

Gyro, Donair, and Shawarma

What are these products?

Gyros, donairs, and shawarmas are meat products (beef, chicken, and/or lamb) which are chopped, flaked, ground, or minced, and restructured into a “cone”. They are generally cooked on a vertical style broiler, and the cones may be on the broiler for a several hours.

What are the risks?

The potential for food-borne illness is higher than other prepared meat products because of the preparation method used. Generally, meat is sliced or shaved from the exterior of the cone and served to consumers while the interior of the cone is still raw. Therefore, there is a risk that some of the raw product may be served to consumers.



How do I ensure my product is safe?

- Use meat from inspected and approved sources.
- Freeze meat cones immediately after preparation and keep them frozen until placed on the broiler.
- Use a few small cones throughout the day rather than one large one.
- Use a clean, sanitized knife/slicer to cut the exterior of the meat cone when it is cooked.
- Cook cones continuously, even while slicing.
- Do not turn off the vertical broiler to slow down the cooking of the cone.
- **Complete a secondary cooking step before serving sliced product.** This can involve ovens, grills, broilers, microwaves, or any other method which will heat the food to a safe temperature/time combination.
- Use a thermometer to confirm/measure the effectiveness of the secondary cooking step. This may mean an infrared thermometer or a probe thermometer with a thin sensor. Serve meat immediately after secondary cooking or store in a hot holding unit at least 60°C (140°F).

What do I do with leftover product?

At the end of a day, partially cooked cones **CANNOT** be kept intact for future use.

- **Option 1:** Slice the cone down to the frozen layer.
 - Wrap the frozen portion of cone and store in the freezer until the next day.
 - Sliced portions of meat must be fully cooked and transferred into containers to cool, and stored in a refrigerator or freezer.
 - Leftover meat must be re-heated to the original internal cooking temperature before serving.
 - If the leftover cone is not used up on the second day of cooking, it must be discarded at the end of the second day.

- **Option 2:** Continue the cooking and slicing process on the vertical broiler until the entire cone has been sliced.
 - Sliced portions of meat must go through the secondary cook step to ensure that it is fully cooked prior to being transferred into containers to cool. Store in a refrigerator or freezer.
 - Leftover meat must be re-heated to the original internal cooking temperature before serving.
- **Option 3:** Discard the remainder of the cone.

Note that if you are consistently left with large amounts of product at the end of the day, reduce the size of the cone.

Additional Resources:

BC Center for Disease Control's [Guideline for the Safe Preparation and Serving of Donairs, Shawarmas and Similar Products](#)

For more information, please contact your Public Health Inspector
at Southwestern Public Health.