



Roasting Pigs-Food Safety Information

WG Provisions, Inc. is a leading producer of roasting pigs. Our USDA Inspected roasting pigs are selected to ensure the finest quality available to our customers.

Maintaining food safety is a top priority during production of our roasting pigs. However, it is important to remember that raw pork may contain bacteria that can cause serious illness if the product is improperly cooked or mishandled. For your protection and the protection of your guests please follow these safe handling instructions.

Keep the raw pig refrigerated or frozen. Thaw under refrigerated conditions.

If your pig is too large to fit in your refrigerator, find a suitable sized container with ice to maintain temperature of less than 40°F.

Keep the raw pig separate from other foods. Wash working surfaces (including cutting boards), utensils, and hands after touching raw meat.

After cooking, it is important to have a clean, sanitary surface on which to place the pig for carving and serving.

Cook thoroughly.

To assure food safety, it is best that the center of the hams and shoulders reach 165°F. If the body cavity of your pig is stuffed with pork or stuffing, assure that the contents also reach 165°F. To serve your guests “soft-fork tender pulled pork,” cooking should continue until the temperature in the center of the hams and shoulders reaches 185°-195°F. The table below is provided for your planning purposes only. Do not rely on cooking time to assure food safety. Use working thermometers that have been checked for accuracy to verify the temperature in the ham, shoulder, and body cavity (if the pig has been stuffed). Before you start, be sure you have adequate fuel available to completely cook the pig. **If you find raw fleshy areas when you cut into the pig it is not safe to eat. DO NOT SERVE.** Continue cooking until the meat reaches a safe food temperature.

Estimated roasting times are based on cooking at 225-250°F. For higher roasting temperatures, reduce time, and for lower roasting temperatures, increase time.

Cooking Time Guideline	
Dressed Pig Weight (lbs.)	Approximate Roasting time
10-30	3 - 4 Hours
30-50	4 - 6 Hours
50-70	5 - 6 Hours
70-90	7 - 8 Hours
90-110	9 - 10 Hours
110-130	12 - 13 Hours
130-150	14 - 15 Hours

You must not base your decision of whether the pig is cooked enough by the length of time it's been cooking and how hungry your guests are.

It will probably take longer to cook your pig than you expect. Allow some extra time for cooking and maintain the cooked temperature until the pig is served.



(over)

Keep hot foods hot. Refrigerate leftovers immediately or discard.

To maintain food safety, once the meat has reached a safe cooking temperature, it shouldn't go below 140°F during serving. One way to maintain the temperature is to quickly cut up the meat and put it into steam table pans over chafing dishes. Pans may also be placed in an oven to maintain temperature. Be careful handling the cooked pig, melted fat may pool in some areas and it can cause burns.

Leftovers should start to be cooled down under refrigeration or ice within 30 minutes after serving is completed. Place the leftovers in shallow pans or Ziploc® freezer bags (or similar bags) with a depth of 2 inches or less. Leftovers should be chilled rapidly from 130°F to 40°F or below within 6 hours and during this time the decrease in temperature from 130°F to 80°F shall occur within 1.5 hours. Improper cooling of potentially hazardous food is one of the leading causes of foodborne illness.

Refrigerate or freeze leftovers. Refrigerated leftovers should be used within 4 days. Leftover pork should be reheated to 165°F before serving.

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