


KEBAB FOOD SAFETY PACK

If appropriate controls have not been implemented during storage, preparation and cooking of kebabs, it may result in food becoming contaminated with food poisoning bacteria. The Safer Food Better Business (SFBB) pack does not cover certain foods or processes such as kebabs. This pack has been developed to cover this activity, **in addition** to a fully completed SFBB pack (www.food.gov.uk/sfbb). If this pack/SFBB does not cover some of the activities that you undertake, you must add and detail any additional safety points/controls which are required for those activities.

TRACIBILITY & SUPPLIERS

SAFETY POINT	WHY? / OTHER INFORMATION	HOW DO YOU DO THIS?
Source/buy meat from a reputable supplier	It is important that you have reputable suppliers that you can trust to supply/handle food safely.	Who supplies your meat?
Keep a record of what food products you have bought, who you bought them from, the quantity and the date.	This is legally required, so that you or an enforcement officer can check where food was supplied from. Keep records in a way that makes them easy to access. Ideally, keep these records until you are sure that the food they refer to has been consumed without any problems.	Which method do you use to record the food products you have bought, from who, the quantity and date? <input type="checkbox"/> Invoices/receipts <input type="checkbox"/> Other method:
Check incoming stock when it is delivered or when collecting food from your supplier.	This will ensure that food is safe for use. Damaged packaging, food beyond the use-by date, food delivered above 8°C or -18°C or defrosted food, could result in food being unsafe. If you encounter issues, reject the food and contact your supplier.	Checks carried out: <input type="checkbox"/> Dates <input type="checkbox"/> Visual <input type="checkbox"/> Temperature <input type="checkbox"/> Packaging <input type="checkbox"/> Other:

STORAGE

SAFETY POINT	WHY? / OTHER INFORMATION	HOW DO YOU DO THIS?
Keep food protected in storage (e.g. original packaging or other suitable food grade materials or containers).	This helps prevent things falling into the food and can protect food from deterioration. If unprotected food has been or may have been contaminated in storage, throw the food away.	How do you protect food in storage?
Raw foods (including uncooked kebabs) must be stored separately from any ready to eat food. Ideally keep raw and ready to eat food in separate fridges/freezers. If they are in the same unit, store raw foods below ready to eat foods.	Keeping raw and ready-to-eat food separate is essential to prevent harmful bacteria from spreading. If you think that ready-to-eat food has not been kept separate from raw food or has been contaminated, throw the food away.	Storage arrangements:
 <p>Raw meat must not contaminate, touch, or drip onto ready to eat food.</p>	Juices and raw meat could contaminate ready to eat food including salads when raw meat is carried over for cooking. Store ready to eat washed salad away from areas where raw meat is stored, handled or carried over to avoid cross contamination risks.	Do you do this? <input type="checkbox"/> Yes Where do you store salad items?


<p>Kebabs and raw meat must be kept at appropriate temperatures when in storage.</p> <p>Fresh/chilled kebabs and raw meat must be kept at or below 8°C (best practice: 5°C or less). Frozen kebabs must be kept at -18°C or below.</p>	<p>Bacteria can survive and grow in foods if they are not kept at appropriate temperatures, which may cause food poisoning.</p> <p>Regular fridge/freezer temperature monitoring will ensure you can check that food is being kept at suitable temperatures, and recording these checks will demonstrate that monitoring is taking place.</p>	<p>How do you check the temperature of your fridge & freezer?</p> <p><input type="checkbox"/> Digital display <input type="checkbox"/> Dial thermometer <input type="checkbox"/> Fridge/freezer thermometer</p> <p>Where do you record these checks?</p>
<p>Where foods are prepared in advance and then stored for later use (including in the freezer), or for opened ingredients with after opening usage instructions, you must have a system in place to ensure that you can keep track of when food must be used or thrown away.</p>	<p>Date labels can assist with stock rotation, so that food beyond the use-by date are not used/supplied.</p> <p>The use-by given to food should be based on the manufacturer's instructions, or in the absence of such instructions, a maximum of 3 days (day of preparation/opening/cooking +2 days), unless you have evidence that it is safe to keep them for longer.</p>	<p>Stock rotation procedure:</p>

