to note that the maximum storage time at room temperature will be difficult to control for the FASFC.

The full text is available on this website in dutch and in french.