



Handling of unpackaged perishable foodstuffs in a food premises: when an employee is required to have a Hygiene Passport or provide a health status check for salmonella infection?

Handling of unpackaged perishable foodstuffs in a food premises: when an employee is required to have a Hygiene Passport or provide a health status check for salmonella infection?

Hygiene Passport is required from an employee (the Finnish Food Act 297/2021, section 19(1)), who

- is working in a food premises and
- is handling unpackaged perishable foodstuffs.

Health status check for salmonella infection is required from an employee (Communicable Diseases Act 1227/2016 and -regulation 146/2017), who

- is working in a food premises and
- is handling unpackaged perishable foodstuffs to be served without heating.

This table provides examples of what is considered to be handling of foodstuffs, where a Hygiene Passport and health status check for salmonella infection are required, and where they are not.

Things to note:

- It is essential whether it is a food premises (registered, approved) or not. The Finnish Food Authority's guideline on Registrable or not can be found on [the Finnish Food Authority's website](#).
- Food business operators must ensure that employees are supervised and instructed and/or trained in food hygiene matters according to their work activities (Regulation (EC) No 852/2004 of the European Parliament and of the Council on the hygiene of foodstuffs, Annex II Chapter 12 Point 1). The food business operator must attend to this responsibility even if personnel or employees are not required to have a Hygiene Passport or provide a Health status check for salmonella infection. The food business operator must instruct employees so that employees can operate according to the own-check (for ex. temperature requirements of foodstuffs or hand hygiene).
- Every person working in a food-handling area is to maintain a high degree of personal cleanliness and is to wear suitable, clean and, where necessary, protective clothing ((Regulation (EC) No 852/2004 of the European Parliament and of the Council on the hygiene of foodstuffs, Annex II Chapter XIII Point 1). In approved food establishment, the operator must provide appropriate protective clothing, headgear and footwear for the staff and the control authority working on the food production premises and be responsible for their cleaning and maintenance (318/2021 38 § 4 mom.).

**Handling of unpackaged perishable foodstuffs in a food premises: when an employee is required to have a Hygiene Passport or provide a health status check for salmonella infection?**

Handling of unpackaged perishable foodstuffs in a food premises	
No Hygiene Passport required	
No health status check for salmonella infection required	
EXAMPLE	GROUND
1 Baking of raw frozen products, thawing of ready-frozen bakery products, and displaying ready bakery products, for example at in-store baking stations and cafés.	<p>Foodstuffs may be non-perishable foods</p> <ul style="list-style-type: none"> e.g. doughnuts, buns, cinnamon rolls, biscuits <p>Foodstuffs may be perishable foods</p> <ul style="list-style-type: none"> contain, for example, cooked meat or fish, chopped vegetables, dairy products e.g. meat pasties, meat pies, pizzas, rice pies <p>The fillings of the foodstuffs are already cooked before baking or thawing. When the foodstuffs are removed from their packages and thereafter baked or thawed and placed on sale, the food-hygienic risks are low because the food is quickly made available for service or sale after minimal handling.</p> <p>The food handler must take into account the instructions provided by the manufacturer. Ready-frozen and perishable bakery products are often heated before being placed on display.</p>
2 Preparation of bakery products when no perishable foodstuffs are used as ingredients (e.g. rye bread), and when the final product is not a perishable foodstuff. Alternatively, no perishable foodstuffs have been added to the finished product, such as whipped cream.	No unpackaged perishable foodstuffs are used as ingredients in the foodstuff. The finished bakery product is not an unpackaged perishable foodstuff.
3 Heating of ready-made paninis, sandwiches, pizzas, meat pies and similar products at the point of sale for the customer (with fillings containing vegetables or foodstuffs of animal origin).	The foodstuffs are unpackaged perishable foodstuffs. In serving-sale situations, the ready products are removed from their packaging directly for heating. When the foodstuffs are taken out of their packages and transferred for heating and thereafter immediately sold to the customer, the food-hygienic risks are low.
4 Heating of cooked sausages, hot dogs and similar products for the customer in steam, in a microwave, grill or similar equipment, after which the foodstuff is sold to the customer immediately following the heating.	The foodstuffs are unpackaged perishable foodstuffs. In sales situations, the ready products are removed from their packaging directly for heating. When the foodstuffs are taken out of their packages and transferred for heating and thereafter immediately sold to the customer, the food-hygienic risks are low.
5 Deep-frying of frozen French fries.	The foodstuffs are unpackaged perishable foodstuffs. When the foodstuffs are taken out of their packages and transferred for heating and thereafter immediately sold to the customer, the food-hygienic risks are low.
6 Preparation of porridge and boiling of potatoes for immediate consumption.	This constitutes the handling of an unpackaged perishable foodstuffs, when porridge is prepared with milk or when peeled or chopped potatoes are boiled. In the preparation of porridge and in the boiling of potatoes, when they are served and consumed immediately after preparation, the food-hygienic risks are low.
7 Opening of packages, portioning and serving of smoothies, yogurt drinks and similar products in connection with product demonstrations, provided that the foodstuffs are not chopped,	This constitutes the handling of an unpackaged perishable foodstuffs, but the foodstuffs are eaten immediately on site in connection with the product demonstration. The basic principle is that foodstuffs are placed out for serving after their handling only

