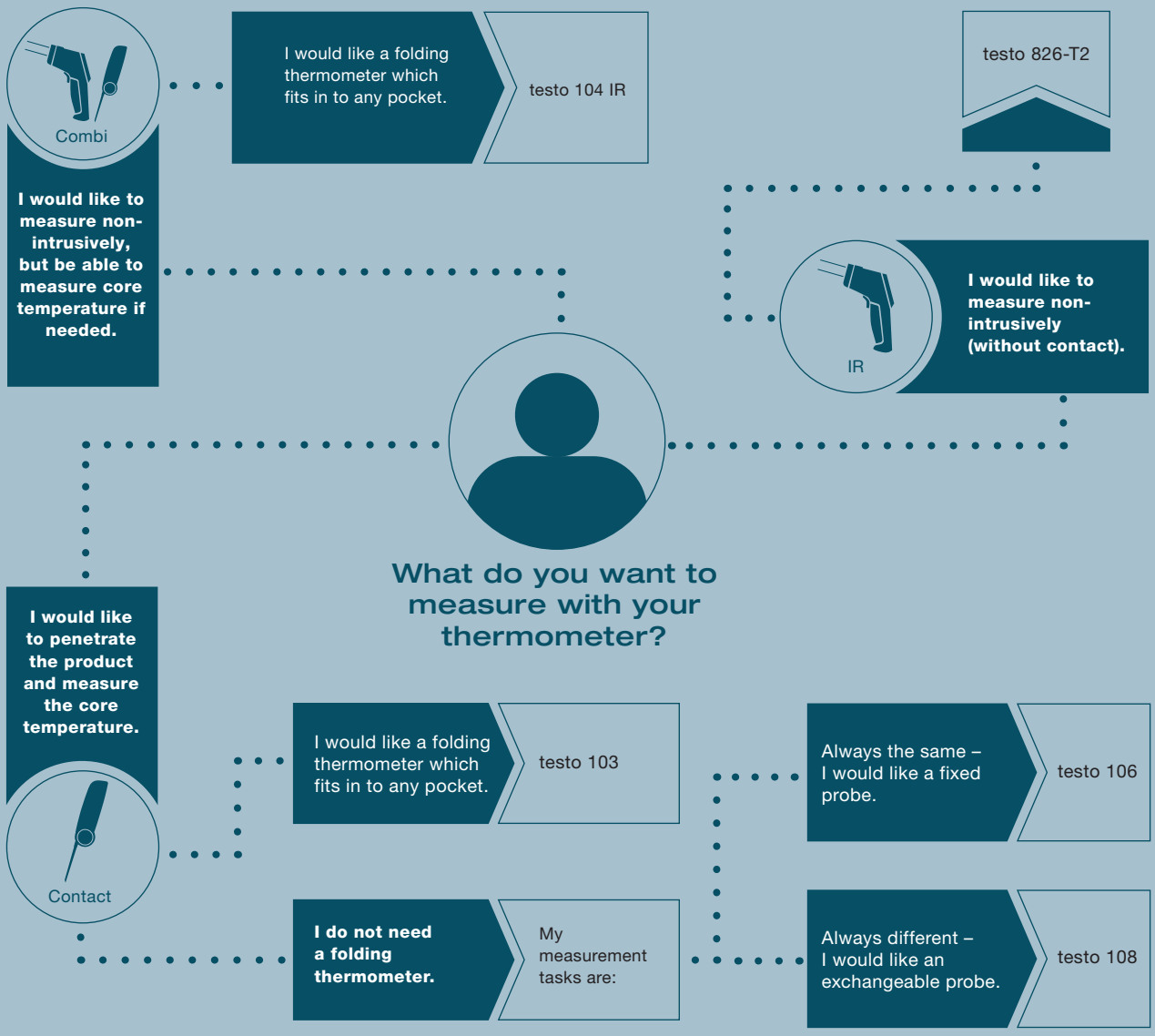
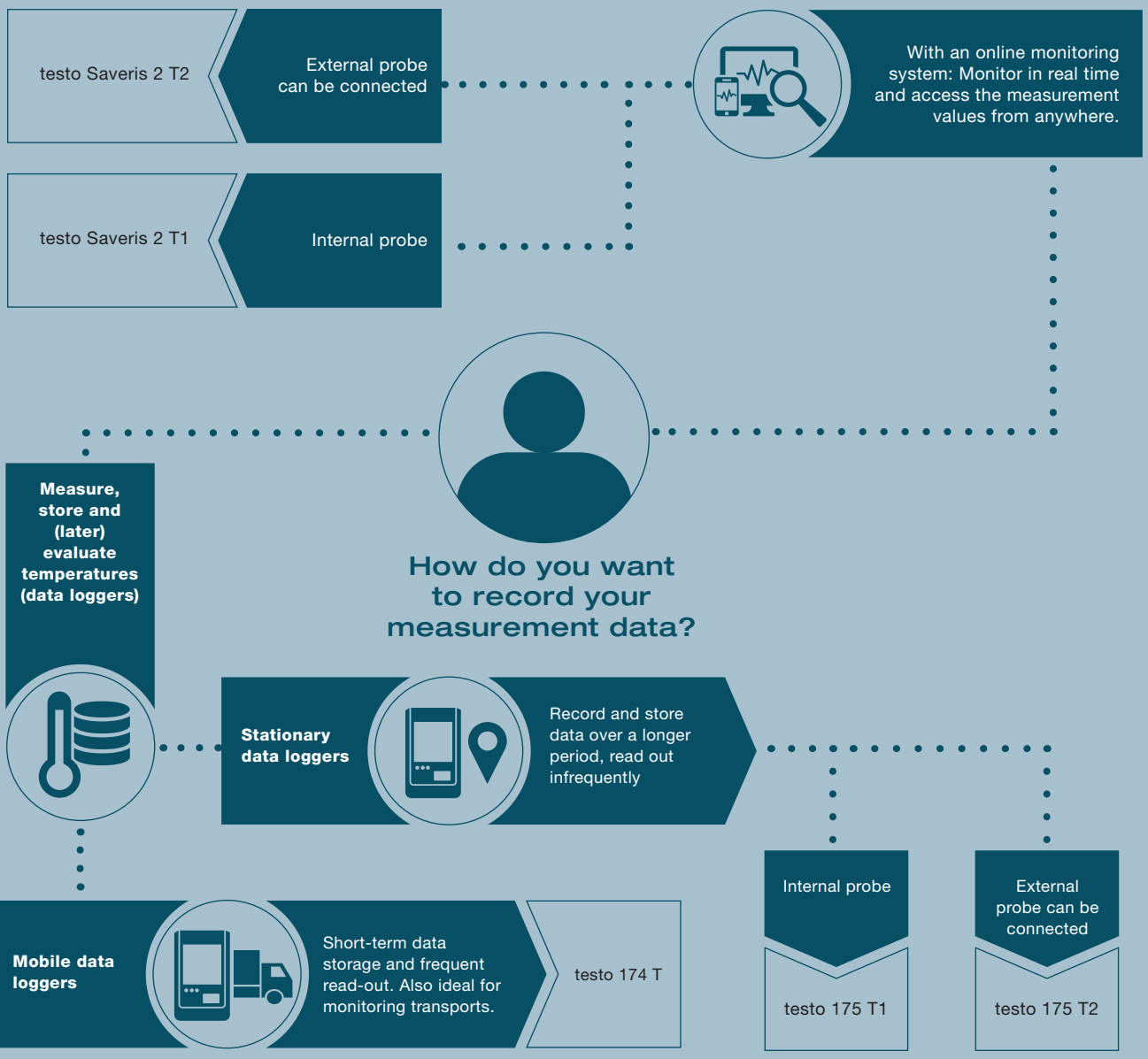


