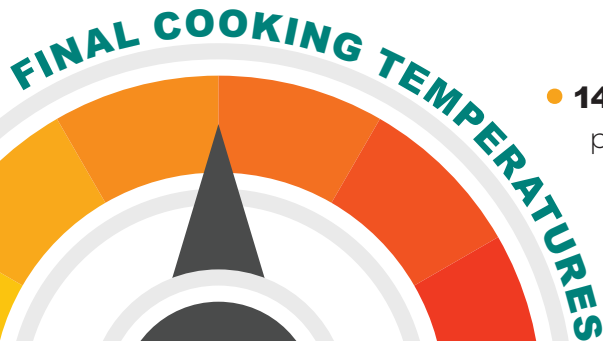


Food Safety: Vertical Rotisseries



Meats cooked on vertical rotisseries are often served by carving the cooked exterior portion from a larger piece of meat that may be raw or undercooked inside.

Due to the possibility of harmful microbial growth during cooking, cooling and reheating, it is important to follow these safety requirements when serving foods such as Gyro, Shawarma or Al Pastor.



- **145°F** – whole pieces of pork, beef, or lamb
- **155°F** – comminuted/ground meat consisting of pork, beef or lamb
- **165°F** – chicken

METHOD 1: CONTINUOUS COOKING ON ROTISSERIE

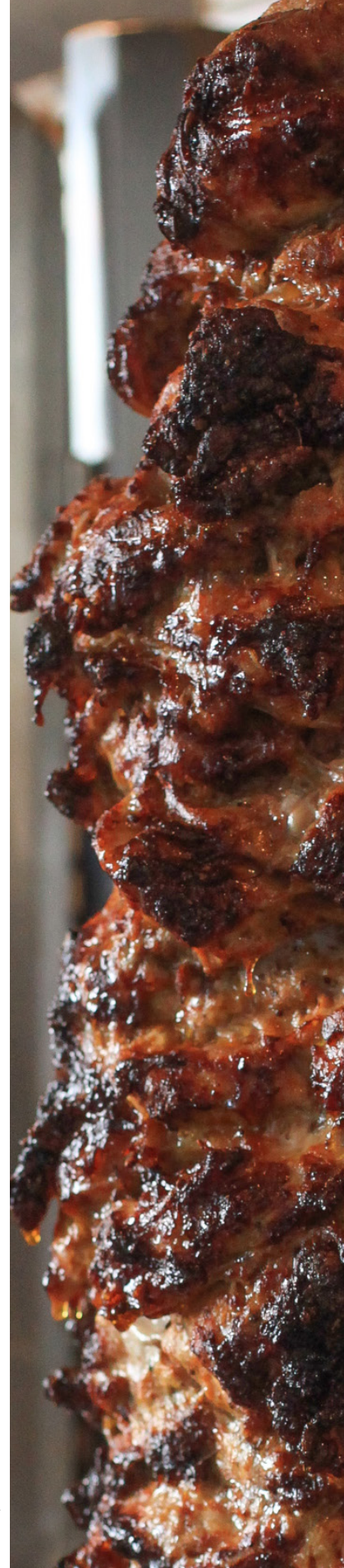
- Cook the meat continuously at full heat until the final cooking temperature is reached.
- Once fully cooked, thinly sliced portions cut from the rotisserie can be served, hot-held at 135F+ or properly cooled to a safe temperature.
- After four hours of continuous cooking, you must discard any meat remaining on the rotisserie.

METHOD 2: NON-CONTINUOUS COOKING

- Use Time as a Public Health Control (TPHC) if the meat is removed from temperature control, such as by turning off the rotisserie broiler during the cooking process.
- All meat remaining on the rotisserie must be discarded within four hours of removal from temperature control.
- Be sure to label or log the discard time—use of a timer is recommended. Have TPHC written procedures available.

METHOD 3: COOKING FROM FROZEN STATE

- Frozen meat may be cooked on a vertical rotisserie using either Method 1, 2 or per order.
- After cooked or thawed portions of meat is carved per order, the fully frozen meat (32F or less) remaining on the rotisserie may be returned to the freezer for future use.



TIPS: Try to avoid leftovers. Estimate the size of cone needed so it will be consumed by the end of the business day. Use a smaller meat roll, if possible. Label or log start time of cooking if discarding after four hours.