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Food safety

Те	mperatures during sale		
Food product	Legislation 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	Measured temperature of food	Oiva grade
Fishery products			
		0 – 2°C	EXCELLENT
• Fresh unpackaged fishery products	Temperature of melting ice (max. 2°C)	2 – 5°C	EXCELLENT, if increase in temperature can be demonstrated to have been short-term
		2 – 5°C	GOOD, if increase in temperature cannot be demonstrated to have been short-term but the deviation does not impair food safety
		2 – 5°C	TO BE CORRECTED, if increase in temperature cannot be demonstrated to have been short-term and food safety impairs
		5 – 8°C	TO BE CORRECTED
		> 8°C	POOR
		0 – 3°C	EXCELLENT
 Fishery products involving a particular risk of listeria Vacuum or MAP packaged cold-smoked 	0 – 3°C	3 – 6°C	EXCELLENT, if increase in temperature can be demonstrated to have been short-term
 or gravad fish products Salted roe 	0-3C	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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		0 – 3°C	EXCELLENT
 Fresh packaged fishery products Thawed unprocessed 		3 – 6°C	EXCELLENT, if increase in temperature can be demonstrated to have been
 Induced displacessed fishery products Non-vacuum or MAP packaged cold-smoked or gravad fishery products 	0 – 3°C	3 – 6°C	short-term GOOD, if increase in temperature cannot be demonstrated to have been short-term but the deviation does not impair food safety
 Other vacuum or MAP packaged processed fishery products Cooked and chilled crustacean and 		3 – 6°C	TO BE CORRECTED, if increase in temperature cannot be demonstrated to have been short-term and food safety impairs
mollusc products		6 – 9°C	TO BE CORRECTED
		> 9°C	POOR
		0 – 6°C	EXCELLENT
		6 – 9°C	EXCELLENT, if increase in temperature can be demonstrated to have been short-term
 Other processed fishery products Kalakukko – fish and pork pie Sushi Live bivalve molluscs 	max. 6°C	6 – 9°C	GOOD, if increase in temperature cannot be demonstrated to have been short-term but the deviation does not impair food safety
		6 – 9°C	TO BE CORRECTED, if increase in temperature cannot be demonstrated to have been short-term and food safety impairs
		9 – 12°C	TO BE CORRECTED
		> 12°C	POOR



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Food product	Legislation Section 23 of the Decree of the Ministry of Agriculture and Forestry 318/2021	Measured temperature of food	Oiva grade
Meat and meat products			
i		0 – 4°C	EXCELLENT
Minced meatGround liver	max. 4°C	4 – 7°C	EXCELLENT, if increase in temperature can be demonstrated to have bee short-term
		4 – 7°C	GOOD, if increase in temperature cannot be demonstrated to have bee short-term but the deviation does not impair food safety
		4 – 7°C	TO BE CORRECTED, if increase in temperature cannot be demonstrated to have been short-term and food safety impairs
		7 – 10°C	TO BE CORRECTED
		> 10°C	POOR
		0-6°C	EXCELLENT
Raw meat and offalMeat preparations	max. 6°C	6 – 9°C	EXCELLENT, if increase in temperature can be demonstrated to have bee short-term
 Meat products and processed meat (cold cuts, sausages, processed foods made from meat, etc.) 		6 – 9°C	GOOD, if increase in temperature cannot be demonstrated to have bee short-term but the deviation does not impair food safety
		6 – 9°C 9 – 12°C	TO BE CORRECTED, if increase in temperature cannot be demonstrated to have been short-term and food safety impairs TO BE CORRECTED
		> 12°C	POOR
	Temperatures durir		



