

HACCP:

Not such a big deal
after all.

Critical Temperature Limit Values



Incoming Goods		Storage
Fresh meat (hoofed animals, large game)	≤ +7 °C	≤ +7 °C
Fresh poultry, rabbit, hare, small game	≤ +4 °C	≤ +4 °C
Offal	≤ +3 °C	≤ +3 °C
Ground meat (from EU businesses)	≤ +2 °C	
· from EU businesses		≤ +2 °C
· prepared and sold on site		≤ +7 °C
(loose or packed on premises)		
Meat products (from EU businesses)	≤ +4 °C	
· from EU businesses		≤ +4 °C
· prepared and sold on site		≤ +7 °C
(loose or packed on premises)		
Cooked meat products, delicatessen	≤ +7 °C	≤ +7 °C
Fresh fish (storage on crushed ice)	0 to +2 °C	0 to +2 °C
Smoked fish	≤ +7 °C	≤ +7 °C
Meat, fish frozen	≤ -12 °C	≤ -12 °C
Meat, fish deep-frozen	≤ -18 °C	≤ -18 °C
Fats, dripping	≤ +7 °C	≤ +7 °C
Deep-frozen products	≤ -18 °C	≤ -18 °C
Ice cream	≤ -18 °C	≤ -18 °C
Dairy products	≤ +10 °C	≤ +6 °C
Baked goods with		
incompletely baked filling	≤ +7 °C	≤ +7 °C
Eggs (from the 18th day after laying)	+5 to +8 °C	+5 to +8 °C

Serving food	
Cold dishes	
Storage until service	≤ +7 °C
Delicatessen, crudités, cold cuts	≤ +7 °C
Unpreserved salads, dressings	
(milk, eggs), desserts	≤ +7 °C
Ice cream	≤ -12 °C

Warm dishes	
Heat through (core temperature)	≥ +70 °C
Shortly before service	≥ +65 °C

Retention samples	
Keep min. 1 week at	≤ -18 °C

Disinfection equipment	
Water	≥ +82 °C