

Advice 10-2015 of the Scientific Committee of the FASFC on the evaluation of the microbiological risks of a non-cooled storage of sandwiches

The Scientific Committee is asked if it is acceptable from a food safety point of view that one deviates from the legal storage temperature of sandwiches, in particular 13 °C instead of 4 °C or 7 °C, depending on the type of garnish and if an upward temperature fluctuation of 3 °C, measurement uncertainty included, can still be accepted.

The Scientific Committee estimates that the additional food safety risk arising as a result of the storage of sandwiches at 13 °C during 3 hours is low if the sandwiches are kept thereafter maximum during 4 hours at ambient temperature. This risk estimation does not apply for sandwiches with fresh meat and meat preparations (including carpaccio, minced meat, steak tartare) or fresh fish which are inherently more susceptible to microbiological contamination and putrefaction or growth of pathogens under non-refrigerated storage conditions. For an upward temperature fluctuation of 3 °C, measurement uncertainty included, the food safety risk is estimated as low if it only occurs when this is necessary for the handling during the preparation, transport, storage, display and delivery of foods.

The full text is available on this website in dutch and in french, respectively under the section “Wetenschappelijk Comité/Adviezen” and “Comité scientifique/Avis”.