

Notification of the Ministry of Public Health

On Criteria and Method for Determining Temperatures for Fresh Food Storage Room
in a Food Selling Place
B.E. 2561 (A.D. 2018)

Whereas it is deemed expedient to determine a proper temperature range to store fresh food in a clean and safe state, which is suitable for consumption.

By virtue of the provisions of Clause 9 (2) of the Ministerial Regulation on Specifications of Food Selling Places, B.E. 2561 (A.D. 2018), the Minister of Public Health by advice of the Public Health Committee hereby issues this Notification as follows:

Clause 1. This Notification shall be referred to as “Notification of the Ministry of Public Health on Criteria and Method for Determining Temperature for Fresh Food Storage Room in a Food Selling Place, B.E. 2561 (A.D. 2018)”.

Clause 2. This Notification shall come into force after the expiration of thirty days from the date of its promulgation in the Government Gazette.

Clause 3. In this Notification,

“Refrigeration” means subjecting fresh food in a temperature between 0 to 10 degree Celsius, which is suitable for short preservation;

“Freezing” means subjecting fresh food in a temperature lower than -18 degree Celsius, which is suitable for long preservation;

“Storage” means prolonging fresh food life in order to maintain its suitable quality for food making and cooking.

Clause 4. Temperatures and duration of fresh food storage shall be as prescribed in the attachment annexed hereto.

Clause 5. Storing fresh food in a refrigerator, freezer, or cold room shall be carried out as follows:

(1) The refrigerator, freezer, or other fresh food storing devices must be in an adequate size. The internal structure must be made from a material that has an even surface, which is in a good condition and clean. It must come with a lid or a sliding lid, of which the rubber seals

(Translation)

must not be worn out, and its temperature must be controllable to be within the criteria prescribed in the attachment annexed hereto, and shall not have more than 1-inch built-up frost;

(2) For cold rooms, the internal structure must be made of a material that has even surface. They must be in a good condition, clean, and do not have waterlogging on the floor. Doors and rubber seals must be clean, in good conditions, not worn out, and foods must be arranged on shelves installed at least 15 cm from the floor. A thermometer must be installed, of which temperatures are readable from outside of the cold room at all times.

Clause 6. In storing fresh foods, all foods must be arranged in an organised manner, in proper categories, and the storage density must not be too high. Fresh foods must be stored separately between meat, seafood, fresh vegetables, or fruits, and shall not be stored with instant foods, frozen foods, and other non-food items.

Clause 7. Fresh foods must be contained in clean containers which are suitable for food types, and are able to prevent leakage and contamination, such as food containers, plastic bags, or plastic wrap.

Announced on the 17th Day of December 2018

Piyasakol Sakolsatayadorn

Minister of Public Health

(Translation)

**Attachment to the Announcement of the Ministry of Public Health on Criteria and Method
for Determining Temperatures for Fresh Food Storage Room in a Food Selling Place**

B.E. 2561 (A.D. 2018)

Food Type	Refrigeration		Freezing	
	Temperature (° C)	Duration (Days)	Temperature (° C)	Duration (Days)
<u>Fresh meat, e.g. pork, beef, lamb, goat, etc.</u>				
- Meat cuts, e.g. steak	Not exceeding 5° C	Not exceeding 5 days	Below -18° C	Not exceeding 12 months
- Minced beef	Not exceeding 5° C	Not exceeding 5 days	Below -18° C	Not exceeding 6 months
- Entrails, e.g. gizzard, liver, heart, intestine, etc.	Not exceeding 5° C	Not exceeding 2 days	Below -18° C	Not exceeding 4 months
<u>Poultry meat, e.g. chicken, duck, turkey, bird, etc.</u>				
- Whole poultry	Not exceeding 5° C	Not exceeding 2 days	Below -18° C	Not exceeding 12 months
- Poultry cuts	Not exceeding 5° C	Not exceeding 2 days	Below -18° C	Not exceeding 9 months
- Entrails, e.g. gizzard, liver, heart, intestine, etc.	Not exceeding 5° C	Not exceeding 2 days	Below -18° C	Not exceeding 4 months
<u>Fish and seafoods</u>				
- Entire fish	Not exceeding 5° C	Not exceeding 2 days	Below -18° C	Not exceeding 6 months
- Fish cuts	Not exceeding 5° C	Not exceeding 2 days	Below -18° C	Not exceeding 3 months
- Shrimps, shells, crabs, squids	Not exceeding 5° C	Not exceeding 2 days	Below -18° C	Not exceeding 6 months
<u>Eggs</u>				
- Whole fresh egg	Not exceeding 5° C	Not exceeding 5 weeks	Should not be kept in freezer.	

(Translation)

- Raw egg yolks and whites	Not exceeding 5° C	Not exceeding 3 weeks	Below -18° C	Not exceeding 12 months
<u>Vegetables</u>				
- Leaf vegetables, e.g. kale, cabbage, coriander	Not exceeding 7° C	Not exceeding 5 days	Should not be kept in freezer.	
- Tuber, e.g. potato, ginger, galangal, carrot, onion, taro	Not exceeding 10° C	Not exceeding 10 days	Should not be kept in freezer.	
- Fruit vegetables, e.g. eggplants, winter melon, gourd, fresh chili	Not exceeding 10° C	Not exceeding 10 days	Should not be kept in freezer.	
<u>Fruits</u>				
- Thick peel, e.g. lemon, orange, pineapple	Not exceeding 10° C	Not exceeding 2 weeks	Should not be kept in freezer.	
- Thin peel, e.g. grape, water chestnut, guava, mango	Not exceeding 5° C	Not exceeding 5 days	Should not be kept in freezer.	