PREPARATION

<p>Making your own kebabs can introduce greater risks, if appropriate controls are not in place.</p>	<p>Do you make your own kebabs? Yes <input type="checkbox"/> No <input type="checkbox"/></p>	
<p>SAFETY POINT</p>	<p>WHY? / OTHER INFORMATION</p>	<p>HOW DO YOU DO THIS?</p>
<p>Ensure you have enough workspace and appropriate equipment to help prevent the risk of cross contamination.</p>	<p>Raw meat including uncooked kebabs and mince should be prepared in a separate area. If this is not possible, prepare them at different times to ready to eat foods and thoroughly clean & disinfect (2-stage) between tasks. Where possible prepare ready to eat foods before raw food preparation.</p> <div style="margin-top: 10px;"> <p>Raw Meat Raw Fish Cooked Meat Salads and Fruits Vegetables Bakery and Dairy</p> <p>Use colour coded chopping boards & separate utensils for raw and ready to eat food.</p> </div>	<p>Controls in place:</p> <p><input type="checkbox"/> Different area for raw & ready to eat food preparation <input type="checkbox"/> Same area for raw & ready to eat food preparation, separated by time and two stage cleaning.</p> <p>Do you use separate colour coded chopping boards and separate utensils for raw & ready to eat food? Yes <input type="checkbox"/> No <input type="checkbox"/></p>
<p>Staff must always wash their hands with hot water and soap before and after handling/preparing food, and especially after touching raw food/ingredients.</p>	<p>Handwashing is one of the best ways to prevent harmful bacteria and viruses from spreading.</p>	<p>Are staff trained to wash their hand before preparing & handling food and after touching raw meat? Yes <input type="checkbox"/> No <input type="checkbox"/></p>
<p>Use a two stage cleaning process after raw meat preparation: 1. Clean: Using either hot, soapy water or a cleaning product (such as a sanitiser or degreaser).</p>	<p>Chemical disinfectants only work if surfaces have been thoroughly cleaned first to remove grease and other dirt.</p>	<p>Do you clean and disinfect using two stages? Yes <input type="checkbox"/></p>

Remove visible dirt, grease and debris from surfaces/equipment. 2. Disinfect: Following the manufacturer's instructions, apply a disinfectant/sanitizer all over the surfaces/equipment and leave on for the required contact time.	Use disinfectants/sanitizers that meet the following British Standards: <ul style="list-style-type: none"> • BS EN Standards 1276 and/or • BS EN Standards 13697. 	Does your sanitizer/ disinfectant meet the BS 1276 or 13697? Yes <input type="checkbox"/> No <input type="checkbox"/>
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COOKING & SERVICE

SAFETY POINT	WHY / OTHER INFORMATION	HOW DO YOU DO THIS?
Use suitable equipment for cooking your kebabs, and make sure they are kept in good repair and condition.	It may be difficult to thoroughly cook food with inappropriate equipment or if they are not working properly. Repair or replace damaged equipment immediately. You should service the vertical spit in accordance with the manufacturer's instructions to ensure it is capable of cooking the donner kebab thoroughly.	Type of equipment & maintenance arrangements:
Kebabs may need to be thoroughly defrosted before cooking, unless the manufacturer's instructions tell you that you can cook from frozen, or that you have a proven safe method.	If food is still frozen or partially frozen, it will take longer to cook. It may also result in some parts of the meat being uncooked, which means it could contain harmful bacteria. Ideally, place food in the fridge to defrost. Raw food should be kept in a covered container below/away from ready to eat food.	Do you thoroughly defrost frozen meat before cooking? Yes <input type="checkbox"/> No <input type="checkbox"/> Defrosting method:
 <p>Start cooking the donner kebab on the vertical spit, making sure that the length of the burners are equal to, or longer than the block of meat being cooked.</p>	This will ensure that the entire length of the meat is cooked. You may need to buy smaller blocks of meat to make sure that this is possible.	Do you always ensure that the vertical spit covers the whole length of the block of meat? Yes <input type="checkbox"/>
 <p>The power/gas must not be turned off to the vertical spit during the cooking process, or turned down during slow trade.</p>	Turning off or turning down the power/gas will result in food being kept at inappropriate temperatures, which will allow bacteria in the meat to continue to grow and multiply.	Do you always keep all burners on whilst the kebab is on the spit? Yes <input type="checkbox"/>
Ensure that the kebab has been cooking for long enough and that the outside is thoroughly cooked before cutting/shaving the meat.	Failure to adequately cook food can lead to the survival and growth of bacteria. Ensure that kebab is cooked to a suitable time-temperature combination e.g. 75°C for 30 seconds or use another suitable check. If the kebab has not been properly cooked it should be further cooked e.g. on the griddle.	Do you do this? Yes <input type="checkbox"/>

