



1 Goal

To prevent the raw meat used to make the doner kebab from contaminating cooked and ready-to-eat foods.

To cook the doner kebab thoroughly.

2 Why?

- The raw doner kebab meat may contain harmful microbes that could contaminate ready-to-eat food.
- To ensure that harmful microbes are killed by thorough cooking.

3 How this is done



This procedure doesn't replace the need to follow other relevant procedures in the Food Control Plan.

Preparing a kebab spit

- Only fresh meat from an approved supplier is used.
- Meat is kept chilled at or below 4°C until needed.
- Spits are prepared away from areas where salads, dips, sauces and cooked food is kept.
- Thin cuts of meat are used when forming the spit.
- The length of the formed block of meat is no longer than the length of the burners.
- The amount of meat put on a spit shaft is only enough for one business day.
- Prepared spits are protected against dirt and other contamination, and kept chilled at or below 4°C until they're needed for cooking.
- Frozen spits are defrosted in the chiller.

Cooking/serving

- Cooking of the doner kebab on the vertical grill starts well before serving the first customers.
- The outside of the doner kebab is thoroughly cooked before thin slices of meat are shaved off.
- Meat is collected when shaved and isn't allowed to fall into the drip tray.
- During busy periods, a griddle or hot plate is used to further cook the shaved meat before it's placed in the pita bread. This is done because the meat might not have been thoroughly cooked on the spit.
- Once the doner kebab starts cooking, the heating elements are kept on and not turned down.

4 What if there is a problem?

If the shaved meat has not been thoroughly cooked, continue cooking it using a hotplate or grill.

If the doner kebab has not been completely used at the end of service:

- throw it away, or
- continue to cook it and shave thin slices of meat from the outside of the kebab. Cook these slices on the grill or hotplate if needed. Cool the cooked, shaved meat, cover it and store it in the chiller. The next day reheat it and serve it to your first customers.

5 Write it down

Write down in the Diary what action you took if there was a problem.

Check whether the specific record-keeping requirements contained in the following procedures apply (tick as appropriate):

- Cooking poultry
- Hot-holding prepared food
- Cooling hot prepared food
- Reheating prepared food