



Food safety advice

Guidelines for the Safe Handling of Donner Kebabs

Ordering

- Always buy from a reputable supplier
- Order only what is needed. Smaller kebabs may be more suitable for the earlier part of the week when you may be less busy.
- Aim to sell a full kebab within a day. Any kebab not sold after two days should be thrown away.
- Consider only selling kebabs in the evening when demand is greatest.

Cooking and Storage

- Don't thaw frozen kebabs before cooking.
- At the end of the session, remove the kebab from the grill allowing enough time for it to cool. This should only take 30 minutes.
- The kebab should be trimmed of any cooked meat at the end of each session. The remaining whole kebab should either be kept in the fridge or larger amounts can be put back in the freezer providing the centre hasn't defrosted.
- Ensure that the kebab meat is always well cooked before being sliced. Keep the slices thin to avoid serving undercooked or raw kebab meat.
- Keep cooked kebab meat in a bain marie at a temperature of 63°C or hotter. Preheat the bain marie before use.
- Stir the kebab slices in the bain marie regularly to ensure even distribution of heat. Keep the lid on to keep the heat in.
- A probe thermometer will allow you to check cooking and hot holding temperatures.
- Throw away any unused slices of kebab at the end of each session. Do not reheat cooked slices for the next session.



Safe Handling

- Always wash your hands after handling the raw kebab.
- Avoid handling the cooked kebab slices with bare hands. Use clean knives, tongs and kebab pans
- Keep prepared salad items refrigerated. If this is impractical, only take small amounts out at a time.

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Chicken Kebabs



- Chicken 'donner style' kebabs are made from marinated chicken breasts on a spit skewer and cooked in the same way as lamb donner kebabs. Raw chicken contains dangerous bacteria and must be handled carefully and cooked thoroughly.
 - Control the size of the kebab by limiting the number of chicken breasts that go on it.
 - Keep the chicken refrigerated until needed.
 - Wash hands thoroughly after making up/handling the kebab.
 - We recommend that these are used for one serving only and that any leftovers are discarded at the end of the night.
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- Cook the meat thoroughly until the juices run clear.
 - Slice thinly and check that the chicken is thoroughly cooked.
 - Store the cooked chicken in a preheated bain marie at 63°C or hotter.

