

## Vertical Broilers

Vertical broilers are cooking devices commonly used when making foods such as gyros, shawarma, al pastor, or adobada. The equipment must be ANSI certified and be under a Type I hood. Vertical broilers have a rotating skewer that holds a preformed cone or stacked layers of meat and has heating elements to cook the meat as it rotates on the skewer.

Meat that are commonly cooked on a vertical broiler consist of:

- Raw ground meat or poultry blends in commercially formed cones (*commonly called gyros*)
- Pre-cooked meat in commercially formed cones (*commonly called gyros*)
- Thinly sliced pieces of marinated raw beef, pork or poultry stacked on the vertical skewer (*commonly called shawarma, al pastor, or adobada*).

Cooking temperatures for the meat is based on the **type of meat** or **how the meat is made**. Use only USDA inspected meat, purchased from an approved source.

<b>Type of Raw Meat</b>	<b>Minimum Cooking Temperature</b>
pork	145°F for 15 seconds
beef, comminuted or combinations without poultry	155°F for 15 seconds
any poultry or combinations of meats with poultry	165°F for 15 seconds
any pre-cooked, commercially made meat product in original packaging	135°F for hot holding

Meat that has been placed on the spit with the broiler turned on, must be cooked and shaved to completion. Cooked meat should be shaved off from the top down, penetrating to a depth of 1/8 to 1/4 inch ensuring that only cooked meat is shaved off. If the shaved meat does not meet temperature requirements at that time, the meat must be further cooked until the proper cooking temperature is achieved.

The broiler **must not be turned on and off** during the day while the meat is on it, except if necessary to actively shave the meat from the skewer. The entire meat stack must be **cooked within 2 hours**. Any uncooked meat remaining must be discarded after that time.

Raw meat taken out of refrigeration and used for stacked meat assembly should not be out of temperature control for more than **2 hours** during **preparation**. If the meat is for later use, it must be placed back under refrigeration and rapidly cooled to 41°F or below.