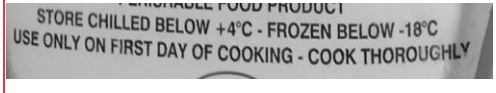
<p>Use a clean, disinfected knife or an electric kebab shaver/slicer to shave the cooked meat.</p> <p>Keep the slices thin to avoid serving undercooked or raw kebab meat (the knife/shaver must not come into contact with any raw meat).</p>	<p>As the meat is grilled/cooked on the outside, the inside remains raw. It is important that you do not cut into the kebab too much, as this will result in the knife/shaver coming into contact with raw meat, which could contaminate ready to eat meat.</p>	<p>How do you shave the kebab?</p> <p><input type="checkbox"/> Clean knife</p> <p><input type="checkbox"/> Electric kebab shaver</p> <p><input type="checkbox"/> Other (specify):</p> <p>Do you always keep slices thin to avoid contact with raw meat?</p> <p>Yes <input type="checkbox"/></p>
<p>If you are using a kebab shaver, you must make sure it is maintained in good condition and that any bolts/screws are secure so that these will not become loose during use.</p>	<p>Check the device before and after use to ensure it remains in good condition, and no parts have become loose. Loose parts may fall into food and dirt/bacteria can collect in damaged equipment. Replace or repair damaged equipment immediately.</p>	<p>Do you do this?</p> <p><input type="checkbox"/> Yes</p> <p><input type="checkbox"/> N/A (not using shaver)</p>
<p>You must make sure that the kebab shaver is kept clean, and is fully cleaned and disinfected at regular intervals.</p>	<p>Cleaning kebab shavers can be difficult as they cannot normally be dishwashed or submerged in water. You must ensure that you apply a two stage clean, initially with hot soapy water or degreaser followed by a disinfection stage (for the required contact time). Always follow the manufacturers cleaning instructions.</p>	<p>How do you clean the electric kebab shaver?</p> <p><input type="checkbox"/> N/A (not using shaver)</p>
<p>Sliced meat must not be allowed to fall into or be stored in the drip tray of the vertical spit.</p> 	<p>If the sliced meat comes into contact with the bottom tray, it can result in cooked meat becoming contaminated with bacteria and blood from raw meat juices from the uncooked centre of the kebab.</p> <p>Any pieces that have had contact with the drip tray must either be thrown away or reheated to a suitable time-temperature e.g. 75°C for 30 seconds.</p>	<p>Do you make sure that sliced cooked meat is not stored or allowed to fall into the drip tray?</p> <p>Yes <input type="checkbox"/></p>
<p>Serving utensils used for cooked sliced meat, must not be stored inside the drip tray.</p> 	<p>Storing utensils here can result in them becoming contaminated with bacteria and blood from raw meat juices from the uncooked centre of the kebab. This can then subsequently contaminate sliced cooked kebab that it comes into contact with the same utensils.</p> <p>If any utensils have been stored in the drip tray, they must not be used to serve cooked kebab and must be fully cleaned & disinfected prior to being used again.</p>	<p>Where do you keep serving utensils when they are not being used?</p>

