The quality of food affects the production factors: plant products growing conditions, quality of raw materials, intermediate products, materials, technologies, equipment, labor, manufacturers, the distribution factors: quality storage, transportation, sale, the consumption factors: quality short-term storage, consumption and assimilation. The question of quality monitoring, development of new and improvement of the existing methods of control parameters for compliance with the requirements of food specifications and standards are extremely important.

The problem of the study is the following contradiction: in the specifications for each type of food given temperature storage at all stages of the food chain, but the devices and methods of control are almost not described. Another problem is the fact that the consumer during the purchase cannot estimate compliance with the storage temperature of the product.

The present study defines the relationship between the requirements of ISO 22000 and various technical requirements for different types of products.

The article investigates the ways to solve these problems with the use of temperature-sensitive dyes for food control. The work lies in the implementation of temperature-sensitive labels that are placed on products or packaging during storage at all stages of the food chain. Because of influence a certain temperature, these labels change color just once, which will inform consumers about defective products. The label displays all borders of temperature storage that allows controlling the quality of products and thus providing safety.

The present study affects the food control of fruits, vegetables, berries, seafood, meat products, dairy products, eggs, flour, confectionery, nuts, groceries and non-alcoholic and alcoholic beverages.

Keywords: thermal indicator, paints, food, safety, storage.