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For Reference Only

Regulations governing the temperature control of 'high risk' foods.

Refrigerated Storage

The following foods are classed as high risk and should be stored below 8°C but ideally at the temperatures shown.

-1°C to +2°C Fresh meat, poultry, offal's, fish, shellfish, smoked fish and meat products

0°C to +5°C Cooked meats, meat products, cooked/part cooked pastry/dough products with meat, fish or vegetable fillings, soft and cream cheese, milk, cream and milk products, cream filled products, low fat spreads, prepared salads, sandwiches, mayonnaise, raw pastry

Cooking

Meat Limit size of joints to 3kg probe centre to 75°C

Poultry Defrost correctly, probe cavity to 75°C, insert skewer into thick part of thigh to see juices running clear.

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