

VERTICAL ROTISSERIE SPIT-COOKING AND SERVING FOR SHAVED MEAT DISHES

REGULATION 61-25: RETAIL FOOD ESTABLISHMENTS



South Carolina
**DEPARTMENT OF
AGRICULTURE**

Vertical rotisseries are used in the cooking of ground, comminuted, or stacked meats for dishes such as **gyro**, **al pastor**, **shawarma**, and **doner kebab**. Meat is sliced from the outer layer of the rotating cone or loaf as it cooks on the spit.

PREPARATION

- Meat cones or loaves should be sized to be completely used **within four (4) hours**, based on retail food establishment demand.
- All room temperature preparation, including slicing, marinating, and assembling on the spit must be completed **within two (2) hours**.

COOKING

- Meat cones or loaves must be completely cooked **within a four (4) hour period**.
- **The vertical rotisserie must be continuously cooking during the entire cooking/holding process.**
- **Before slicing and serving**, the outermost portion of the meat must be cooked to the minimum cooking temperature and holding time on the chart below.
- If the meat is cut past the outer layer, to an area that is not fully cooked, the cut meat must be grilled or fried to the minimum temperature before serving as shown in the chart below.

MINIMUM COOKING TEMPERATURES

PRODUCT	TEMP	HOLD TIME (SEC.)
Sliced, intact (beef, pork, lamb)	145°F	15
Ground (beef, pork, lamb)	155°F	17
Comminuted or mechanically tenderized (beef, pork, lamb)	155°F	17
Mixed meat (e.g., beef and chicken together)	165°F	0
Poultry (chicken, turkey)	165°F	0



APPROACHING FOUR (4) HOURS / END OF SERVICE

If meat is still on the spit as the four (4) hour limit approaches or food service ceases for the day, one of the following steps must be taken:

1. Meat may be completely sliced/cut from the cone, or the leftover cone removed from the spit, and cooked to the minimum internal temperature, then:
 - a. **Hot held at 135°F** or above, or
 - b. Properly **cooled to 41°F** or below, following criteria in Section 3-501.14, before cold holding. See [Proper Cooling Temperatures fact sheet](#) for additional information.
3. Properly cooled meat must be **reheated to 165°F** within two (2) hours before hot holding.
4. Any meats not fully cooked within four (4) hours, as described in step 1, must be discarded (thrown out).

DOCUMENTATION

Because internal portions of the cone or loaf may be between 41°F and the minimum required cooking temperature during the four (4) hour spit-cooking process, written procedures may be used to support the safe handling of the meat when using this cooking process. Example – Near the rotisserie unit, write the start time of the cooking process and the end time for any remaining product. Include a reminder to staff NOT to turn the unit off during the four (4) hours. Identify how any remaining product should be handled.

Scientific support: [FDA 2022 Food Code](#), page 412.