



COUNTY OF RIVERSIDE • COMMUNITY HEALTH AGENCY  
**DEPARTMENT OF ENVIRONMENTAL HEALTH**

INFORMATIONAL BULLETIN NO. 09-06

DISTRICT ENVIRONMENTAL SERVICES DIVISION

## VERTICAL BROILERS

Vertical broilers, sometimes called vertical rotisseries, are pieces of cooking equipment used in some facilities in Riverside County. These units are designed to cook meat on a vertical rotating spit, from the outside in. The meats are usually either in the form of a “meat cone” consisting of pre-frozen processed meat, or are handmade and stacked on a vertical spit, using thin slices of meat. This bulletin will give guidance on how to properly operate these machines using “meat cones”.

### *Guidelines For Using Vertical Broilers:*

- 1) Use only commercial grade (meets ANSI standards), approved vertical broilers.
- 2) Once the meat cone has been placed on the spit and the broiler turned on, the entire cone must be cooked and shaved to completion. Intermittent cooking or “stopping and starting” the broiler is not allowed.
- 3) The spit, catch basin, and any other food-contact surface on the broiler must be washed, rinsed, and sanitized, at a minimum:
  - a. Every 4 hours.
  - b. Before each use with a different type of raw meat (ie. going from raw poultry to raw beef).
  - c. Or any other time contamination has occurred.

### *Guidelines For Using Meat Cones, Including Commercially Frozen Raw Meat Cones, and Commercially Fully Cooked Meat Cones:*

- 1) Use only USDA inspected meats, purchased from an approved source.
- 2) Raw meats taken out of refrigeration and used for raw meat cone assembly should be out of temperature control for no more than 2 cumulative hours during preparation. If the cone is for later use, it must then be placed back under refrigeration and rapidly cooled to 41°F or below, within this 2 hour cumulative timeframe. Otherwise, cook immediately.
- 3) The entire meat cone must be cooked within 2 hours. Any uncooked meat remaining must be discarded after that time.
  - a. For facilities that utilize a Department approved written procedure (“Time As A Public Health Control” – California Retail Food Code Section 114000) for preparation, the entire cone must be cooked and served within 4 hours. Any remaining uncooked meat must be discarded after that time.

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- 4) Cooking Temperatures
  - a. For meat cones made from raw pork, the cooked meat should reach 145°F for 15 seconds prior to slicing.
  - b. For meat cones made from raw beef, the outside cooked meat surface should reach at least 155°F for 15 seconds prior to slicing.
  - c. For meat cones made from raw poultry, the outside cooked meat surface should reach at least 165°F for 15 seconds prior to slicing.
  - d. For meat cones made from a mixture of meat, the cooked meat should reach 155°F for 15 seconds prior to slicing.
  - e. For meat cones made from comminuted meat, the cooked meat temperature should reach 155°F for 15 seconds prior to slicing.
  - f. If the cone is commercially fully cooked, then the cooked meat should reach 165°F for 15 seconds prior to slicing.
- 5) Cooked meat should be shaved off the cone from the top down, penetrating to a depth no more than 1/8 to a 1/4 inch, ensuring that ONLY fully cooked meat is shaved off.
- 6) Any shaved meat that has not reached adequate cooking temperature must be cooked further (microwave, flat grill, oven) to at least the minimum cooking temperatures cited above in Item #4 prior to serving.
- 7) Any knives or other utensils that accidentally touch portions of uncooked, raw meat must be washed, rinsed, and sanitized before being used again.
- 8) Sliced portions of the cooked meat must be served immediately or hot-held in an appropriate hot-holding unit (steam table, oven, etc.) at or above 135°F prior to service. Use a probe thermometer to check the temperature of the sliced, cooked meat to ensure that it stays hot enough.
- 9) Partially cooked meat cones shall not be cooled and re-refrigerated. Once cooking has started, the cone must be completely cooked, or the remainder discarded.

If you have any questions regarding this bulletin, please contact this Department at the number below.

\*Document available in an alternate format upon request

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