

Advisory Note 19 Temperature Control - Proprietors

The Food Hygiene (England) Regulations 2006

The Regulations came into force in January 2006 and state the temperatures at which food must be stored. It is up to food businesses to make sure that the food that they sell is safe and that it is kept at the correct temperature.

Temperature control is an important part of the hazard analysis system for your business. Hazard analysis is a requirement of the Food Hygiene (England) Regulations 2006 and is explained in a separate information sheet (number 20).

Which foods must be temperature controlled?

All food which is likely to allow food poisoning bacteria to grow on it. For example: -

- dairy products;
- cooked products containing meat, fish or egg;
- sandwiches;
- prepared ready to eat foods such as coleslaw, prepared vegetables or vegetable salads;
- smoked or cured fish;
- cooked rice;

What temperature must the food be kept at?

The Regulations say that food must not be kept at temperatures which result in a risk to health.

Cold food must be kept at or below 8°C. Hot food must be kept at or above 63°C.

There may however be some occasions where chilled food needs to be kept below 5°C to make sure that it is safe (i.e. vacuum packed, extended life *sous vide* products).

Are there any exemptions to these temperature requirements?

There are a number of exemptions to the Regulations. These include:

Some processed foods: Many processed, tinned and dehydrated foods can safely be kept above 8°C, e.g. a small tin of corned beef. However, the Regulations would apply once the tin had been opened as food poisoning bacteria would be able to grow on the food.

During preparation: Food can be kept outside the above temperatures during preparation or handling, for example while cooked meat is being sliced. However this period of time must be kept as short as possible.

During display: Cold food can be kept above 8°C for a single period of up to 4 hours while it is being displayed for sale or service, for example on a buffet or cheese board. At the end of this time any food which is left must be disposed of. Similarly, hot food can be kept below 63°C for a single period of up to 2 hours, after which it must either be cooled to below 8°C as soon as possible or disposed of.

Defrosting or breakdown of equipment: Chilled food can be kept above 8°C for up to 2 hours while equipment is being defrosted or if it breaks down. However it is up to the food business to make sure that the food is still safe to be sold.

Where the manufacturer or supplier says chilled food can be kept safely at a different temperature: The Regulations say that chilled food can be kept at a temperature above 8°C where the manufacturer or supplier says this is safe. However, this information must be printed on the label or included in written instructions which come with the food. The manufacturer or supplier must also have completed a scientific assessment and be able to show that storing the food at this temperature is safe.

How often should I check my fridges?

We recommend that you should check the temperature of all of your fridges and freezers at least once a day. If a temperature read-out is not fitted, fridge thermometers can be bought quite cheaply. It is important that the thermometer is in the correct position so that it gives you an accurate indication of the temperature of the food. They should not be close to the “chiller plates” or cold air feed as this will give you a false reading. You could also occasionally check that the temperature read-out is working properly by using a probe thermometer to check the temperature of the food.

To make sure that all of the food in your fridges is kept below 8°C you may need to adjust them so that the “air temperature” is a few degrees colder i.e. between 0°C and 5°C

Record keeping

It is good practice to keep temperature records of your fridges and freezers and it will help you to make sure that your business is run properly and make it easier for you to show an officer from this Directorate that you are keeping food at the correct temperature, if you keep a simple record of the temperatures for each of your fridges and freezers. Record sheets which you can use are available from us, alternatively you could keep a record in a note book or on a calendar.

**For further Advice/Information contact
Salford City Council
Environment Directorate, Turnpike House
631 Eccles New Road, Salford M5 2SH
Telephone: 0161 737 0551
Email: environment@salford.gov.uk**

***This advice has been prepared by the Greater Manchester Food Liaison Group
and is issued by authorities within Greater Manchester.***

HACCP

STORAGE TEMPERATURE RECORD

Appliance

Week Commencing	Monday		Tuesday		Wednesday		Thursday		Friday		Saturday		Sunday		Signed	Action Taken
	AM	PM	AM	PM	AM	PM	AM	PM	AM	PM	AM	PM	AM	PM		

HACCP

COOKING AND COOLING LOG

The Food Hygiene (England) Regulations 2006 require hot food to be kept above 63°C, it is recommended that at the end of cooking/reheating foods it should reach a centre temperature of at least 80°C.

If this is not reached, return the food to the cooker until 80°C or above is reached.

- Food must be cooled as quickly as possible.

Date	Product	Time into cooker	Time out of cooker	Total cook time	Centre temp (°C)	Time at start of cooling	Time at end of cooling	Centre temp (C°)	Comments / actions taken	Signature

Note - Ensure the thermometer probe is clean and disinfected before and after use and calibrated at regular intervals.