

Information sheet

Recording measuring devices for determining the ambient air temperature in the means of transport for cooled and fresh foodstuff

Dated: April 2009

Questions and answers for the theme recording temperature devices

➤ What means „cooled“ foodstuff?

The EU-decree 853/2004 demands, during and after the production, including in the means of transport, following temperatures:

- meat and meat produces (not over 7 °C),
- beside products (e.g. innards) of the slaughting (not over 3 °C)
- minced meat/ground meat (not over 2 °C), if it concerns meat preparation (not over 4 °C).
- fresh poultry (not over 4 °C)
- liquid egg (not over 4 °C)
- fresh milk (not over 10 °C)
- fishing produces (melting-ice-temperature)

All process steps of the process and treatment shall be systematically provable (process, storage, commission, transport a.s.o.), according to the European decree 178/2002 . That means “good hygiene rules” and a control of its own is duty for everybody.

➤ Why should recording temperature devices used for cooled foodstuffs?

The new EU-hygiene decrees 852/2004, 853/2004 und 854/2004, valid from 1 January 2006, demands among others to control/check the temperature. The national laws and decrees are still valid except the contents contradicts the rules, guidelines, decrees of the European union. These above mentioned decrees demand e.g. following points:

- to fulfil the temperature control requirements for foodstuffs (EC 852/2004, Art. 4, Cap. 3),
- to maintain the cold chain (EC 852/2004, Art. 4, Cap. 3),
- transport boxes and / or container, which are used for carrying foodstuffs, have to keep the foodstuffs on suitable temperature and it must be possible to check the temperature (EC 852/2004, appendix 2, Cap. IX),
- raw material, ingredients, between produces and final produces, which support increased microorganism or toxic stuffs, must not be stored at temperatures, which are critical for human health (EC 852/2004, appendix 2, Cap. IX),
- every foodstuff trader in the whole cold chain has to take care that the foodstuff security is not endanger (EC 852/2004).
- based on the scientific foundation of risk valuation criteria are microbiological criteria and temperature check requirements lied down (EC 852/2004).
- official controls of the “good hygiene rules” (e.g. temperature checks) according to (EC 854/2004, Art. 4 Cap. 4).



Industrie Service

Mehr Sicherheit.
Mehr Wert.



What is the legal basis?

The (basic) decree/regulation (EC) No 178/2002 lays down principals and requirements concerning the foodstuff rights and methods of foodstuff securities. This regulation built the foundation for e.g. following regulation. Regulation (EC) No 852/2004 requires general foodstuff hygiene, Regulation (EC) No 853/2004 lays down specific requirements concerning hygiene rules for food of animal origin, Regulation (EC) No 854/2004 lays down specific rules for the organisation of official controls on products of animal origin intended for human consumption and Regulation (EC) No 37/2005 concerns the monitoring of temperatures in the means of transport, warehousing and storage of quick-frozen foodstuffs intended for human consumption. The following list shows the applied regulations and decrees to the topic recording temperature devices:

- regulation (EC) No 178/2002 lays down principals and requirements concerning the foodstuff rights and methods of foodstuff securities
- Regulation (EC) No 852/2004 requires general foodstuff hygiene
- Regulation (EC) No 853/2004 lays down specific requirements concerning hygiene rules for food of animal origin
- Regulation (EC) No 854/2004 lays down specific rules for the organisation of official controls on products of animal origin intended for human consumption
- Regulation (EC) No 37/2005 concerns the monitoring of temperatures in the means of transport, warehousing and storage of quick-frozen foodstuffs intended for human consumption

➤ Which consequence have these Regulations for the foodstuff entrepreneur?

Every foodstuff entrepreneur is in charge of keeping to “good hygiene rules” that means he is e.g. in charge of keeping of temperature and he has to prove them.

➤ Contact

If you have some questions or ideas to the topic recording temperature devices or also to ATP, please turn to the following contact-persons:

Herr Michael Hoche
DKD-Kalibrierstelle
Telefon: +49 89 5190-3113
Telefax: +49 89 5190-3191
E-Mail: atp-pruefstelle@tuev-sued.de

Herr Rudolf Glück
ATP-Prüfstelle
Telefon: +49 89 5190-3140
Telefax: +49 89 5155-1071
E-Mail: atp-pruefstelle@tuev-sued.de