

Wisconsin Food Code Fact Sheet



Cooking and Serving Gyro Meat Cones

There are certain safe food handling practices you must follow when handling gyro meat cones. These practices support a preventive approach to food safety to provide a safe and wholesome product to the consumer.

What is gyro meat?

A blend of raw meats that is mixed with spices and formed into a frozen cone or loaf. The type of meats often include lamb and beef but may also contain poultry. The meat cone is often displayed cooking on a rotisserie spit. This is a ground product that you must handle correctly to prevent time-temperature abuse.

What is time-temperature abuse?

When food is not held or cooked at the correct temperature for a certain amount of time.

What is the proper way to handle gyro meat?

Listed below are several practices you must follow when cooking and serving gyro meat:

- Using commercially listed equipment.
- Sizing gyro meat cones to fit equipment and volume.
- Keeping the rotisserie heat source on when the meat cone is on the rotisserie spit. You cannot stop and then restart the broiler once the meat cone is on it.
- Discarding partially cooked gyro cones. You cannot refrigerate a partially cooked gyro cone and use it again on the rotisserie.
- Cooking the meat completely in one continuous process within four hours. This meets Food Code time and temperature requirements.
- Carving off only the meat that has reached the correct cooking temperature based on Wisconsin Food Code.

- Placing carved meat in a holding unit kept at 135F or above, or cooled based on Wisconsin Food Code. Information about cooling food is available in this fact sheet <https://datcp.wi.gov/Documents/CoolingFactSheet.pdf>.

How do I know if my equipment is commercially listed?

Commercial equipment will have a sticker on it identifying it as approved through one of the following:

- NSF International
- American National Standards Institute (ANSI)
- Intertek
- Underwriters Laboratories

What is the risk to public health?

If food is not properly cooked, cooled, and handled, there is the potential for growth of organisms that can make consumers sick. Preventing a foodborne illness outbreak protects you and your business from a public health investigation.

Where can I learn more about the Wisconsin Food Code?

- State law: http://docs.legis.wisconsin.gov/code/admin_code/atcp/055/75
- Fact sheets: <https://datcp.wi.gov/Pages/Programs/Services/FoodCode.aspx>

