

29/8



GOVERNMENT OF KERALA

Abstract

Health & Family Welfare Department - Food Safety - Preparation of Shawarma  
- Guidelines - Orders issued.

**HEALTH & FAMILY WELFARE (E) DEPARTMENT**

G.O.(Rt)No.2113/2022/H&FWD Dated,Thiruvananthapuram, 25-08-2022

Read Letter No.B1-1114/2022/CFS Dated 17/05/2022 from  
Commissioner, Food Safety, Thiruvananthapuram.

ORDER

The Shawarma has become ubiquitous in Kerala for quite some time. Many studies show that the presence of bacterial pathogens in Shawarma sandwiches due to unhygienic preparation, processing and serving can lead to food poisoning. In order to ensure Safety and hygiene, Government are pleased to issue guidelines for the preparation of Shawarma, which is appended to this Order. Every persons/Hotels/Restaurants/Street Food Vendors etc, who are engaged in preparation and selling of Shawarma shall strictly follow the guidelines.

(By order of the Governor)  
SREEJITH V P  
JOINT SECRETARY

To:  
The Commissioner of Food Safety, Thiruvananthapuram.  
The Director of Health Services, Thiruvananthapuram.  
I&PRD, Web & New Media.  
Food & Civil Supplies Department.  
Local Self Government Department.  
Industries Department.  
The Stock file/ Office Copy.

Forwarded /By order  
Signed by Khadeeja  
Alungal  
Date: 26-08-2022 11:43:45  
Section Officer

Copy to:-

PS to Minister (Health ,Women and Child Development)  
PA to Principal Secretary, Health & Family Welfare Dept  
CA to Joint Secretary, Health & Family Welfare (E)Dept



## ANNEXURE

**GUIDELINES RECOMMENDED TO ENSURE FOOD SAFETY IN SHAWARMA PREPARATION****1. License under FSS Act,2006**

Section 31 of FSS Act 2006 mandates, no person shall commence or carry any food business except under a License or Registration. There can be a penalty up to Rs 5 Lakhs or imprisonment of six months for carrying out food business without License under section 63 of FSS Act 2006.

**2.Site and location**

- i. Must be free from unsanitary conditions (pre preparation and final preparation areas).
- ii. Stands used to prepare Shawarmas and preparation areas (pre and post) should not be exposed to dust and dirt.
- iii. Person who prepares Shawarma should be able to work in comfortable environment.

**3.Utensils and equipment**

- i. Shawarma stand should be equipped with suitable drip collection tray below the cone/meat to prevent cross contamination during display.
- ii. Use a clean sanitized knife to cut off cooked meat from the exterior of the cone (approximately 1/4 inch or 6 cm)
- iii. All the equipments (Shawarma making machine freezers (-18° C), chillers(4° C) should maintain proper temperature, keep temperature monitoring records.
- iv. Use pedal operated waste bins and remove waste timely

**4 .Personal hygiene for food handlers**

- i. Food handlers should follow personal hygiene (hair cap, gloves and clean aprons should be provided).
- ii. Employer should ensure medical fitness certificate for the Food Handlers.

**5. Shawarma preparation**



i. All meat and raw materials used to prepare Shawarmas, mayonnaise and salads must come from FSSAI approved vendors.

ii. The breads/Khuboos used for preparing Shawarma sandwiches must have valid label details.

iii. Cones prepared fresh must be frozen immediately and remain frozen and kept at chilling temperature for at least 4 hours before preparation for proper thawing.

iv. Ensure proper labeling including date tag (with time) of meat and other raw materials stored in freezer and chiller for the preparation of Shawarma.

v. Use a clean and sanitized sharp knife to cut off cooked meat.

vi. Cook the meat continuously at full heat until the final cooking temperature is reached.

vii. The meat must cook (15 minutes for chicken and 30 minutes for beef) uninterrupted even when slicing and after slicing of meat give proper time and temperature to cook the remaining portion. The broiler must not be turned down to slow the cooking of the meat.

viii. Pieces of meat sliced from the cone must be submitted to a secondary cooking step to ensure it is fully cooked. Secondary step cooking can be in the form of grilling, baking in the oven.

ix. Recommended Temperatures for secondary cooking of meats used for Shawarmas:

a. Beef or lamb: 71°C or 160°F for a minimum of 15 seconds

b. Poultry: 74°C or 165°F for a minimum of 15 seconds.

x. Avoid raw eggs for the preparation of mayonnaise.

xi. Mayonnaise used for making Shawarma must be prepared from pasteurized egg/can use branded pasteurized mayonnaise

xii. Such prepared Mayonnaise should not be stored under room



temperature for more than 2 hours.

xiii. Once the branded pasteurized mayonnaise is used the remaining portion should be stored below 4°C and should not be used for more than 2 days.

xiv. The vegetables used for preparing Shawarma must be washed thoroughly in 50 ppm chlorine water and vegetables in brine should store in Stainless steel vessels and should be free from fungal growth.

xv. After four hours of continuous cooking, discard any meat remaining on the rotisserie. Prepare multiple small meat cones and store under proper conditions mentioned above for achieving proper time and temperature for cooking.

xvi. Avoid leftovers. Estimate the size of cone needed so it will be consumed by the end of the business day.

xvii. Shawarma prepared for parcel purpose should be labelled with date and time of preparation along with a declaration stating consume within 1 hour from the time of preparation to avoid food Safety risk.

xviii. Every person engaged in the food preparation should undergo FoSTaC training.

xix. All the hotels and restaurants should voluntarily adopt hygiene rating of FSSAI.