

## Business Advisory Sheet 6

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### Cooking and Serving Donner Kebabs

The advice below has been drawn up to help food business owners ensure that donner kebabs are cooked and served hygienically and safely.

The cooking of donners involves the surface cooking of a large piece of meat, over an extended period of time, on a spit. Food safety can be compromised if the sliced meat is not fully cooked. In addition, difficulties in cooling at the end of the day may present food poisoning risks if strict hygiene practices are not followed.

- Ensure that the meat is thoroughly cooked on the inner side of the slice before it is served to eat. You can check for a colour change - it is OK to carry out a visual check as it would be very difficult to get an accurate probe reading from thin, single slices.
- 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 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 to a temperature of 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 1° - 5°C within 1½ hours of the heat being turned off. This may be achieved by the use of smaller donners.
- 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.

### **Cooking and Serving Donner Kebabs (continued)**

- Food Safety legislation 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.

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#### **Contact**

For further advice/information please contact:

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