Status: This is the original version (as it was originally made). This item of legislation is currently only available in its original format.

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 microorganisms or the formation of toxins,

shall be guilty of an offence.