It is recommended that you use a griddle/hot plate (or other suitable method) to further cook the sliced meat before serving (especially during busier periods).	If the kebab has not been fully cooked or cross contamination occurred during slicing/handling, the second cook stage will make sure that the kebab being served has been thoroughly cooked to a suitable time-temperature combination.	Do you place sliced meat onto a griddle, hot plate or similar prior to serving? Yes <input type="checkbox"/> No <input type="checkbox"/>
Use dedicated and separate utensils (e.g. knives, tongs) for raw and ready to eat food. These should be easily identifiable (e.g. colour coded).	Harmful bacteria can spread from utensils used for both raw and ready to eat food. Dual use utensils must be heat disinfected (e.g. steam cleaner, sterilising sink or full dishwasher cycle) between uses, and suitable time separation must be in place. If this is not possible, separate utensils for raw only and ready to eat food only will be required.	Do you have separate utensils for raw only and ready to eat food only? <input type="checkbox"/> Yes & coloured/identifiable <input type="checkbox"/> No If no, how are these disinfected between uses? <input type="checkbox"/> Full dishwasher cycle <input type="checkbox"/> Heat disinfection <input type="checkbox"/> Other:
Always use separate complex equipment (e.g. slicers, mincers, mixers etc.) for raw and ready to eat food	It is not possible to remove harmful bacteria from complex equipment, which can result in food becoming contaminated.	Do you use different complex equipment for raw and ready to eat food preparation? Yes <input type="checkbox"/> No <input type="checkbox"/> N/A <input type="checkbox"/>
When adding raw meat onto a grill/hot plate/BBQ, make sure that it does not touch or drip onto food that is already cooking.	Bacteria can spread from raw meat to the other food, which can result in food not being safe to eat.	How do you keep raw meat separate from food already cooking?

HOT HOLDING		
SAFETY POINT	WHY? / OTHER INFORMATION	HOW DO YOU DO THIS?
Always preheat your hot holding equipment before storing food inside.	Using cold equipment may result in food not being kept hot enough, which could result in the growth of harmful bacteria.	Do you do this? Yes <input type="checkbox"/>
Food must be thoroughly cooked before being stored in the hot holding equipment.	Hot holding equipment is for hot holding only. It should not be used to cook or reheat food.	Do you do this? Yes <input type="checkbox"/>
Keep hot food in your hot holding equipment at 63°C or above, until it is served. Monitor the temperature of food being held hot at regular intervals (e.g. every 30 minutes), using a disinfected temperature probe. This will help demonstrate that food is kept at or above 63°C. Recording these checks will help demonstrate that the monitoring checks are being carried out.	Regular mixing of the kebab, keeping the lid on and not overfilling the hot holding equipment, can help ensure that food is kept at or above 63°C. If food is not hot enough at any point during hot holding: • reheat it until it is a safe temperature and put back into hot holding (you should only do this once), or chill down the food using a safe method and reheat it later before serving. If you cannot do either of these things, throw the food away.	Do you monitor the temperature of food kept in your hot holding equipment? Yes <input type="checkbox"/> No <input type="checkbox"/> How often do you check? Where do you record these checks?

<p>You should only add new food into the hot holding equipment, once the existing product has been used/thrown away.</p>	<p>Adding new food onto old, makes it difficult to keep track of when food was added into the hot holder, and results in new food being used first.</p>	<p>Do you do this? Yes <input type="checkbox"/></p>
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END OF SERVICE

SAFETY POINT	WHY? / OTHER INFORMATION	HOW DO YOU DO THIS?
<p>Ideally, use fresh meat each day, and throw away any leftover cooked sliced meat or partially used blocks of meat.</p> <p>Always follow the manufacturer's usage and storage instructions.</p>	<p>To minimise wastage, you may decide to buy smaller sized blocks of meat to suit the demands of your business.</p> <p>If the label information states that it must be used on the day of cooking, you must not reheat/reuse on the following day, for example:</p> 	<p>Do you do this? <input type="checkbox"/> Yes <input type="checkbox"/> No – fill out this section ↓</p>
<p>For leftover sliced cooked meat: cool as quickly as possible (within 90 minutes) before storing in the fridge or freezer.</p> <p>A suitable shelf life must be applied.</p>	<p>Allowing foods to cool down slowly allows harmful bacteria to grow.</p> <p>It is suggested that you use any leftover sliced cooked meat on the following day (day of cook +1 day).</p>	<p>Do you do this? Yes <input type="checkbox"/></p> <p>Shelf life information:</p>
<p>For leftover blocks of meat: trim any cooked meat at the end of the session. Turn off the spit to commence the cooling process. Cool as quickly as possible (ideally within 90 minutes). Once cooled, the remaining whole kebab can be covered and placed in the fridge.</p> <p>A suitable shelf life must be applied.</p>	<p>If the spit is turned off before closing, it is a good idea to slice and store enough cooked sliced meat to serve any customers that may visit before you close.</p> <p>If you are supplied with frozen kebabs, these must not be refrozen, once they have defrosted.</p> <p>It is suggested that you use all leftover cooled blocks of meat on the following day (day of use or defrost + 1 day).</p>	<p>Do you do this? Yes <input type="checkbox"/></p> <p>Shelf life information:</p>

