



Food safety

ANNEX 1, Oiva Evaluation Guide 6.9 Temperature Management During Sale and Serving

Temperatures during sale			
Food product	Legislation	Measured temperature of food	Oiva grade
	Section 23 of the Decree of the Ministry of Agriculture and Forestry 318/2021, with the exception of fresh unpackaged fishery products, for which provisions are laid down in EC No. 853/2004		
Fishery products			
<ul style="list-style-type: none"> Fresh unpackaged fishery products 	Temperature of melting ice (max. 2°C)	0 – 2°C	EXCELLENT
		2 – 5°C	EXCELLENT, if increase in temperature can be demonstrated to have been short-term
		2 – 5°C	GOOD, if increase in temperature cannot be demonstrated to have been short-term but the deviation does not impair food safety
		2 – 5°C	TO BE CORRECTED, if increase in temperature cannot be demonstrated to have been short-term and food safety impairs
		5 – 8°C	TO BE CORRECTED
		> 8°C	POOR
Fishery products involving a particular risk of listeria <ul style="list-style-type: none"> Vacuum or MAP packaged cold-smoked or gravad fish products Salted roe 	0 – 3°C	0 – 3°C	EXCELLENT
		3 – 6°C	EXCELLENT, if increase in temperature can be demonstrated to have been short-term
		3 – 6°C	TO BE CORRECTED, if increase in temperature cannot be demonstrated to have been short-term
		> 6°C	POOR



Food safety

ANNEX 1, Oiva Evaluation Guide 6.9 Temperature Management During Sale and Serving

<ul style="list-style-type: none"> • Fresh packaged fishery products • Thawed unprocessed fishery products • Non-vacuum or MAP packaged cold-smoked or gravad fishery products • Other vacuum or MAP packaged processed fishery products • Cooked and chilled crustacean and mollusc products 	0 – 3°C	0 – 3°C	EXCELLENT
		3 – 6°C	EXCELLENT, if increase in temperature can be demonstrated to have been short-term
		3 – 6°C	GOOD, if increase in temperature cannot be demonstrated to have been short-term but the deviation does not impair food safety
		3 – 6°C	TO BE CORRECTED, if increase in temperature cannot be demonstrated to have been short-term and food safety impairs
		6 – 9°C	TO BE CORRECTED
		> 9°C	POOR
<ul style="list-style-type: none"> • Other processed fishery products • Kalakukko – fish and pork pie • Sushi • Live bivalve molluscs 	max. 6°C	0 – 6°C	EXCELLENT
		6 – 9°C	EXCELLENT, if increase in temperature can be demonstrated to have been short-term
		6 – 9°C	GOOD, if increase in temperature cannot be demonstrated to have been short-term but the deviation does not impair food safety
		6 – 9°C	TO BE CORRECTED, if increase in temperature cannot be demonstrated to have been short-term and food safety impairs
		9 – 12°C	TO BE CORRECTED
		> 12°C	POOR



Food safety

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Meat and meat products			
<ul style="list-style-type: none"> • Minced meat • Ground liver 	max. 4°C	0 – 4°C	EXCELLENT
		4 – 7°C	EXCELLENT, if increase in temperature can be demonstrated to have been short-term
		4 – 7°C	GOOD, if increase in temperature cannot be demonstrated to have been short-term but the deviation does not impair food safety
		4 – 7°C	TO BE CORRECTED, if increase in temperature cannot be demonstrated to have been short-term and food safety impairs
		7 – 10°C	TO BE CORRECTED
		> 10°C	POOR
<ul style="list-style-type: none"> • Raw meat and offal • Meat preparations • Meat products and processed meat (cold cuts, sausages, processed foods made from meat, etc.) 	max. 6°C	0 – 6°C	EXCELLENT
		6 – 9°C	EXCELLENT, if increase in temperature can be demonstrated to have been short-term
		6 – 9°C	GOOD, if increase in temperature cannot be demonstrated to have been short-term but the deviation does not impair food safety
		6 – 9°C	TO BE CORRECTED, if increase in temperature cannot be demonstrated to have been short-term and food safety impairs
		9 – 12°C	TO BE CORRECTED
		> 12°C	POOR
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Food safety

