

**Santa Barbara County Environmental Health Services:  
Guidelines for the safe preparation, cooking, and serving of meats with  
“Vertical Broilers”  
(Al Pastor, Schawarma, Gyros)**

**Preparation:**

The food facility should use/make chubs that are **appropriate for the size and demand** of the business (e.g. make small enough batches to be completely used within four hours). If needed, make several small chubs and store in the walk-in cooler at 41F until ready to cook.

A maximum of **2 hours is allowed** for diligent meat preparation and handling at room temperature to prevent bacterial growth, including time for slicing, marinating, and assembling on the spit.



All prep must be done within 2 hours

**Cooking:**

It is important that the meat (chub) be completely cooked in one continuous process within **four hours**. Once the chub has been placed on the spit and the broiler turned on, the entire chub must be cooked and shaved to completion. Intermittent cooking or “**stopping and starting**” the **broiler is not allowed**.

Meat must be cooked to an **approved final cooking temperature** (for at least 15 seconds) before serving.

<b>Chicken, turkey, poultry</b>	<b>165F</b>
<b>Mixed meat (e.g. chicken and beef together)</b>	<b>165F</b>
<b>Pork, Beef, Lamb, Veal, Fish</b>	<b>145F</b>



The outermost portion of the meat must reach an approved temperature **before slicing off** and serving.

If you find that you are cutting past the outer layer (e.g. cutting in to the center area that is not yet fully cooked), the meat must be **placed on the grill and fully cooked to an approved temperature before serving**.

Must be cooked to an approved temperature, either on the broiler or on the grill, within 4 hours

**At the end of Four Hours:**

Before or at the end of four hours since the broiler meat starting cooking, one of the three following steps must be taken:

1. Meat may be cut off the chub, or disassembled, and **cooked** to an approved temperature (see chart on previous page) on the grill, and then placed in a **hot holding** unit (e.g. steam table), to hold at 135F or higher, OR
2. Meat may be cut/shaved off the chub, or disassembled, and **cooked** to an approved final cooking temperature on the grill, and **then RAPIDLY cooled** to 41F, OR
3. All leftover meat shall be **discarded** (thrown away).

There should never be cooling of partially cooked chubs

Re-heating of left overs (cut/shaved meat) should be **reheated to 165°F**.

Never put leftover meat directly in to the walk-in. Take all meat off the spit, cook to an approved temperature on the grill, and then place in hot-holding unit or in to a refrigerator for rapid cooling.



**Documentation Required: Operational Procedure Plan**

Written procedures, which the staff understands and agrees to follow, shall be maintained in the food facility (and made available to the enforcement agency upon request) that ensure compliance with procedures described in this handout.

“Time as a Public Health Control” logs: A log must also be provided, and staff must be trained to always enter “time in”, when the vertical broiler is assembled and begins cooking, and “time out” when vertical broiler is taken apart and meat is either discarded or cooked to an approved temperature on the grill (to be no more than 4 hours apart).

**SAMPLE LOG**

<b>Food</b>	<b>Time In</b>	<b>Time Out</b>	<b>Action</b>	<b>Employee</b>
Al Pastor	9:30 AM	1:30 PM	Discarded all leftovers	D. Talerico
Gyro	2:00 PM	6:00 PM	Cooked to 145F on stove, then rapidly cooled	K. Cardiel