



# Food Industry Bulletin

ADVICE FOR THE FOOD INDUSTRY  
FROM THE DEPARTMENT OF HEALTH AND YOUR LOCAL COUNCIL

## VIETNAMESE PORK ROLLS

### The Issue

There have been a number of food poisoning outbreaks in Australia that have been associated with Vietnamese Pork Rolls. In one such case interstate 195 people became ill after eating pork rolls contaminated with the bacteria *Salmonella*.

### Background

A Vietnamese pork roll is a bread roll (similar to a baguette) that is cut in half and may be filled with sliced pork, coriander, cucumber, pickled salads/vegetables, soy sauce, pate, meatballs, egg butter or mayonnaise and chilli.

General food handling rules apply to the preparation of pork rolls however some special risks can be identified.

### Food Safety Advice

1. If pork and pâté are prepared on the premises ensure they are properly cooked. The pâté should be cooked to at least 75°C.
2. Ensure that cooked pork and pâté and prepared vegetables are protected from cross-contamination from raw meats and are refrigerated (5°C or less) when not in use. Never touch these fresh foods with utensils such as knives or chopping boards that have been used for raw meat unless the utensils have been washed and sanitised. Preferably have separate utensils for raw meats.
3. If egg butter or mayonnaise is made on the premises ensure that the eggs are obtained from a reputable supplier and are not cracked or dirty. Eggs supplied by 'backyard' operators have been responsible for a number of food poisoning outbreaks. Ensure equipment used to make these foods is clean and sanitary and has not been in contact with raw meat. Refrigerate the egg butter or mayonnaise when not in use.

4. Never 'top up' an old batch of egg butter or mayonnaise with a new batch and ensure containers are clean and sanitary before they are refilled. The risk is that any bacteria that may have contaminated the old batch would have further opportunity for growth in the new batch.
5. When preparing the rolls only remove from the fridge enough ingredients to last the period of the meal (eg, lunch time). Any fresh ingredients remaining after two hours should not be returned to the fridge and any remaining after four hours should be discarded.
6. If rolls are made in advance they should be refrigerated or else any remaining after four hours must be discarded.

If you have any questions about the safe preparation of pork rolls please contact your local Council or the Food Section of the Department of Health on 8226-7100 or [food@health.sa.gov.au](mailto:food@health.sa.gov.au).

### COUNCIL CONTACT INFORMATION



Department  
of Health