ANNEX 1, Oiva Evaluation Guide 6.9 Temperature Management During Sale and Serving

Milk and milk-based products	Legislation Section 23 of the Decree of the Ministry of Agriculture and Forestry 318/2021	Measured temperature of food	Oiva grade
<ul style="list-style-type: none"> • Milk and cream • Raw milk and raw cream • Milk-based products manufactured without pasteurisation or any other, at least comparable process (for example fresh colostrum and cream cheeses made from raw milk). 	max. 6°C	0 – 6°C	EXCELLENT
		6 – 9°C	EXCELLENT, if increase in temperature can be demonstrated to have been short-term
		6 – 9°C	GOOD, if increase in temperature cannot be demonstrated to have been short-term but the deviation does not impair food safety
		6 – 9°C	TO BE CORRECTED, if increase in temperature cannot be demonstrated to have been short-term and food safety impairs
		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 milk beverages, cooking creams, sour milk, yoghurts, nordic kind of sour milk “viili” and cheeses). 	max. 8°C	0 – 8°C	EXCELLENT
		8 – 11°C	EXCELLENT, if increase in temperature can be demonstrated to have been short-term
		8 – 11°C	GOOD, if increase in temperature cannot be demonstrated to have been short-term but the deviation does not impair food safety
		8 – 11°C	TO BE CORRECTED, if increase in temperature cannot be demonstrated to have been short-term and food safety impairs
		11 – 14°C	TO BE CORRECTED
		> 14°C	POOR



Food safety

ANNEX 1, Oiva Evaluation Guide 6.9 Temperature Management During Sale and Serving

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Food product	Legislation Section 23 of the Decree of the Ministry of Agriculture and Forestry 318/2021	Measured temperature of food	Oiva grade
<ul style="list-style-type: none"> insects e.g. sprouts, cut vegetables 	max. 6°C	0 – 6°C	EXCELLENT
		6 – 9°C	EXCELLENT, if increase in temperature can be demonstrated to have been short-term
		6 – 9°C	GOOD, if increase in temperature cannot be demonstrated to have been short-term but the deviation does not impair food safety
		6 – 9°C	TO BE CORRECTED, if increase in temperature cannot be demonstrated to have been short-term and food safety impairs
		9 – 12°C	TO BE CORRECTED
		> 12°C	POOR
<ul style="list-style-type: none"> Pasteurized berry, fruit and vegetable juices 	max. 8°C	0 – 8°C	EXCELLENT
		8 – 11°C	EXCELLENT, if increase in temperature can be demonstrated to have been short-term
		8 – 11°C	GOOD, if increase in temperature cannot be demonstrated to have been short-term but the deviation does not impair food safety
		8 – 11°C	TO BE CORRECTED, if increase in temperature cannot be demonstrated to have been short-term and food safety impairs



Food safety

ANNEX 1, Oiva Evaluation Guide 6.9 Temperature Management During Sale and Serving

		11 – 14°C	TO BE CORRECTED
		> 14°C	POOR
• Foods sold hot:	min. + 60°C	> 57°C	EXCELLENT
		50 – 57°C	TO BE CORRECTED
		≤ 49°C	POOR

Temperatures during displaying for serving			
	Legislation	Measured temperature of food	Oiva grade
	Section 23 of the Decree of the Ministry of Agriculture and Forestry 318/2021		
Foods displayed cold for serving	max. +12°C	12°C	EXCELLENT
		12 - 15°C	TO BE CORRECTED
		> 15°C	POOR
Foods displayed hot for serving	min. +60°C	> 57°C	EXCELLENT
		50 – 57°C	TO BE CORRECTED
		≤ 49°C	POOR

Updates in version 4

- Evaluation scale has been modified