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Nills and wills bear down down.	Locialation	Magazine	Oive grade
Milk and milk-based products	Legislation	Measured	Oiva grade
	Section 23 of the	temperature of	
	Decree of the	food	
	Ministry of		
	Agriculture and		
	Forestry 318/2021		
		0-6°C	EXCELLENT
		6 – 9°C	EXCELLENT, if increase in
 Milk and cream 	max. 6°C		temperature can be
 Raw milk and raw cream 			demonstrated to have been
 Milk-based products 			short-term
manufactured without		6 – 9°C	GOOD, if increase in
pasteurisation or any other, at			temperature cannot be
least comparable process (for			demonstrated to have been
example fresh colostrum and			short-term but the
cream cheeses made from			deviation does not impair
raw milk).			food safety
		6 – 9°C	TO BE CORRECTED, if
			increase in temperature
			cannot be demonstrated to
			have been short-term and
			food safety impairs
		9 – 12°C	TO BE CORRECTED
		> 12°C	POOR
		0-8°C	EXCELLENT
		8 – 11°C	EXCELLENT, if increase in
 Milk-based products 			temperature can be
manufactured with at least			demonstrated to have been
pasteurisation or some other			short-term
comparable process (for	max. 8°C	8 – 11°C	GOOD, if increase in
example milk beverages,			temperature cannot be
cooking creams, sour milk,			demonstrated to have been
yoghurts, nordic kind of			short-term but the
			deviation does not impair
sour milk "viili" and			food safety
cheeses).		8 – 11°C	TO BE CORRECTED, if
		_	increase in temperature
			cannot be demonstrated to
			have been short-term and
			food safety impairs
		11 – 14°C	TO BE CORRECTED
		> 14°C	POOR
	1	× 14 C	



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Temperatures during sale				
Food product	Legislation Section 23 of the Decree of	Measured temperature of food	Oiva grade	
	the Ministry of Agriculture and			
	Forestry 318/2021			
		0 – 6°C	EXCELLENT	
		6 – 9°C	EXCELLENT, if increase	
			in temperature can be	
			demonstrated to have	
			been short-term	
 insects 		6 – 9°C	GOOD, if increase in	
• e.g. sprouts, cut	max. 6°C		temperature cannot	
vegetables			be demonstrated to	
			have been short-term	
			but the deviation does	
			not impair food safety	
		6 – 9°C	TO BE CORRECTED, if	
			increase in	
			temperature cannot	
			be demonstrated to	
			have been short-term	
			and food safety	
			impairs	
		9 – 12°C	TO BE CORRECTED	
		> 12°C	POOR	
		0 – 8°C	EXCELLENT	
		8 – 11°C	EXCELLENT, if increase	
			in temperature can be	
			demonstrated to have	
			been short-term	
		8 – 11°C	GOOD, if increase in	
• Pasteurized berry,			temperature cannot	
fruit and vegetable	max. 8°C		be demonstrated to	
juices	max. 8 C		have been short-term	
Juices			but the deviation doe	
		- · · · · · -	not impair food safet	
		8 – 11°C	TO BE CORRECTED, if	
			increase in	
			temperature cannot	
			be demonstrated to	
			have been short-term	
			and food safety	
			impairs	



Introduced by	Riina Keski-Saari	Page/pages	6
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ANNEX 1, Oiva Evaluation Guide 6.9 Temperature Management During Sale and Serving

		11 – 14°C	TO BE CORRECTED
		> 14°C	POOR
Foods sold hot:		> 57°C	EXCELLENT
	min. + 60°C	50– 57°C	TO BE CORRECTED
		≤ 49°C	POOR

Temperatures during displaying for serving					
	Legislation Section 23 of the Decree of the Ministry of Agriculture and Forestry 318/2021	Measured temperature of food	Oiva grade		
Foods displayed cold for serving	max. +12°C	12°C 12 - 15°C > 15°C	EXCELLENT TO BE CORRECTED POOR		
Foods displayed hot for serving	min. +60°C	> 57°C 50 – 57°C ≤ 49°C	EXCELLENT TO BE CORRECTED POOR		

Updates in version 4

- Evaluation scale has been modified