
STATUTORY INSTRUMENTS

1995 No. 2200

The Food Safety (Temperature Control) Regulations 1995

PART II

Temperature Control Requirements in England and Wales

Chill holding requirements

- 4.—(1) Subject to paragraph (2) and regulation 5, no person shall keep any food—
- (a) which is likely to support the growth of pathogenic micro-organisms or the formation of toxins; and
 - (b) with respect to which any commercial operation is being carried out, at or in food premises at a temperature above 8°C.
- (2) Paragraph (1) shall not apply to any food which, as part of a mail order transaction, is being conveyed by post or by a private or common carrier to an ultimate consumer.
- (3) Subject to regulation 5, no person shall supply by mail order any food which—
- (a) is likely to support the growth of pathogenic micro-organisms or the formation of toxins; and
 - (b) is being or has been conveyed by post or by a private or common carrier to an ultimate consumer,
- at a temperature which has given rise to or is likely to give rise to a risk to health.