

# Gloucester City Council

## *Environmental Health Factsheet*

### SAFE COOKING AND PREPARATION OF DONER KEBABS

#### Preparation (If you make your own kebab)

1. Ensure that only fresh or properly thawed mince or chicken is used.
2. When mince or chicken has been delivered or thawed place in refrigerated storage at no more than 5°C until required.
3. When required remove from cold store, mix with other ingredients and form into shapes required. (Ensure that the working surfaces and your hands are clean).
4. Return the kebab to refrigerated storage to set, keeping separate from cooked foods.
5. Before and after preparation, thoroughly disinfect work surfaces and ensure the food handlers wash their hands.

#### Cooking

1. When required for cooking remove from refrigerated storage and place spit in cooker. Commence cooking on vertical grill immediately.
2. Ensure that the kebab surface meat is thoroughly cooked above 75°C before cutting off thin slices. Check with a clean disinfected probe thermometer.
3. Never turn off the gas during cooking.
4. Ensure that the knife used for slicing is kept clean using a food safe disinfectant.
5. Do not cut too many slices of meat to be kept in the bain-marie.
6. Ensure that cut meat is kept hot over 63°C until sold.



#### ENVIRONMENTAL HEALTH

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## **Leftovers**

1. Any sliced meat remaining at the end of the trading period should be thrown away, kept hot above 63°C or chilled quickly and kept cold below 8°C.
2. Partly cooked meat, which is left on the kebab, **must** be thrown away. Raw meat on the spit must be cooled quickly within 1½ hours and put in the refrigerator away from other foods or thrown away.
3. Where possible the size of kebabs should be kept to a minimum to enable quicker cooling.

## **Reheating of Portions**

Sliced cooked meat can be reheated quickly, for example in a microwave oven, to over 75°C and then kept over 63°C until it is sold. Never reheat the kebab more than once.

## **Partly Used Kebabs**

These must be treated as described previously but they must not be reheated more than once i.e. the same kebab must not be cooked on more than two occasions.

Never leave the kebab on the spit for long periods of time with the grill turned off.

## **Cleaning Down**

Clean and disinfect all equipment thoroughly at the end of each trading period. Twice daily if you have lunchtime trading period.

## **Maintenance**

Ensure that the vertical grill is regularly serviced according to the manufacturer's instructions. It is important that large kebabs are heated evenly.

## **Size is Important**

Where possible, the size of the kebab should be kept to the minimum necessary so that several smaller kebabs can be used throughout the day in preference to one large kebab.

A smaller kebab can be cooked or cooled more quickly and is less likely to be kept from one trading period to the next.