



Food safety

ANNEX 1, Oiva Evaluation Guide

7. Temperature Requirements Related to Guidelines on Sale and Serving

Temperatures 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
<b>Fishery products</b>			
<ul style="list-style-type: none"> <li>Fresh unpackaged fishery products</li> </ul>	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	GOOD, if increase in temperature cannot be demonstrated to have been short-term
		5,1 – 8°C	TO BE CORRECTED
		>8°C	POOR
Fishery products involving a particular risk of listeria <ul style="list-style-type: none"> <li>Vacuum or MAP packaged cold-smoked or gravad fish products</li> <li>Salted roe</li> </ul>	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"> <li>• Fresh packaged fishery products</li> <li>• Thawed unprocessed fishery products</li> <li>• Non-vacuum or MAP packaged cold-smoked or gravad fishery products</li> <li>• Vacuum or MAP packaged fresh fishery products</li> <li>• Other vacuum or MAP packaged processed fishery products</li> <li>• Cooked and chilled crustacean and mollusc products</li> </ul>	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	GOOD, if increase in temperature cannot be demonstrated to have been short-term
		6,1 – 9°C	TO BE CORRECTED
		>9°C	POOR
<ul style="list-style-type: none"> <li>• Other processed fishery products</li> <li>• Kalakukko – fish and pork pie</li> <li>• Sushi</li> <li>• Live bivalve molluscs</li> </ul>	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	GOOD, if increase in temperature cannot be demonstrated to have been short-term
		9,1 – 12°C	TO BE CORRECTED
		>12°C	POOR



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<b>Food product</b>	<b>Legislation Section 23 of the Decree of the Ministry of Agriculture and Forestry 318/2021</b>	<b>Measured temperature of food</b>	<b>Oiva grade</b>
<b>Meat and meat products</b>			
<ul style="list-style-type: none"> <li>• Minced meat</li> <li>• Ground liver</li> </ul>	max. 4°C	0 – 4°C	EXCELLENT
		4 – 7°C	EXCELLENT, if increase in temperature can be demonstrated to have been short-term
		4 – 7°C	GOOD, if increase in temperature cannot be demonstrated to have been short-term
		7,1 – 10°C	TO BE CORRECTED
		>10°C	POOR
<ul style="list-style-type: none"> <li>• Raw meat and offal</li> <li>• Meat preparations</li> <li>• Meat products and processed meat (cold cuts, sausages, processed foods made from meat, etc.)</li> </ul>	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	GOOD, if increase in temperature cannot be demonstrated to have been short-term
		9,1 – 12°C	TO BE CORRECTED
		>12°C	POOR



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Milk and milk-based products	Legislation Section 23 of the Decree of the Ministry of Agriculture and Forestry 318/2021	Measured temperature of food	Oiva grade
<ul style="list-style-type: none"> <li>• Milk and cream</li> <li>• Raw milk and raw cream</li> <li>• Milk-based products manufactured without pasteurisation or any other, at least comparable process (for example fresh colostrum and cream cheeses made from raw milk).</li> </ul>	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	GOOD, if increase in temperature cannot be demonstrated to have been short-term
		9,1 – 12°C	TO BE CORRECTED
		>12°C	POOR
<ul style="list-style-type: none"> <li>• 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).</li> </ul>	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	GOOD, if increase in temperature cannot be demonstrated to have been short-term
		11,1 – 14°C	TO BE CORRECTED
		>14°C	POOR



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<ul style="list-style-type: none"><li>insects</li><li>e.g. sprouts, cut vegetables</li></ul>	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	GOOD, if increase in temperature cannot be demonstrated to have been short-term
		9,1 – 12°C	TO BE CORRECTED
		>12°C	POOR
<ul style="list-style-type: none"><li>Pasteurized berry, fruit and vegetable juices</li></ul>	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	GOOD, if increase in temperature cannot be demonstrated to have been short-term
		11,1 – 14°C	TO BE CORRECTED
		> 14°C	POOR
<ul style="list-style-type: none"><li>Foods sold hot:</li></ul>	min. +60°C	> +57°C	EXCELLENT
		+50 – + 57°C	TO BE CORRECTED
		≤ 49°C	POOR



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

### Updates in version 3

- Temperature requirements has been updated to meet the requirements laid down in section 23 of Decree of the Ministry of Agriculture and Forestry 318/2021 and examples has been added