REHEATING

SAFETY POINT	WHY? / OTHER INFORMATION	HOW DO YOU DO THIS?
<p>Reheat kebabs until piping hot, and ensure that it reaches a safe time-temperature combination:</p> <ul style="list-style-type: none"> ▪ 82°C or above ▪ 80°C for 6 seconds or ▪ 75°C for 30 seconds or ▪ 70°C for 2 minutes or ▪ Other equivalent time-temperature combination. <p>It is important that you monitor the temperature of reheated foods.</p>	<p>Reheating means cooking again, not just warming up. It is very important to reheat food properly to kill harmful bacteria that may have grown since the food was cooked. Foods must not be reheated using hot holding equipment. Food must only be reheated once.</p> <p>If an appropriate time-temperature is not achieved, reheat the food for longer and monitor again.</p>	<p>How do you reheat kebabs?</p> <p>Do you monitor the temperature of reheated foods? Yes <input type="checkbox"/> No <input type="checkbox"/></p>

FOOD INFORMATION/CLAIMS & LABELLING

FOOD STANDARDS POINT	WHY? / OTHER INFORMATION	HOW DO YOU DO THIS?								
<p>Food information must be accurate, clear and easy to understand for the customer, and must not be misleading.</p> <p>Kebabs containing meats other than that originating from sheep, must not be described as 'Doner kebab' or 'lamb doner kebab'. →</p> <p>Mutton must not be described as lamb on your menu.</p> <p>Where the kebab is made of multiple animal species, such as lamb, beef, chicken etc. the term 'mixed doner kebab' or 'X, X and X doner kebab' may be used. →</p>	<p>Check the manufacturer's label to make sure that your menu claims are correct.</p> <table border="1" style="width: 100%; border-collapse: collapse; margin-bottom: 10px;"> <tr> <td style="width: 20%; text-align: center; vertical-align: middle;">LABEL INFORMATION</td> <td>Ingredients: 88% Lamb, Rusk (Wheat), Soya Isolate, Salt, Textured Vegetable Protein (Soya), Potato Starch, Cumin, Flour (Wheat), Onion, Garlic, Flavour Enhancer E621, Stabilisers E450, E451, E452, Chilli Powder, Black Pepper</td> </tr> <tr> <td style="text-align: center; vertical-align: middle;">MENU CLAIM <input checked="" type="checkbox"/></td> <td>Doner Kebab OR Lamb Doner Kebab</td> </tr> </table> <table border="1" style="width: 100%; border-collapse: collapse;"> <tr> <td style="width: 20%; text-align: center; vertical-align: middle;">LABEL INFORMATION</td> <td>Ingredients: Lamb 85%, Beef 6%, Chicken breast 4%, Onions, water, SOYA Protein, Rusk, (WHEAT) Yogurt (MILK), Salt, Textured Vegetable Protein (SOYA), Flavour Enhancer E621, Mixed Spices</td> </tr> <tr> <td style="text-align: center; vertical-align: middle;">MENU CLAIM <input checked="" type="checkbox"/></td> <td>Mixed Meat Doner Kebab OR Lamb, Beef & Chicken Doner Kebab</td> </tr> </table>	LABEL INFORMATION	Ingredients: 88% Lamb, Rusk (Wheat), Soya Isolate, Salt, Textured Vegetable Protein (Soya), Potato Starch, Cumin, Flour (Wheat), Onion, Garlic, Flavour Enhancer E621, Stabilisers E450, E451, E452, Chilli Powder, Black Pepper	MENU CLAIM <input checked="" type="checkbox"/>	Doner Kebab OR Lamb Doner Kebab	LABEL INFORMATION	Ingredients: Lamb 85%, Beef 6%, Chicken breast 4%, Onions, water, SOYA Protein, Rusk, (WHEAT) Yogurt (MILK), Salt, Textured Vegetable Protein (SOYA), Flavour Enhancer E621, Mixed Spices	MENU CLAIM <input checked="" type="checkbox"/>	Mixed Meat Doner Kebab OR Lamb, Beef & Chicken Doner Kebab	<p>Which meats are listed as ingredients on the doner kebabs label?</p> <p>Are your menu claims accurate/correct? Yes <input type="checkbox"/></p>
