

Cooking with a Vertical Broiler



What is It?

A vertical broiler is designed to hold meat on a vertical spit. It has heating elements on one side that cook the outer layer of meat as it rotates. The cooked outer layer is shaved off while the meat underneath continues to cook. The meat is typically in the form of a “meat cone” (gyro, shawarma, al pastor), consisting of processed meats, or can be handmade with thin slices of stacked raw meat.

Cooking Requirements

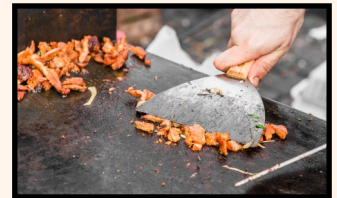
- Purchase only approved USDA inspected meat.
- Cooking temperatures are based on the **type of meat** used in the meat cone.
- The minimum cooking temperature must be maintained for at least **15 seconds** prior to slicing.
- Verify with a probe thermometer.



Minimum Cooking Temperature	135°F	155°F			165°F	
Type of Meat	Commercially Fully Cooked Meat	Raw Pork, Beef, Lamb	Comminuted or Ground Meat	Mixture of Meat without Poultry	Raw Poultry	Mixture of Meat with Poultry

•Cooked meat should be shaved off 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. Once sliced, meat must be served immediately or hot-held at or above 135°F.

•Shaved meat not cooked to adequate temperature **must be cooked further** to the minimum cooking temperature prior to serving or hot holding.



Do NOT...

- Do **not intermittently cook** or **stop and start** the broiler. If the equipment is turned off, the meat cone must be **discarded**.

Cooking Timeline



Remove the meat cone from the refrigerator and place it on the vertical broiler.



Cook and shave the meat cone to completion.



Any remaining meat on the meat cone must be **discarded** at the end of the **2 hours**.

*Speak with your inspector about using Time as a Control to extend the amount of time the meat can be left on the vertical broiler.



Offices located in Blythe, Corona, Hemet, Indio, Murrieta, Palm Springs, and Riverside.

For more information call (888)722-4234 or visit www.rivcoeh.org

*Document available in an alternate format upon request.

