

## **Recommended Temperature Guide**

(refers to product core temperature)

Please note apart from Blast Chillers & Freezers, all refrigerated storage and display cabinets are holding cabinets, i.e. designed to store or display pre-chilled or pre-frozen foods only. Heated display cabinets are designed to hold pre-heated foods.

Display cabinets are designed for short-term display of foods, after service, chilled food should be moved to a chilled storage cabinet.

Hot Foods	65°C (minimum 63°C)
Chilled Foods	3 / 5°C (maximum 8°C)
Fresh Meat	-2 / +2°C
Fresh Fish	-1 / +1°C*
Frozen Foods	-18 / -22°C
Soft Scoop Ice Cream	-12 / -18°C (depends on type of ice cream)
Wrapped Ice Cream	-20 / -24°C
Cans & Bottled Beverages	Personal choice (generally 1 / 10°C)
White Wine	Personal choice (generally 4 / 12°C)
Red Wine	Personal choice (generally 14 / 20°C)

The above are given for guidance only. For further details contact the Food Standard Agency www.food.gov.uk