



Wisconsin Food Code Fact Sheet



COOKING AND SERVING CONE MEATS

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

What are cone meats?

Slices or ground meat and/or poultry that are mixed with spices and formed into a cone. The meat cone is often displayed cooking on a vertical rotisserie spit. Gyro cones are ground meats that may be raw, or factory pre-cooked. Al pastor and shawarma typically consist of raw pork, beef, or chicken.

Proper handling methods include:

- Use sanitation certified equipment.
- Size meat cones to fit equipment and volume.
- Keep 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.
- Discard partially cooked cones. You cannot refrigerate or freeze a partially cooked cone and use it again on the rotisserie.
- If meat is factory precooked, the meat must be reheated completely in one continuous process within two hours.
- Carve off only the meat that has reached the correct cooking temperature based on Wisconsin Food Code.
[PHFHoldingFactSheet.pdf](#)
- Place cooked carved meat in a holding unit kept at 135°F or above, or cool it based on Wisconsin Food Code requirements. [CoolingFactSheet.pdf](#)

How do I know if my equipment is Certified for Sanitation?

Certified or classified for sanitation food equipment will have a sticker on it identifying that it meets an American National Standards Institute (ANSI) - accredited certification program such as:

- NSF
- Intertek (ETL)
- CSA Group
- Underwriters Laboratories
- 3-A Sanitary Standards
- Baking Industry Sanitation Standards Committee

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: [Wisconsin Legislature: Chapter ATCP 75 Appendix](#)
- [DATCP Home Food Code Fact Sheets](#)



Wisconsin Department of Agriculture, Trade and Consumer Protection
Division of Food and Recreational Safety
2811 Agriculture Dr., PO Box 8911, Madison, WI 53708
<https://www.datcp.wi.gov>