Record Sheet 15

Temperature of Kebab Meat (Meat on Vertical Spit)

(more sheets available at www.foodsmart.vic.gov.au)

Put a copy of this sheet near the display area (check the **Standard Operating Procedures** in your Food Safety Plan).

Measure and record the temperature of the meat on the spit with a probe thermometer
Meat needs to reach at least 75°C before being sliced from the spit
Never serve raw or partly cooked meat to customers
Cook the meat on a hot plate/grill prior to serving, to destroy pathogenic bacteria

Date	TYPE of meat on Spit *Lamb, Chicken, Beef*	TIME meat commenced cooking	TIME meat temperature measured	TEMPERATURE of Meat	Comments	Corrective Action	Signed

You must keep these records in English

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