Important temperature limit values	
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

Be sure. testo

Tips on selecting measurement locations in storerooms

Suitable measuring points must be selected depending on the measurement task in the storeroom.

Freezers, deep freezers
As well as the product temperature, the air temperature in the freezer is important. It is advisable to measure this in the vicinity of the air recirculation using a suitable probe (air probe). This is where the air is warmest. Data loggers with several input channels are recommended for monitoring deep freezers over a longer period of time. One probe measures the air temperature at ground level, for example, another at the maximum fill level, while a third measures the air temperature at the air recirculation.

Refrigerated storage areas, storerooms
As well as monitoring the air temperature and product temperature, the use of a measurement data storage device (data logger) is recommended.
If overly high values are detected, the data logger can be read out on the PC.

For refrigerated and deep-freeze storage areas which are larger than 10 m^3, data recording is even compulsory. According to **EN 12830**, 15 minutes are considered a suitable measurement interval.


Monitoring a food store


Monitoring in Incoming Goods


Monitoring in deep-freezers