Important temperature limit values	Incoming goods	Storage facilities
Fresh meat (hoofed animals, large game)	≤ +7 °C	≤ +7 °C
Fresh poultry, rabbit, hare, small game	≤ +4 °C	≤ +4 °C
Offal	≤ +3 °C	≤ +3 °C
Ground meat (from EU businesses)	≤ +2 °C	≤ +2 °C
Ground meat (prepared and sold on site)	≤ +2 °C	≤ +2 °C
Meat preparations (from EU businesses)	≤ +4 °C	≤ +4 °C
Meat preparations (prepared and sold on site)	≤ +4 °C	≤ +4 °C
Cooked meat products, delicatessen	≤ +7 °C	≤ +7 °C
Fresh fish	≤ +2 °C	≤ +2 °C
Smoked fish	≤ +7 °C	≤ +7 °C
Meat, fish – frozen	≤ -12 °C	≤ -12 °C
Meat, fish – deep-frozen	≤ -18 °C	≤ -18 °C
Deep-frozen products	≤ -18 °C	≤ -18 °C
Ice cream	≤ -18 °C	≤ -18 °C
Dairy products, recommended	≤ +10 °C	≤ +10 °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

Classification of fat ageing	TPM component in cooking oil
Fresh cooking fat	< 1 to 14 % TPM
Slightly used	14 to 18 % TPM
Used, but still OK	18 to 22 % TPM
Heavily used, change the fat	22 to 24 % TPM
Spent cooking fat	> 24 % TPM

