



HEALTH CARE AGENCY/PUBLIC HEALTH ENVIRONMENTAL HEALTH INFORMATIONAL BULLETIN

To: Orange County Retail Food Facility Owners/Operators
Subject: Guidelines for the Preparation of Foods on Vertical Broilers

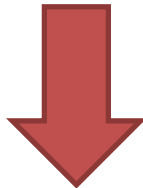
The following is an approved work flow for the proper preparation and service of meats cooked using a vertical broiler. The work flow was developed with members of the food industry in order to present a realistic expectation of how food prepared using a vertical broiler could be done safely. Please contact your inspector if a process you are considering deviates from the following work flow.



Vertical broiler must be commercial grade and meet ANSI standards.

Once the meats have been placed on the spit and the broiler turned on, the entire cone must be cooked and shaved to completion. Under no circumstances can the broiling unit be turned off and on during the day while the meat cone is on the broiler.

Use only USDA inspected meats, purchased from an approved source.



Raw meats taken out of refrigeration and used for stacked meat assembly should be out of temperature control for no more than 2 cumulative hours during preparation. If the meats are for later use, they must then be placed back under refrigeration and rapidly cooled to 41°F or below, within this 2 hour cumulative timeframe. Otherwise, the meat shall be cooked immediately.



All frozen meats must be properly thawed. Placing a frozen stack of meat on the spit to thaw at room temperature **IS NOT APPROVED**.

The entire meat stack must be cooked within 2 hours. Any uncooked meat remaining must be discarded after that time.



Different origins of meat have different minimum cooking temperatures. It is very important to reach minimum cooking temperatures (see table below).

<i>Type of Raw Meat</i>	<i>Minimum Cooking Temperature</i>
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

Cooked meat should be shaved off the meat from the top down, penetrating to a depth of 1/8 to 1/4 inch ensuring that only cooked meat is shaved off.



Cooked to the Proper Temperature



Not Cooked Hot Enough



Any shaved meat that has not reached adequate cooking temperature must be cooked further to at least the minimum cooking temperatures using a thermometer.



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.



Enjoy!

If you have any questions regarding this bulletin, please contact your Environmental Health Specialist at (714) 433-6000.