

# Gyros -

## Preparation & Handling

Gyros start as a blend of raw, minced meats (often lamb and beef) that is mixed with various spices and seasonings and formed into a cone or loaf.

As gyro meat is cooked in a vertical broiler and sliced while the interior and under-layers of the cone are still raw, it is difficult - if not impossible - to control the depth of slice, and ultimately the removal of only properly cooked meat that has not been cross contaminated by raw juices or the slicing utensil.

For this reason, all sliced gyro meat must receive a secondary cook (by grilling, frying, etc.) to make certain that the meat has reached the minimum cook temperature of 155°F for 15 seconds (unless there is a specific consumer advisory for this product).



\*Information on this brochure provided by the Florida Department of Business & Professional Regulation



**SOUTHWEST  
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### **On the Web**

[swuhealth.org/environmental-health](http://swuhealth.org/environmental-health)

### **Utah food services rules on the web:**

[rules.utah.gov/publicat/code/r392/r392-100.htm](http://rules.utah.gov/publicat/code/r392/r392-100.htm)



## Safe Handling of Gyros

Environmental Health  
Division



# Health Risks

The risk of foodborne illness is higher for this type of meat product than for many other meat products because the meat is comminuted (ground) and the cooking method used is often based more on visual cues of doneness (color of meat and juices), rather than on specific time and temperature measurements. Comminuted meat has been ground, minced, and/or tenderized so surface germs have been mixed throughout the entire food, instead of remaining mainly on the surface.

The types of germs that can grow in gyro cones can produce toxins (poisons) if not handled properly. These toxins cannot be destroyed by normal cooking processes or freezing, nor can they be detected by sight, smell, or taste.

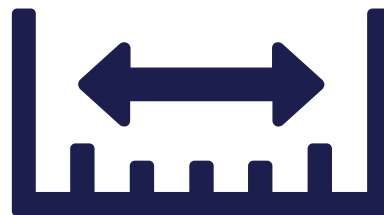


# Requirements

- Cooking MUST be continuous - the heat cannot be turned on and off, and the rotisserie may not be stopped except when slicing meat from the cone.
- If cooking is not continuous, a written plan for Time as a Public Health Control must be in place and the entire cone must be sliced and served or discarded within FOUR HOURS.



- Cook sliced gyro meat to a minimum temperature of 155°F for 15 seconds. (unless there is a specific consumer advisory for this product).
- Estimate the size of cone needed so it will be consumed by the close of business (to avoid leftovers).



# Cont.

- Leftover cones cannot be cooled intact and re-used because the raw animal food has been subjected to more than 60 minutes of cooking.
  - Any cone left must be sliced, fully cooked, and properly cooled.
- Sliced gyro meat must be cooled using an approved method (e.g., uncovered shallow pans no more than 2" - 4" deep) to allow for proper cooling. All heated "time/temperature control for safety" foods must be cooled from 135°F to 41°F within a total of 6 hours.
- Gyro meat being sliced from the cone may be handled with bare hands because it is not yet ready-to-eat (unless there is a specific consumer advisory for this product). Once the sliced gyro meat has undergone a secondary cook step, it is ready-to-eat and may not be handled with bare hands.

