

SCHEDULES

SCHEDULE 4

TEMPERATURE CONTROL REQUIREMENTS

General exemptions from the chill holding requirements

3. Sub-paragraphs (1) and (3) of paragraph 2 does not apply in relation to—
 - (a) food which—
 - (i) has been cooked or reheated,
 - (ii) is for service or on display for sale, and
 - (iii) needs to be kept at or above 63°C in order to control the growth of pathogenic micro-organisms or the formation of toxins;
 - (b) food which, for the duration of its shelf life may be kept at ambient temperatures with no risk to health;
 - (c) food which is being or has been subjected to a process such as dehydration or canning intended to prevent the growth of pathogenic micro-organisms at ambient temperatures, but not where—
 - (i) after or by virtue of that process the food was contained in a hermetically sealed container, and
 - (ii) that container has been opened;
 - (d) food which must be ripened or matured at ambient temperatures, but not when the process of ripening or maturation is completed;
 - (e) raw food intended for further processing (including cooking) before human consumption, but only if that processing, if undertaken correctly, will render that food fit for human consumption;
 - (f) food to which Council Regulation 1906/90 applies; and
 - (g) food to which Council Regulation 1907/90 applies.