
STATUTORY INSTRUMENTS

1995 No. 2200

The Food Safety (Temperature Control) Regulations 1995

PART II

Temperature Control Requirements in England and Wales

Hot holding requirements

- 8.** No person shall in the course of the activities of a food business keep any food which—
- (a) has been cooked or reheated;
 - (b) is for service or on display for sale; and
 - (c) needs to be kept hot in order to control the growth of pathogenic micro-organisms or the formation of toxins,

at or in food premises at a temperature below 63°C.