Important temperature limit values	Food preparation	Food service
Hot food for serving soon (meat/fish)	≥ +80°C minimum 3 mins. ≥ +72°C minimum 10 mins.	≥ +65 °C
Cold dishes, delicatessen, crudités, cold cuts, non-preserved salads, dressings (milk, egg), desserts	≤ +7 °C	≤ +7 °C
Ice cream	Warm production (= pasteurization) +85°C brief heating +65°C long-term heating cold production ≤-10°C	≤-18°C (packaged) ≤-5°C (service of bulk ice cream)



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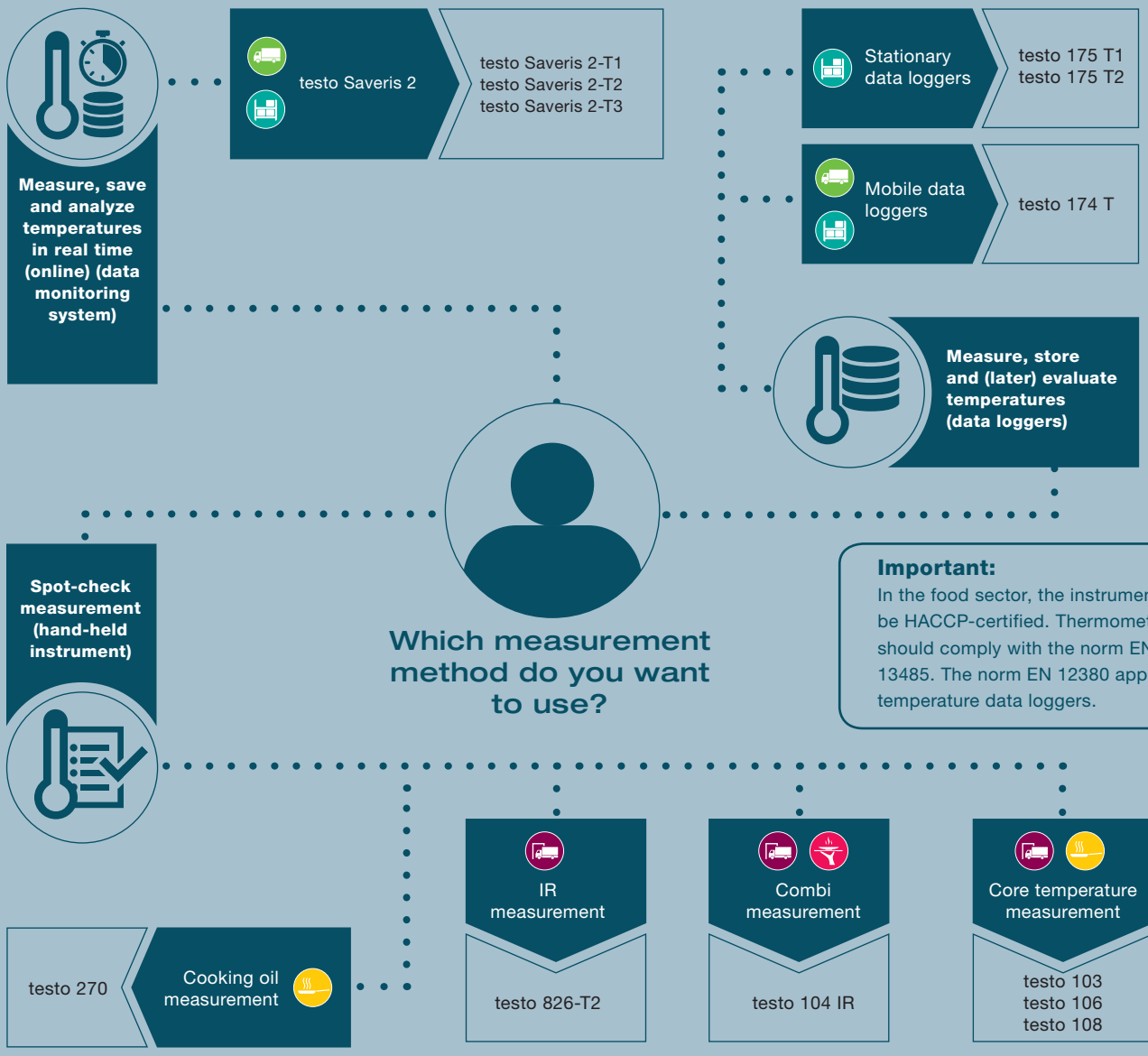

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