



SHAWARMA

PREPARATION

People are more likely to get a food-borne illness when eating donairs and shawarmas than many other meat products because of how the meat is cooked (Health Canada, 2008). For this reason, certain measures must be taken to decrease the chance of a food-borne illness. As always remember your safe food handling guidelines and handwashing practices.



Follow these steps when preparing donairs, shawarmas, and gyros.

1. Obtain all ingredients from an approved source.
2. Meat cones that are to be frozen **MUST** be placed in the freezer immediately and must be completely frozen prior to cooking.
3. Use a clean knife when slicing meat.
4. The broiler **MUST** be kept on at all times. At times of low activity, the broiler may be turned down (not off). However, the outside temperature of the meat must be a minimum of 60°C (140°F).
5. Once meat is sliced from the cone, the meat **MUST** receive a secondary cooking step on a grill or in an oven. It's important that meat be fully cooked to a temperature of 74°C (165°F).
6. Once the meat receives a secondary cooking process it **MUST** be served immediately or placed in a hot holding unit capable of maintaining a temperature of 60°C (140°F) or more. The meat can also be placed in a cooling unit that's maintained at 4°C (40°F) or less. This is an important step to ensure that meat is not left in the danger zone.
7. Meat that has been cooled to 4°C (40°F) **MUST** be re-heated to 74°C (165°F) prior to serving to the customer.
8. At the end of the day, any remaining portions of uncooked or partially cooked meat **MUST** be discarded or **MUST** be cooked to completion and quickly cooled to 4°C (40°F) or less. If frozen cones are being used, they may be immediately returned to the freezer for use the next day.

If you have any questions, please call the Health Inspection Department at the Windsor-Essex County Health Unit at 519-258-2146 ext. 1450 or 1474.

Reference:

Health Canada. (2008). *Management of the Risks Related to Consumption of Donairs and Similar Products (Gyros, Kebabs, Shawarmas, and Shawarmas)*. Retrieved April 27, 2010, from http://www.hc-sc.gc.ca/fn-an/legislation/guide-ld/manage_ris_donair-eng.php

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