

BRA Fact finders

Number 4 (12/95)



FOOD SAFETY (TEMPERATURE CONTROL) REGULATIONS 1995

The new food safety regulations which came into force on 15th September 1995 revoke the Food Hygiene (amendment) regulations of 1990 and 1991. The following key points (°C) could help you.



°C Never store product above indicated load line.

°C The new regulations remove the two tier system of +5°C and +8°C setting a maximum chill temperature of 8°C but allowing flexibility for certain food products where scientific justification proves that higher temperatures are advantageous and beneficial.

°C It should be noted that the new regulations will not specify foodstuff by type, although the range of foods covered will be generally similar to the previous regulations. It will be the responsibility of the producer, trader or retailer to provide justification for any decision to deviate from this +8°C maximum (product temperature) rule.

°C Temperature recommendations on food labels, including recommendations for chill temperatures lower than +8°C are not automatically mandatory.

°C A 2°C upward tolerance for defrosting during short periods of time will continue to be allowed - the need to obtain and record temperature data will remain.

°C Foods maybe displayed at ambient temperatures, but only for a single period of 4 hours maximum i.e. cheese and sandwiches etc.

°C An appreciation of the difference between air temperature adjacent to the product and actual product temperature must be realised.

°C For product temperatures of +8°C maximum the corresponding air temperature should be in the region of +3°C to +5°C adjacent to the product.

°C Whereas no mention is made of the respective store atmospheric condition it must be appreciated that the ease of achieving the requirement is directly linked with the store or shop atmospheric condition.

°C Premises with high ambient operating temperatures and humidities could find themselves in difficulties with the regulations. Conditions above 25°C and 60%RH are detrimental not only to display temperature and product temperatures but also to equipment operation (i.e. ISO norm 3 requirement).

°C Temperature performance records will also continue to be necessary. For small stores, a notebook recording temperatures will usually suffice. In larger stores and supermarkets a general monitoring system is normally provided and operated.

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