



Food safety

ANNEX 2, Oiva Evaluation Guideline 6.2. Temperature Management in Chilled Facilities and Cold-stored Foodstuffs

Temperature requirements for approved food establishments

| Food product | Temperature requirement and legislation | Measured temperature of food and Oiva grade |
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| FISHERY PRODUCTS | | |
| <ul style="list-style-type: none"> Fresh unpackaged fishery products including unsalted roe Thawed unprocessed fishery products Fresh vacuum or MAP packaged fishery products Cooked and chilled crustacean and mollusc products | <p>Temperature of melting ice (max. 2 °C)</p> <p>EPC No. 853/2004 Annex III, Section VIII, Chapter III and Annex VII</p> | <p>0 – 2 °C => EXCELLENT</p> <p>2 – 5 °C => EXCELLENT, if increase in temperature can be demonstrated to have been short-term</p> <p>2 – 5 °C => if increase in temperature cannot be demonstrated to have been short-term: GOOD, if the deviation does not impair food safety or TO BE CORRECTED, if food safety impairs</p> <p>5 – 8 °C => TO BE CORRECTED</p> <p>> 8 °C => POOR</p> |
| <p><u>Fishery products involving a particular risk of listeria</u></p> <ul style="list-style-type: none"> Vacuum or MAP packaged cold-smoked or gravad fish products Salted roe | <p>0 – 3 °C</p> <p>Decree of the Ministry of Agriculture and Forestry 318/2021 37 §</p> | <p>0 – 3 °C => EXCELLENT</p> <p>3 – 6 °C => EXCELLENT, if increase in temperature can be demonstrated to have been short-term</p> <p>3 – 6 °C => TO BE CORRECTED, if increase in temperature cannot be demonstrated to have been short-term</p> <p>> 6 °C => POOR</p> |
| <ul style="list-style-type: none"> Non-vacuum or non-MAP packaged cold-smoked or gravad fishery products Other than fresh vacuum or MAP packaged processed fishery products | <p>0 – 3 °C</p> <p>Decree of the Ministry of Agriculture and Forestry 318/2021 37 §</p> | <p>0 – 3 °C => EXCELLENT</p> <p>3 – 6 °C => EXCELLENT, if increase in temperature can be demonstrated to have been short-term</p> <p>3 – 6 °C => if increase in temperature cannot be demonstrated to have been short-term: GOOD, if the deviation does not impair food safety or TO BE CORRECTED, if food safety impairs</p> |



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| | | 6 – 9 °C => TO BE CORRECTED > 9 °C => POOR |
| <ul style="list-style-type: none"> • Other processed fishery products • Kalakukko – fish and pork pie <ul style="list-style-type: none"> ○ see also Evira’s Guide 16021/2 “Control of the production and sale of kalakukko” • Sushi • Live bivalve molluscs | <p style="text-align: center;">max. 6 °C</p> <p style="text-align: center;">Decree of the Ministry of Agriculture and Forestry 318/2021 37 §</p> | 0 – 6 °C => EXCELLENT 6 – 9 °C => EXCELLENT, if increase in temperature can be demonstrated to have been short-term 6 – 9 °C => if increase in temperature cannot be demonstrated to have been short-term: GOOD, if the deviation does not impair food safety or TO BE CORRECTED, if food safety impairs 9 – 12 °C => TO BE CORRECTED > 12 °C => POOR |
| MEAT AND MEAT PRODUCTS | | |
| <ul style="list-style-type: none"> • Minced meat • Mechanically separated meat | <p style="text-align: center;">max. 2 °C</p> <p style="text-align: center;">EPC No. 853/2004 Annex III, Section V, Chapter III, Point 2 c) i) (minced meat) EPC No. 853/2004 Annex III, Section V, Chapter III, Point 3 c) (mechanically separated meat)</p> | 0 – 2 °C => EXCELLENT 2 – 5 °C => EXCELLENT, if increase in temperature can be demonstrated to have been short-term 2 – 5 °C => if increase in temperature cannot be demonstrated to have been short-term: GOOD, if the deviation does not impair food safety or TO BE CORRECTED, if food safety impairs 5 – 8 °C => TO BE CORRECTED > 8 °C => POOR |
| <ul style="list-style-type: none"> • Fresh meat <ul style="list-style-type: none"> ○ bovines ○ pig ○ sheep, goat ○ horse ○ reindeer and other farmed cloven-hoofed game ○ wild big game | <p style="text-align: center;">max. 7 °C</p> <p style="text-align: center;">EPC No. 853/2004 Annex III, Section I, Chapter VII (domestic ungulates) EPC No. 853/2004 Annex III, Section IV, Chapter II, Point 5 (wild big game)</p> | 0 – 7 °C => EXCELLENT 7 – 10 °C => EXCELLENT, if increase in temperature can be demonstrated to have been short-term 7 – 10 °C => if increase in temperature cannot be demonstrated to have been short-term: GOOD, if the deviation does not impair food safety or TO BE CORRECTED, if food safety impairs |



