



Temperature limit values – Incoming Goods

In Incoming Goods, the result of the checks must be documented in the lists provided for this purpose. If the limit values have been exceeded, the goods must be rejected. This must be confirmed by the signature of the supplier (driver).

Important temperature limit values	Incoming goods
Meat, fish – deep-frozen	≤ -18 °C
Deep-frozen products	≤ -18 °C
Ice cream	≤ -18 °C
Meat, fish – frozen	≤ -12 °C
Fresh fish	≤ 2 °C
Minced meat (from EU businesses)	≤ 2 °C
Meat preparations (prepared and sold on site)	≤ 2 °C
Offal	≤ 3 °C
Fresh poultry, rabbit, hare, small game	≤ 4 °C
Meat preparations (from EU businesses)	≤ 4 °C
Meat preparations (prepared and sold on site)	≤ 4 °C
Fresh meat (hoofed animals, large game)	≤ 7 °C
Cooked meat products, delicatessen	≤ 7 °C
Smoked fish	≤ 7 °C
Baked goods with incompletely baked filling	≤ 7 °C
Baked goods with incompletely baked filling	≤ 7 °C



Incoming Goods measurement in 3 steps

How do I measure correctly?

The most accurate measurement is always a core temperature measurement, i.e. a penetration probe measures the temperature in the interior of the refrigerated goods.

Disadvantage: The packaging can be damaged.

In order to avoid this, a three-stage process has been established in practice:

1. First of all, an infrared measuring instrument is used to scan the surfaces. If the temperature is clearly within the "green range", the test is finished. Example: The yoghurt pots have a temperature of 5°C (Target: maximum 8 °C).
2. Is the temperature of some yoghurt pots over 8 °C? Then a contact probe is inserted between two yoghurt pots and a measurement taken. This measurement is also non-destructive.
3. Is the temperature still too high? Then a penetration measurement is finally carried out on one or more pots. The probe is inserted through the lid into the foodstuff and thus measures the correct core temperature.



Infrared measurement



Contact measurement



Penetration measurement