CHECKLIST

Assessing a kebab shop before you order

- [ ] Look for a sheen on the döner meat and clean cuts where it has been shaved
- [ ] Check the drip tray beneath the spit for signs of regular cleaning
- [ ] Watch staff wipe surfaces and wash hands between tasks
- [ ] Observe whether salad bowls are covered between orders
- [ ] Press the bread gently to test for freshness and springiness
- [ ] Smell the air for roasting meat and warm bread rather than air freshener
- [ ] Ask about marinades and spices to gauge preparation from scratch
- [ ] Order a simple dish first to test the fundamentals