

# GYROS

Violation #2, 3

HACCP #17

Gyros are a Greek ethnic food which usually consists of a ground lamb and beef roll cooked on a vertical broiler. Several critical food safety problem areas may develop due to the unique cooking method associated with this food.



## Food Safety Tips for Gyros:

- **Cook gyros meat to at least 155°F** to kill E.coli and other food-borne pathogens.
- **Continually cook the meat roll** once it is on the broiler. Intermittent cooking is not allowed and the broiler elements must be turned on whenever the meat is present.
- **Cook and slice the entire meat roll within 4 hours.** The meat roll should never be cooled and reheated. Due to the slow cooking process, parts of the meat roll are kept in the temperature danger zone for extended periods of time making safely cooling and reheating impossible.
- **Hold the cut slices of cooked meat** in a steam table or other hot holding unit so the meat remains **at 135°F or above** until served.
- **Rapidly cool any leftover slices of cooked meat to 70°F within 2 hours and to 41°F within 4 more hours.** The meat slices must then be **rapidly reheated to 165°F before serving.**



**Public Health**  
Prevent. Promote. Protect.

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