



Cooking, serving & storing doner kebabs.

Guidelines for proprietors of food businesses serving donner kebabs. The method of cooking donners, involving extended periods on the spit and difficulties in cooling at the end of the day, may present food poisoning risks if strict hygiene practices are not followed.

The Food Safety and Hygiene (England) Regulations 2013 requires proprietors to identify and control the potential risks associated with their business operations. Following this advice will help you comply with this regulation in relation to the cooking and cooling of donner kebabs.

The following guidance has been developed to assist food business proprietors in maintaining the hygiene and safety of Doner Kebabs during preparation and service.

- Ensure when cooking the meat is thoroughly cooked on the inner side of the slice.
- Ensure that employees have received adequate training to be able to cut thin slices. Consider the use of a mechanical donner kebab slicer as a means of as a means of ensuring thin slices of meat.
- During busy periods, when demand exceeds supply, consider the use of a burger griddle (if available) to ensure that meat is thoroughly cooked. Always disinfect the knife or slicer after slicing undercooked meat and regularly during service periods.
- Avoid turning off the heat during slack trade. Cooling down of the meat could allow bacteria to grow.
- If using a bain-marie, ensure that the thermostat is turned up to ensure the meat is kept at least 63°C. If necessary, check with a digital probe thermometer and record the temperature.
- Ensure that slices are not left at the bottom of the bain-marie for long periods by regularly rotating the meat.
- Where possible, avoid handling of left over donners and ensure that hands are kept clean by regular washing.
- Ensure that left over donners are cooled to 15°C within 2 hours of the heat being turned off. This may be achieved by the use of smaller donnas or by trimming donnas down to a diameter of 10cm.
- Consider slicing and storing enough cooked meat to serve customers in the last hour and turn off the heat. This will allow an hour's cooling before closing, in addition to the hour during cleaning up.
- After cooling refrigerate the donner overnight at a temperature not exceeding 8°C (ideally <5°C)
- When re-heating part used donners, turn the heat on full and ensure when slicing that the cooked meat is piping hot all the way through. Consider the use of a digital probe thermometer to ensure a core temperature of 70°C is reached.