

## SCHEDULE 4

### TEMPERATURE CONTROL REQUIREMENTS

#### **Hot holding requirements**

**6.** Any person who in the course of the activities of a food business keeps at or in food premises at a temperature below 63°C any food which —

- (a) has been cooked or reheated;
- (b) is for service or on display for sale; and
- (c) needs to be kept at or above 63°C in order to control the growth of pathogenic micro-organisms or the formation of toxins,

shall be guilty of an offence.