

## GYRO / SHAWARMA / AL PASTOR REQUIREMENTS

### Purpose

This handout provides direction for restaurant owner / operators in preparation of Gyro / Shawarma / Al Pastor due to possible microbial survival and growth during cooking, cooling, and reheating of the products.

### How to comply with CalCode requirements

The California Retail Food Code(CalCode) requires:

#### Final Cooking Temperatures:

- Whole pieces of meat consisting of pork or beef (Al Pastor /Shawarma) – 145°F
- Comminuted meat (Gyro) – 155°F
- Chicken (Al Pastor / Shawarma) – 165°F

#### Equipment requirements:

- A rapid response measuring device is needed to accurately monitor cooking and hot holding temperatures of thin slices of meat,
- Vertical broilers are required to be ANSI certified, and
- Vertical broilers must be under an approved Type I ventilation hood.

#### Sanitization:

- Knives, catch pans, skewers, and thermometers must be cleaned and sanitized before use and after cuts that are made deep enough to penetrate into undercooked portions of Gyro, Shawarma, or Al Pastor meat cones. These items must also be cleaned and sanitized at least every four hours.



### Cooking Options

#### Cooking Option 1 – Continuous cooking without interruption

The raw cone must **cook continuously** until the final cooking temperature is reached. The final cooking temperature must be reached within 4 hours of the time the meat is placed on the broiler. After cooking, the thinly sliced meat can be cooled properly or it can be hot held at 135°F or above. Approved cooling and reheating procedures shall apply to sliced and cooked meat only. Portions of the cone still remaining after 4 hours must be discarded.

#### Cooking Option 2 – Non-continuous cooking

**Time as a Public Health Control (TPHC)** must be used if the cooking process is interrupted at any time during the 4 hour cooking process, such as turning a broiler unit on or off or moving cone away from broiling element. The raw cone or sliced products must be discarded after 4 hours from when the cone is removed from temperature control. This option requires that the time and date be logged or time-stamped.

#### Cooking Option 3 – Cooking from frozen state

When a frozen cone is placed on the vertical broiler upon ordering, the frozen cone may be cooked to the final cooking temperature, shaved, and then either served or hot held at 135°F or above. After cooked or thawed portions of the cone have been shaved, the fully frozen (32°F or below) cone can be returned to the freezer for future use.



### Questions?

Please contact your Environmental Specialist or contact EMD at (916) 875-8440.