LABEL INFORMATION	Ingredients: 88% Lamb, Rusk (Wheat), Soya Isolate, Salt, Textured Vegetable Protein (Soya), Potato Starch, Cumin, Flour (Wheat), Onion, Garlic, Flavour Enhancer E621, Stabilisers E450, E451, E452, Chilli Powder, Black Pepper									
MENU CLAIM <input checked="" type="checkbox"/>	Doner Kebab OR Lamb Doner Kebab									
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MENU CLAIM <input checked="" type="checkbox"/>	Mixed Meat Doner Kebab OR Lamb, Beef & Chicken Doner Kebab									
<p>If you produce prepacked for direct sale (PPDS) food, it must be labelled with the following information:</p> <ul style="list-style-type: none"> Name of the food A full ingredients list Allergenic ingredients emphasised (within the ingredients list) <p>Example of PPDS label*:</p> <div style="border: 1px solid black; padding: 5px; margin: 5px 0;"> <p style="text-align: center; margin: 0;">GARLIC MAYONNAISE</p> <p style="font-size: small; margin: 0;">INGREDIENTS: Water, rapeseed oil, spirit vinegar, modified corn starch, EGG and EGG yolk, sugar, salt, cream powder (MILK), citrus fibre, flavourings, preservatives (potassium sorbate), thickeners (guar gum, xanthan gum), natural garlic flavouring, MUSTARD flour, lemon juice concentrate, antioxidant (calcium disodium EDTA), paprika extract</p> </div> <p><i>*label not to scale & font may not meet the minimum font size requirements</i></p>	<p>Prepacked for direct sale or PPDS is food that is packaged at the same place it is offered/sold to consumers and is in this packaging before it is ordered or selected and is chosen/ordered face to face at the premises.</p> <p>For example: Sauces packaged into lidded pots in advance and later sold/offered to customers after ordering.</p> <p>If you package/fill containers to order, this would not be PPDS and no label is required.</p> <p>Further information is available here: www.food.gov.uk/PPDS and https://www.businesscompanion.info/en/quick-guides/food-and-drink/labelling-of-prepacked-for-direct-sale-foods</p>	<p>Do you produce PPDS foods? Yes <input type="checkbox"/> No <input type="checkbox"/></p> <p>Are they labelled with the name of the food, full ingredients list with the allergens emphasised? <input type="checkbox"/> Yes <input type="checkbox"/> N/A (no PPDS)</p>								

STAFF TRAINING RECORD

In addition to any external food safety training that may have been undertaken, you must make sure that staff are trained and aware of your food safety management system (i.e. this pack). You can use the training record below to sign off that staff have read, understood and will implement each safety point in this pack.

If you notice that staff are not following the safe methods in this pack, you should retrain them on the safe method and improve staff supervision.

Name	Position	Date	Read & understood
			<input type="checkbox"/>
			<input type="checkbox"/>
			<input type="checkbox"/>
			<input type="checkbox"/>
			<input type="checkbox"/>
			<input type="checkbox"/>
			<input type="checkbox"/>
			<input type="checkbox"/>
			<input type="checkbox"/>

*Other general requirements which are not included in this supplementary pack are included in the Safer Food Better Business (SFBB) pack e.g. personal hygiene & fitness to work, cleaning, maintenance, pest control, allergens, defrosting, cross contamination control, allergens etc. You should ensure that this pack (SFBB) **is also** fully completed and that staff are properly trained on it.*

NOTES / ADDITIONAL SPACE

Pack completion date: