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STATUTORY INSTRUMENTS

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**1995 No. 2200**

**The Food Safety (Temperature Control) Regulations 1995**

**PART III**

**Temperature Control Requirements in Scotland**

**Food which is a risk to health**

**16.**—(1) Subject to paragraphs (2) and (3), no person shall in the course of the activities of a food business keep any products which are—

- (a) raw materials, ingredients, intermediate products or finished products; and
- (b) likely to support the growth of pathogenic micro-organisms or the formation of toxins, at temperatures which would result in a risk to health.

(2) Consistent with food safety, limited periods outside temperature control are permitted where necessary to accommodate the practicalities of handling during preparation, transport, storage, display and service of food.

(3) Paragraph (1) shall not apply to any food which immediately following a final heat processing stage, or a final preparation stage if no heat process is applied, is being cooled as quickly as possible to a temperature which would not result in a risk to health.