



Food safety

ANNEX 1, Oiva Evaluation Guideline 6.2. Temperature Management in Chilled Facilities and Cold-stored Foodstuffs

Temperature requirements for registered food premises

Wholesalers: In respect of the foodstuffs for which the temperature requirements are laid down in Annex III to Regulation (EC) No 853/2004, the temperature requirements under Regulation (EC) No 853/2004 shall apply in wholesale market (see Annex 2 Temperature requirements for approved food establishments).

Food product	Legislation	Measured temperature of food and Oiva grade
FISHERY PRODUCTS		
<ul style="list-style-type: none">Fresh unpackaged fishery products	Section 23 of the Decree of the Ministry of Agriculture and Forestry 318/2021, with the exception of fresh unpackaged fishery products, for which provisions are laid down in EC No. 853/2004 Temperature of melting ice (max. 2 °C)	0 – 2 °C => EXCELLENT 2 – 5 °C => EXCELLENT, if increase in temperature can be demonstrated to have been short-term 2 – 5 °C => if increase in temperature cannot be demonstrated to have been short-term: GOOD, if the deviation does not impair food safety or TO BE CORRECTED, if food safety impairs 5 – 8 °C => TO BE CORRECTED > 8 °C => POOR
<u>Fishery products involving a particular risk of listeria</u> <ul style="list-style-type: none">Vacuum or MAP packaged cold-smoked or gravad fish productsSalted roe	0 – 3 °C	0 – 3 °C => EXCELLENT 3 – 6 °C => EXCELLENT, if increase in temperature can be demonstrated to have been short-term 3 – 6 °C => TO BE CORRECTED, if increase in temperature cannot be demonstrated to have been short-term > 6 °C => POOR



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<ul style="list-style-type: none"> • Fresh packaged fishery products • Thawed unprocessed fishery products • Non-vacuum or non-MAP packaged cold-smoked or gravad fishery products • Other vacuum or MAP packaged processed fishery products • Cooked and chilled crustacean and mollusc products 	<p>0 – 3 °C</p>	<p>0 – 3 °C => EXCELLENT 3 – 6 °C => EXCELLENT, if increase in temperature can be demonstrated to have been short-term 3 – 6 °C => if increase in temperature cannot be demonstrated to have been short-term: GOOD, if the deviation does not impair food safety or TO BE CORRECTED, if food safety impairs 6 – 9 °C => TO BE CORRECTED > 9 °C => POOR</p>
<ul style="list-style-type: none"> • Other processed fishery products • Kalakukko – fish and pork pie <ul style="list-style-type: none"> ○ see also Evira’s Guide 16021/2 “Control of the production and sale of kalakukko” • Sushi • Live bivalve molluscs 	<p>max. 6 °C</p>	<p>0 – 6 °C => EXCELLENT 6 – 9 °C => EXCELLENT, if increase in temperature can be demonstrated to have been short-term 6 – 9 °C => if increase in temperature cannot be demonstrated to have been short-term: GOOD, if the deviation does not impair food safety or TO BE CORRECTED, if food safety impairs 9 – 12 °C => TO BE CORRECTED > 12 °C => POOR</p>
<p>MEAT AND MEAT PRODUCTS</p>		
<ul style="list-style-type: none"> • Minced meat • Ground liver 	<p>max. 4 °C</p>	<p>0 – 4 °C => EXCELLENT 4 – 7 °C => EXCELLENT, if increase in temperature can be demonstrated to have been short-term 4 – 7 °C => if increase in temperature cannot be demonstrated to have been short-term: GOOD, if the deviation does not impair food safety or TO BE CORRECTED, if food safety impairs 7 – 10 °C => TO BE CORRECTED > 10 °C => POOR</p>



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<ul style="list-style-type: none">• Raw meat and offal• Meat preparations• Meat products and processed meat (cold cuts, sausages, processed foods made from meat, etc.)	max. 6 °C	0 – 6 °C => EXCELLENT 6 – 9 °C => EXCELLENT, if increase in temperature can be demonstrated to have been short-term 6 – 9 °C => if increase in temperature cannot be demonstrated to have been short-term: GOOD, if the deviation does not impair food safety or TO BE CORRECTED, if food safety impairs 9 – 12 °C => TO BE CORRECTED > 12 °C => POOR
MILK AND MILK-BASED PRODUCTS		
<ul style="list-style-type: none">• Milk and cream• Raw milk and raw cream• Milk-based products manufactured without pasteurisation or any other, at least comparable process (for example fresh colostrum and cream cheeses made from raw milk)	max. 6 °C	0 – 6 °C => EXCELLENT 6 – 9 °C => EXCELLENT, if increase in temperature can be demonstrated to have been short-term 6 – 9 °C => if increase in temperature cannot be demonstrated to have been short-term: GOOD, if the deviation does not impair food safety or TO BE CORRECTED, if food safety impairs 9 – 12 °C => TO BE CORRECTED > 12 °C => POOR
<ul style="list-style-type: none">• Milk-based products manufactured with at least pasteurisation or some other comparable process (for example milk beverages, cooking creams, sour milk, yoghurts, nordic kind of sour milk “viili” and cheeses)	max. 8 °C	0 – 8 °C => EXCELLENT 8 – 11 °C => EXCELLENT, if increase in temperature can be demonstrated to have been short-term 8 – 11 °C => if increase in temperature cannot be demonstrated to have been short-term: GOOD, if the deviation does not impair food safety or TO BE CORRECTED, if food safety impairs 11 – 14 °C => TO BE CORRECTED > 14 °C => POOR



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OTHER PERISHABLE FOODS		
<ul style="list-style-type: none">• insects• e.g. sprouts, cut vegetables	max. 6 °C	0 – 6 °C => EXCELLENT 6 – 9 °C => EXCELLENT, if increase in temperature can be demonstrated to have been short-term 6 – 9 °C => if increase in temperature cannot be demonstrated to have been short-term: GOOD, if the deviation does not impair food safety or TO BE CORRECTED, if food safety impairs 9 – 12 °C => TO BE CORRECTED > 12 °C => POOR
<ul style="list-style-type: none">• Pasteurized berry, fruit and vegetable juices	max. 8 °C	0 – 8 °C => EXCELLENT 8 – 11 °C => EXCELLENT, if increase in temperature can be demonstrated to have been short-term 8 – 11 °C => if increase in temperature cannot be demonstrated to have been short-term: GOOD, if the deviation does not impair food safety or TO BE CORRECTED, if food safety impairs 11 – 14 °C => TO BE CORRECTED > 14 °C => POOR

Updates in version 4

- The assessment guidelines concerning a situation where it cannot be demonstrated that the temperature increase of no more than 3 °C has been short-term were changed.
- A point on temperature requirements for foodstuffs of animal origin to be followed by wholesalers was added.