

Michael Perez

From: Randy Lines <rlines@dukemfg.com>
Sent: Tuesday, October 23, 2012 5:00 PM
To: Michael Perez
Subject: RE: [fs] Groups - Zac Heisler 10-22-2012 e-mail uploaded

Michael, I want to start by thinking you for all the hard work you have done for our group. The following are my thought and concerns on the issues with the roller grill. I apologies for missing the prior meeting were I probably could have voiced these items.

I have personal eaten off of several of these roller grills in our area when in a hurry and no time for lunch. What I have found is that most of the time the food has not been on the roller grill long enough to fully heat up because of the quick turnaround. It is usually warm at best, often cold in the center. Even thou the surface of the food is on the hot rollers the ends of the food is not, so this food is just as acceptable to health hazards as any other food during the first 30 minutes.

Roller grills when placed on top of a 36" counter are very hard to access without getting bunt if you reach in very far due to the height of the rollers.

In my opinion if we really want to write a standard that fully covers this product it should start by setting a required height for the grill. If the grill surface is limited to say 36" or 38" off of the floor then our current breath guard standards can apply with very little modification. The 13" maximum opening should be from the food product up, not from the top of the counter it sets on.

It is then up to the manufactures of the guard to make the interior of the food shield height, accommodate the reach needed to operate the tongs or grabbers.

From: fs@standards.nsf.org [mailto:fs@standards.nsf.org] **On Behalf Of** Michael Perez
Sent: Tuesday, October 23, 2012 10:28 AM
To: fs@standards.nsf.org
Subject: [fs] Groups - Zac Heisler 10-22-2012 e-mail uploaded

Submitter's message

During our October teleconference last week, we were discussing the way in which roller grills are used in self-serve C-store applications. A question was raised regading the amount of time required to heat a frozen hot dog to a 150 degree Fahrenheit internal temperature. As an action item, I contacted Zac Heisler of NEMCO Food Equipment and author of issue document FE-2011-5.

According to Zac, it takes 30 minutes to heat a frozen quarter-pound hot dog to above 160 degrees Fahrenheit.

Zac also mentioned that it is a common practice that the hot dogs are thawed before being placed on the roller grill for rethermalization.

A copy of Zac's e-mail has been uploaded to the November 14, 2012 folder in our workspace.

Regards, m perez/23 october
-- Michael Perez

Document Name: [Zac Heisler 10-22-2012 e-mail](#)

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Submitter: Michael Perez

Group: FE Task Group Food Shields

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