

End of Service

- Keeping part used kebabs or leftovers sliced meat is not recommended. It is safer to use fresh doner kebabs each day, and minimise waste by selecting smaller sized blocks of meat that suit the demands of your business.
- If you do have leftover meat on the doner ensure that it is cooled as quickly as possible (ideally within 90 minutes) before being stored in the fridge (below +8oC), or in the freezer (below -18oC). Consider slicing and storing enough cooked meat to serve customers in the last hour of the trade, and turn off the heat of the spit to commence the cooling process earlier.
- Alternatively consider slicing and cooling the kebab meat rather than cooling the part used kebab. Sliced meat can be cooled quickly by placing the container in a sink of cold water.

Reheating

- When re-heating part used doner kebabs make sure the vertical spit is on full heat and the cooked meat is above +75oC all the way through to destroy all the bacteria
- You can also reheat sliced kebab meat in the microwave—but make sure the reheated meat is above 75oC prior to service
- Regularly service the vertical spit, in accordance with the manufacturers instructions, to ensure it is capable of cooking the doner kebab thoroughly.

Good Practice Guidelines

- If you are using 'safer food better business' you will need to adapt it to incorporate your

safe method for kebabs

- Food handlers must be suitably trained in food hygiene matters, and to a least a Level 2 award in food safety.
- Food handlers must be trained in your food safety management system
- Ensure that vertical grills are serviced regularly
- Fire extinguishers must be available.

Good Hygiene

- Food handlers must maintain a high degree of good personal hygiene at all times—including regular hand washing, wearing appropriate protective clothing and never handling food when suffering from illness such as sickness and diarrhoea.
- Regularly clean and sanitise work equipment throughout the day. A suitable food safe disinfectant, or sanitizer should be used
- Always use separate equipment for raw meat and cooked foods
- Make sure your probe thermometer is disinfected before and after each use to minimise the potential for cross contamination.



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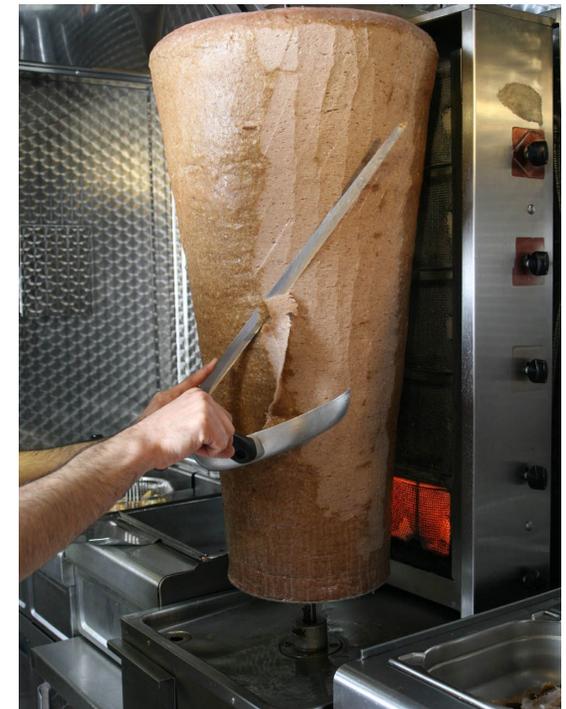


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Preparing and Cooking Doner Kebabs

Good practice Guidance



Doner kebabs—thin slices of meat cut from a large block of meat cooked on a vertical spit—are potential sources of food poisoning if care is not taken during their preparation, cooking and handling.

The following guidelines have been compiled to help food business operators minimise the risk of producing unsafe food.

When buying kebabs from the third party, ensure that the supplier is reputable and operates to high standards—and that the kebab label bears an 'Identification Mark'. That 'mark' is a set of letters and number inside a small oval.



It is applied at the production site and ensures traceability of the food. To check the authenticity of identification go to:

ec.europa.eu/food/food/biosafety/establishments/list_en.htm

Delivery and storage

Frozen and chilled kebabs must be transported hygienically so that the meat does not become contaminated. When kebabs are delivered, check that they are in a good condition; are within the date code and have been stored at the correct temperature. Never accept frozen kebabs that have partially defrosted as the meat may not be safe to use.

Store kebabs either frozen (below -18°C) or chilled (below $+8^{\circ}\text{C}$) and separate from cooked and ready to eat foods. Regularly check the temperature of the storage units and keep a written record of the checks. If you make your own kebabs ensure the mince is delivered at 3°C or below.

Making kebabs

Identify a separate work area and equipment for the raw meat. Consider making or purchasing different sized kebabs—smaller ones for quieter days—to prevent having any leftovers. Thoroughly wash your hands before and after preparation and before touching any other surfaces, such as fridge handles.

Use a two stage process for effective disinfection afterwards:

- Use a cleaning product to remove visible dirt, food particle and debris, and rinse to remove any residue
- Apply disinfectant using the **correct dilution and contact time**—according to the manufacturers instructions—and rinse with drinking water
- Disinfectant or sanitiser must at least meet the official standards of **BS EN1276:1997** or **BS EN13697:2001**. Check with suppliers that they meet the required standards

Cooking and Service

- Start cooking the doner kebab on the vertical spit making sure the lengths of the burners are equal to, or longer than, the block of meat being cooked.
- Make sure the doner kebab has been cooking for long enough before being served so that bacteria has been sufficiently destroyed
- Never turn off the gas to the vertical spit during the cooking process, or turn it down during slow trade, as this will allow bacteria in the meat to continue growing and multiplying
- Ensure the kabab knife is thoroughly clean and disinfected before use

- Ensure the bolts on the kebab knife are secure and will not become loose during use. After using the knife ensure they are still in place
- Ensure that the outside of the doner kebab is thoroughly cooked before cutting/shaving the meat.
- The knife should not come into contact with any raw meat
- Remove the meat immediately, never leave it in the drip tray of the vertical spit since this can result in the cooked meat becoming contaminated with bacteria and blood from the juices of raw meat
- During busy periods use a griddle or hot plate to further cook the sliced meat before placing in the pitta bread. Since cross-contamination can occur during the slicing process—the inner parts of the doner will be less cooked and still raw in the middle parts—the second cooking step will destroy any harmful bacteria left in the meat before it is eaten.
- Do not cut too many slices of meat for keeping in a bain marie
- If you keep sliced, cooked meat from the doner in a bain marie or warming pan, you must keep the temperature of the food above $+63^{\circ}\text{C}$. Regularly probe the temperature of the food, and keep written records of the checks. The meat should not be left in the bain marie for more than two hours—after that it should be thrown away.
- Never top up the bain marie.

