

DONER KEBABS

If not made hygienically, doner kebabs can pose a food safety risk for customers because some of the ingredients are capable of allowing the rapid growth of disease-causing bacteria. Food businesses must ensure the food they sell is safe and properly handled.

Making kebabs safely

Keep everything clean

- Wash hands in a proper hand washing facility whenever they are a likely source of contamination (such as after hanging a kebab block).
- Cover food in the refrigerator.

Control temperature

- It is easy to contaminate kebab ingredients such as hummus, tabouli and cheese. Only use such ingredients if they are properly refrigerated (at or below 5°C), packaged and labelled with date marks.
- If you thaw frozen kebab meat before cooking, thaw it under refrigeration.
- Keep fresh minced meat for making kebabs under refrigeration until ready for use. Refrigerate freshly made kebab meat while it is setting.
- Store potentially hazardous food, including dairy-based sauces, at

or below 5°C. Check with a thermometer.

- The bacteria that cause food poisoning grow between 5°C and 60°C—the temperature danger zone. Potentially hazardous foods that have been in the temperature danger zone for more than four hours must be thrown out. Keep cold food in the fridge until you are ready to cook or serve it, and serve hot food steaming hot.
- Do not overload refrigerators as this reduces cooling efficiency.

Cook thoroughly

- Start cooking the kebab immediately after removing it from cold storage.
- Ensure meat sliced from the kebab is properly cooked. Once cooked, keep above 60°C until served. Use a thermometer to check temperatures.
- Best practice is to use a second cook step by heating the cooked,

sliced meat on a hot plate or grill just before serving.

- At the end of the day, it is best practice to throw out any uncooked or partially cooked meat left over at the core of the kebab block. Any leftover kebab meat that has been fully cooked may be used the next day provided it is cooled to less than 21°C within two hours from when cooking stops, and then to 5°C or less within the next four hours. Monitor temperatures with a probe thermometer. A quick way to bring the temperature down is to put the meat in the freezer. Before serving the meat, reheat it on a grill until it is above 60°C.

Prevent contamination of food

- Keep raw and cooked food separate.
- Remember to wash your hands thoroughly in hot soapy water and dry them before preparing food and after touching raw meat, especially chicken, and other raw foods.
- Thoroughly clean all utensils, equipment, surfaces and tea towels after preparing raw food and before contact with other food.



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- Store raw meat, chicken and seafood at the bottom of the fridge so it can't drip onto other foods.
- Keep pets and animals out of the kitchen.
- Do not handle food if you have symptoms of a foodborne illness (see related factsheet *Health and hygiene requirements of food handlers*)

More information

- visit the NSW Food Authority's website at www.foodauthority.nsw.gov.au/industry
- Refer to science factsheet *Listeria monocytogenes*
- phone the helpline on 1300 552 406

About the NSW Food Authority: The NSW Food Authority is the government organisation that helps ensure NSW food is safe and correctly labelled. It works with consumers, industry and other government organisations to minimise food poisoning by providing information about and regulating the safe production, storage, transport, promotion and preparation of food.

Note: This information is a general summary and cannot cover all situations. Food businesses are required to comply with all of the provisions of the Food Standards Code and the *Food Act 2003* (NSW).



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