
STATUTORY INSTRUMENTS

1995 No. 2200

The Food Safety (Temperature Control) Regulations 1995

PART II

Temperature Control Requirements in England and Wales

General exemptions from the chill holding requirements

5. Regulation 4 shall not apply 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 hot 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 this paragraph shall cease to apply in circumstances 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 this paragraph shall cease to apply once the process of ripening or maturation is completed;
 - (e) raw food intended for further processing (which includes 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 (EEC) No. 1906/90 on certain marketing standards for poultry, as amended⁽¹⁾, applies;
 - (g) food to which Council Regulation (EEC) No. 1907/90 on certain marketing standards for eggs, as amended⁽²⁾, applies.

(1) OJ No. L 173, 6.7.90, p.1; as amended by Council Regulation (EEC) No. 317/93 (OJ No. L 37, 18.2.93, p.8) and Council Regulation (EC) No. 3204/93 (OJ No. L 289, 24.11.93, p.3).

(2) OJ No. L 173, 6.7.90, p.5; as amended by Council Regulation (EEC) No. 2617/93 (OJ No. L 240, 25.9.93, p.1) and Council Regulation (EC) No. 3117/94 (OJ No. L 330, 21.12.94, p.4).