

GYROS



General Information:

Gyros meat chubs are cooked on a vertical broiler and then sliced while the interior of the meat chub is still raw. Therefore it is virtually impossible to determine whether or not the meat sliced from the chub has reached the required temperature of 155F. If facilities wish to serve gyros meat below this temperature, a consumer advisory with a disclosure and reminder must be provided to patrons due to food borne illness risks of consuming raw or undercooked potentially hazardous foods. To avoid the risk of cross contamination by raw juices and/or the slicing utensil you must have a secondary cook step (by grilling, frying, etc.) of all gyros meat. See below for food safety tips and guidance in properly cooking Gyros.

Food Safety Tips for Gyros:

- **The primary cook step is to cook the gyros meat to at least 155F to kill foodborne pathogens.**
- **Continually cook the meat roll** once it is on the broiler/spit. Intermittent cooking is not allowed and the broiler elements must be turned on whenever the meat is present (except for times when slicing).
- **Cook and slice the entire meat roll within 4 hours.** You must have a written plan for Time as a Public Health Control in place and discard meat after 4 hours. The meat roll should never be cooled or reheated using the vertical broiler. Never place frozen meat cone on spit to thaw and cook. Due to the slow cooking process, parts of the meat roll are kept in the temperature danger zone (41F-135F) for extended periods of time making safely cooling and reheating impossible.
- **A Secondary Cook Step such as grilling, frying, etc. is necessary** to ensure all areas of the meat slices and juices are cooked to 155F.
- **Hold the cut slices of cooked meat in a hot holding unit so the meat remains at 135F or above until served.** The meat is now considered a ready-to-eat food and bare hand contact may NOT be used.
- **Rapidly cool any leftover slices of cooked meat** to 70F within 2 hours and to 41F within 4 hours. Total cooling period may not exceed 6 hours. **Meat chubs may NOT be cooled and reheated.**
- **Rapidly reheat meat slices to 165F** before serving. If reheating in microwave, allow meat to stand for 2 minutes before serving.



DEPARTMENT OF
**PUBLIC HEALTH
AND WELLNESS**

For questions please call the Food Hygiene Program at 502-574-6650.