

## Vertical Broiler Food Safety Guidelines

### Background:

A vertical broiler is a piece of cooking equipment designed to cook meat on a vertical rotating spit. Meats cooked on vertical broilers are usually in the form of a “meat cone.” These meats either consist of pre-frozen processed meat, compacted ground meat, or thin slices of meat. As the cone rotates on the spit, meat is sliced off as it cooks. This process allows for the internal layers of the cone to remain raw and in the temperature danger zone (temperatures between 41°F and 135°F) for an extended period of time. If proper food safety guidelines are not met, cooking meat on a vertical broiler could result in bacterial growth and foodborne illness.

### Cooking:

The vertical broiler must be continuously spinning during the entire cooking/holding process. Heat lamps should always be turned on to meet the height of the cone. All meat shall be fully cooked within a maximum total time of **4 hours**. Any shaved meat that does not meet the required final cook temperature must be cooked further with additional equipment (ex: microwave, grill). All meat shall be fully cooked for at least 15 seconds prior to serving unless the menu has a compliant consumer advisory.

Before the end of the allowed **4 hours** all remaining meat shall be sliced, fully cooked, and either immediately served or held hot at 135°F or above. Any leftover meat on the cone at the end of four hours must be discarded.

### Required Final Cook Temperatures:

Food	Cook Temperature
Poultry	165°F
Ground Beef, Pork, Lamb	155°F
Pork	145°F
Beef	145°F
Lamb	145°F
Fish	145°F

### Cooling:

Meat that has been sliced and fully cooked can be cooled to 41°F or below within 6 hours provided food is cooled from 135°F to 70°F within the first 2 hours. Improperly cooled meat must be discarded.

If meat is sliced from the spit and immediately\*\* enters a cooling process, this process must begin before the 4-hour time period is complete.

- It is recommended that this cooling process begins at the 3-hour mark, to provide enough time to fully cook all the remaining meat on the cone.

**\*\*All food shall be fully cooked prior to cooling. A partially cooked meat cone cannot be cooled for later use and must be either fully cooked within the **4 hours** or discarded.\*\***

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### Time as a Public Health Control:

All meat cooked on a vertical broiler must be properly time tagged for **4 hours** since internal temperatures of the meat have the potential to be in the temperature danger zone (temperatures between 41°F and 135°F). A Time as a Public Health Control application must be completed with an investigator. All requirements for Time as a Public Health Control must be followed. Please refer to Section 3-605 of the Retail Food Establishment Regulations.

### Reheat:

Properly cooled meat shall be rapidly reheated to 165°F within 2 hours of removing from refrigeration. After proper reheating, the meat shall be immediately served or hot held at 135°F or above in approved hot holding equipment (ex: steam table).

### Cleaning and Sanitizing:

All attachments and other components used for the vertical broiler, including the catch basin, spit, and utensils, shall be washed, rinsed, and sanitized every 4 hours at a minimum. Utensils shall also be washed and sanitized before use with a different type of undercooked or raw meat.

### Cross Contamination Prevention:

Separate utensils shall be used for handling undercooked meats and fully cooked, ready-to-eat meats. Due to differing final cook temperatures, separate utensils are required for each type of raw meat product (ex: raw poultry and raw beef).

### Documentation:

It is recommended that the facility maintains logs documenting the cooking/hot holding process. A time marking system is required to use Time as a Public Health Control. A sample log is provided below:

Food	Time In	Time Out	Temperature after 4 hours	Action Taken	Employee
Gyro Cone	11:00 am	3:00 pm	125°F	Disposed leftovers	J. Smith
Ground Beef	4:00 pm	8:00 pm	155°F	Sliced meat held hot at 135°F	P. Manning
Al Pastor	9:30 am	1:30 pm	132°F	Cooked to 165°F on stove	J. Doe