STATUTORY INSTRUMENTS

1995 No. 2200

The Food Safety (Temperature Control) Regulations 1995

PART II

Temperature Control Requirements in England and Wales

Upward variation of the 8°C temperature by manufacturers etc.

- **6.**—(1) In any proceedings for an offence of contravening regulation 4(1), it shall be a defence for a person charged (for the purposes of this regulation called "the defendant") to prove that—
 - (a) a food business responsible for manufacturing, preparing or processing the food has recommended that it is kept—
 - (i) at or below a specified temperature between 8°C and ambient temperatures, and
 - (ii) for a period not exceeding a specified shelf life;
 - (b) that recommendation has, unless the defendant is that food business, been communicated to the defendant either by means of a label on the packaging of the food or by means of some other appropriate form of written instruction;
 - (c) the food was not kept by the defendant at a temperature above the specified temperature;
 - (d) at the time of the commission of the alleged offence, the specified shelf life had not been exceeded.
- (2) A food business responsible for manufacturing, preparing or processing food shall not recommend that any food is kept—
 - (a) at or below a specified temperature between 8°C and ambient temperatures; and
 - (b) for a period not exceeding a specified shelf life,
 - unless that recommendation is supported by a well-founded scientific assessment of the safety of the food at the specified temperature.