

SCHEDULE 4

Temperature control requirements

Chill holding requirements

- 2.—(1) Subject to sub-paragraph (2) and paragraph 3, any person who keeps 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 commits an offence.

(2) Sub-paragraph (1) shall not apply in relation to any food which, as part of a mail order transaction, is being conveyed to the final consumer.

- (3) Subject to paragraph 3, 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 the final consumer,

at a temperature which has given rise to or is likely to give rise to a risk to health.