

## SCHEDULE 4

### TEMPERATURE CONTROL REQUIREMENTS

#### Interpretation

**8.** In this Schedule —

“Council Regulation 1906/90” means Council Regulation (EEC) No. 1906/90 on certain marketing standards for poultry<sup>(1)</sup> as last amended by Council Regulation (EC) No. 1101/98 amending Regulation (EEC) No. 1906/90 on certain marketing standards for poultrymeat<sup>(2)</sup>;

“Council Regulation 1907/90” means Council Regulation (EEC) No. 1907/90 on certain marketing standards for eggs<sup>(3)</sup> as last amended by Council Regulation (EC) No. 2052/2003 amending Regulation (EEC) No. 1907/90 on certain marketing standards for eggs<sup>(4)</sup>;

“recommended temperature” means a specified temperature which has been recommended in accordance with sub-paragraph (1)(a)(i) of paragraph 4; and

“shelf life” means —

- (a) in relation to food with respect to which an indication of minimum durability is required in accordance with regulation 20 of the Food Labelling Regulations 1996<sup>(5)</sup> (form of indication of minimum durability), the period up to and including the date required to be included in that indication;
- (b) in relation to food with respect to which a “use by” date is assigned in the form required in accordance with regulation 21 of the Food Labelling Regulations 1996 (form of indication of “use by” date), the period up to and including that date; and
- (c) in relation to food which is not required to bear an indication of minimum durability or a “use by” date, the period for which the food can be expected to remain fit for sale if it is kept in a manner which is consistent with food safety.

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(1) OJ No. L173, 6.7.90, p.1.

(2) OJ No. L157, 30.5.98, p.12.

(3) OJ No. L173, 6.7.90, p.5.

(4) OJ No. L305, 22.11.2003, p.1.

(5) S.I.1996/1499, to which there are amendments not relevant to these Regulations.