

Store the raw materials according to the instructions on the packaging, e.g. minced meat at max. +4 °C, raw kebab meat at max. +6 °C and frozen kebab meat at -18 °C.



If you make your kebab cones yourself, cook them as soon as possible or freeze them at -18 °C.



If you thaw the cones before cooking, do it in a controlled manner in a refrigerator or cold water bath.



Measure the temperature and at least record any discrepancies and the actions taken based on them.

Also, verify the effectiveness of the cooling method you use by measuring and recording the temperature.

Store cooked kebab meat at max. +6 °C and use it within four days of cooking. If you freeze the kebab meat, do it within 24 hours of cooking.



Cool the kebab meat to below +6 °C in a maximum of four hours. Mark the date of manufacture on the packaging.



Cook the kebab meat thoroughly. Cook the entire cone at once; do not put a partially cooked cone in a refrigerator. Keep the rotisserie on throughout the cooking process.



Just before serving, heat the kebab shavings to over +70 °C.



Name the products, indicate the origin of the meat, where appropriate, and remember any substances that cause allergies and intolerances.



Serve the kebab shavings immediately after cooking or transfer them to a temperature-controlled bath. Make sure that the storage temperature is at least +60 °C.