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| | | 10 – 13 °C => TO BE CORRECTED > 13 °C => POOR |
| <ul style="list-style-type: none"> • Organs and parts of animals other than meat <ul style="list-style-type: none"> ○ bovines ○ pig ○ sheep, goat ○ horse ○ reindeer and other farmed cloven-hoofed game ○ wild big game | <p style="text-align: center;">max. 3 °C</p> <p>EPC No. 853/2004 Annex III, Section I, Chapter VII (domestic ungulates)</p> | <p>0 – 3 °C => EXCELLENT</p> <p>3 – 6 °C => EXCELLENT, if increase in temperature can be demonstrated to have been short-term</p> <p>3 – 6 °C => if increase in temperature cannot be demonstrated to have been short-term: GOOD, if the deviation does not impair food safety or TO BE CORRECTED, if food safety impairs</p> <p>6 – 9 °C => TO BE CORRECTED</p> <p>> 9 °C => POOR</p> |
| <ul style="list-style-type: none"> • Fresh meat, organs and other parts of animals <ul style="list-style-type: none"> ○ poultry ○ farmed ratites ○ small wild game • Meat preparations | <p style="text-align: center;">max. 4 °C</p> <p>EPC No. 853/2004 Annex III, Section II, Chapter V (poultry and lagomorphs)</p> <p>EPC No. 853/2004 Annex III, Section IV, IChapter III, Point 4 (wild small game)</p> <p>EPC No. 853/2004 Annex III, Section V, Chapter III, Point 2 c) i) (meat preparations)</p> | <p>0 – 4 °C => EXCELLENT</p> <p>4 – 7 °C => EXCELLENT, if increase in temperature can be demonstrated to have been short-term</p> <p>4 – 7 °C => if increase in temperature cannot be demonstrated to have been short-term: GOOD, if the deviation does not impair food safety or TO BE CORRECTED, if food safety impairs</p> <p>7 – 10 °C => TO BE CORRECTED</p> <p>> 10 °C => POOR</p> |
| MILK AND MILK-BASED PRODUCTS | | |
| <ul style="list-style-type: none"> • Perishable milk and cream products • Raw milk and raw cream • Milk-based products manufactured without pasteurisation or any other, at least comparable process (for example fresh colostrum and cream) | <p style="text-align: center;">max. 6 °C</p> <p>Decree of the Ministry of Agriculture and Forestry 318/2021 37 §</p> <p>EPC No. 853/2004 Annex III, Section IX, Chapter II, Point I</p> <p>Raw milk and colostrum: However, food business operators may keep milk at a higher temperature if: a) the processing begins immediately after milking or within four hours of arrival at the processing plant; b) the competent authority allows a higher temperature for technical</p> | <p>0 – 6 °C => EXCELLENT</p> <p>6 – 9 °C => EXCELLENT, if increase in temperature can be demonstrated to have been short-term</p> <p>6 – 9 °C => if increase in temperature cannot be demonstrated to have been short-term: GOOD, if the deviation does not impair food safety or TO BE CORRECTED, if food safety impairs</p> |



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| cheeses made from raw milk) | reasons related to the manufacture of certain dairy products | 9 – 12 °C => TO BE CORRECTED > 12 °C => POOR |
| <ul style="list-style-type: none">• Milk-based products manufactured with at least pasteurisation or some other comparable process, for example:<ul style="list-style-type: none">○ milk beverages○ cooking creams○ sour milk○ yoghurts○ nordic kind of sour milk “viili”○ cheeses | <p>max. 8 °C</p> <p>Decree of the Ministry of Agriculture and Forestry 318/2021 37 §</p> | 0 – 8 °C => EXCELLENT 8 – 11 °C => EXCELLENT, if increase in temperature can be demonstrated to have been short-term 8 – 11 °C => if increase in temperature cannot be demonstrated to have been short-term: GOOD, if the deviation does not impair food safety or TO BE CORRECTED, if food safety impairs 11 – 14 °C => TO BE CORRECTED > 14 °C => POOR |
| EGG PRODUCTS | | |
| <ul style="list-style-type: none">• Liquid eggs not processed immediately after breaking<ul style="list-style-type: none">○ liquid eggs• Egg products which have not been stabilised in such a way that they can be kept at room temperature, such as:<ul style="list-style-type: none">○ boiled eggs○ fried eggs○ diced egg | <p>max. 4 °C</p> <p>EPC No. 853/2004 Annex III, Section X, Chapter II, Point III</p> | 0 – 4 °C => EXCELLENT 4 – 7 °C => EXCELLENT, if increase in temperature can be demonstrated to have been short-term 4 – 7 °C => if increase in temperature cannot be demonstrated to have been short-term: GOOD, if the deviation does not impair food safety or TO BE CORRECTED, if food safety impairs 7 – 10 °C => TO BE CORRECTED > 10 °C => POOR |

This is the first version of the Annex.