**Handling of unpackaged perishable foodstuffs in a food premises: when an employee is required to have a Hygiene Passport or provide a health status check for salmonella infection?**

sliced or otherwise processed, and the foodstuffs are intended for immediate consumption.	in quantities corresponding to the presence of customers. The food-hygienic risks are low.
8 In a serving/distribution kitchen, ready-prepared food delivered from a central kitchen is placed out for service and, after portioning, is served immediately to the customers.	This constitutes the handling of an unpackaged perishable foodstuffs, but the foodstuffs are eaten immediately on site. The foodstuffs are brought to the serving/distribution kitchen in packaged form and are placed out for serving in their respective packages, or the foodstuffs are transferred into other serving containers or portioned to the customer. The food-hygienic risks are low.
9 Staff place the food, which is ready in a serving/sales container, onto the self-service line. This also applies to so-called salad bars (ready-assembled salads or individual food groups (components)).	This constitutes the handling of an unpackaged perishable foodstuff, but the foodstuffs are brought to the self-service line in ready serving/sales containers or packages. The foodstuffs are not transferred from their packages into other serving or sales containers. The food-hygienic risks are low.
10 The staff portion the ready-prepared food onto a plate.	This constitutes the handling of an unpackaged perishable foodstuff, but the staff deliver/hand the foodstuffs to the customer on a plate for immediate consumption. The food-hygienic risks are low.
11 Serving of ready-prepared portions.	This is not the handling of unpackaged perishable foodstuffs. This refers to a situation, for example in a restaurant, where a server retrieves from the kitchen a plate on which the cook has portioned the ready meal. The server does not add anything to the portion or otherwise handle it. The server delivers the portion on the plate (in the dish) to the customer for immediate consumption. The food-hygienic risks are low.
12 Trimming and preparing vegetables for sale.	For example, removing leaves from the stem and thereafter placing the vegetables into packages is not the handling of an unpackaged perishable foodstuff.
13 Sale of whole vegetables (berries, fruits, vegetables), during which the vegetables are packaged and handed over to customers.	Whole vegetables are not easily perishable foodstuffs.
14 Transport of unpackaged but wrapped/protected perishable foodstuffs.	This constitutes the handling of an unpackaged perishable foodstuff, but the food-hygienic risks are low.
15 A honey producer extracts and packages honey in a honey extraction and packaging facility.	Honey is not a perishable foodstuff.
16 Milk dispensing into coffee and cocoa vending machines.	This constitutes the handling of an unpackaged perishable foodstuff, but the food-hygienic risks are low.
17 The handling of foodstuffs in a food premises for own use, such that, for example, teaching sessions are organized for students in an educational institution's kitchen, or private individuals use a parish hall kitchen in connection with organizing a private event.	Foodstuffs are not supplied or sold to external parties. The foodstuffs are intended for own use.
18 Shell eggs and their packing in egg packing centres.	A shell egg and its handling do not constitute the handling of an unpackaged perishable foodstuff.
19 Dishwashing operations	Does not constitute handling of foodstuff.
20 Cleaning and sanitation	Does not constitute handling of foodstuff.
21 Cash register duties	Does not constitute handling of foodstuff.



Handling of unpackaged perishable foodstuffs in a food premises: when an employee is required to have a Hygiene Passport or provide a health status check for salmonella infection?

Handling of unpackaged perishable foodstuffs in a food premises	
Hygiene Passport required	
Health status check for salmonella infection required	
EXAMPLE	GROUND
22 Food preparation, the handling of unpackaged perishable foodstuffs.	For example, foodstuffs are thawed, chopped, sliced, minced, mixed, cooked, boiled, cooled or frozen.
23 The handling of meat, fish, poultry, and cold cuts, including for example the frying of a raw frozen minced-meat patty.	This constitutes the handling of an unpackaged perishable foodstuff. For example, foodstuffs are thawed, chopped, sliced, minced, mixed, cooked, boiled, cooled or frozen.
24 The handling of vegetables (including vegetables, fruits, berries, potatoes, and mushrooms).	This constitutes the handling of an unpackaged perishable foodstuff. For example, they are thawed, peeled, chopped, sliced, minced, mixed, cooked, cooled, frozen, preserved or made into jams. When vegetables and mushrooms are handled, their storage properties are significantly impaired.
25 In a serving/distribution kitchen, food is cooked, for example raw food delivered from a central kitchen, or reheated, for example cooked and cooled/frozen ready-prepared food delivered from a central kitchen.	This constitutes the handling of an unpackaged perishable foodstuff. The cooking, storage and reheating of the foodstuff involve food-hygiene risks. The foodstuff must be handled at correct temperatures.
26 The handling of an unpackaged perishable foodstuff in a food premises in such a way that machines/equipment carry out the handling.	The employee operates (for example in the food industry, a large-scale kitchen, a restaurant kitchen, or a café) machines and equipment in which unpackaged perishable foodstuffs are used as raw materials in foodstuff production. The final product may be either a perishable foodstuff (e.g. liver casserole, sausage, yoghurt) or a non-perishable foodstuff (e.g. a non-perishable bakery product, a fully preserved canned food, UHT milk, chocolate).
27 The pressing of vegetables, berries and fruits owned by the consumer into juice in a juicing facility, in such a way that they are returned to the consumer and subsequently sold by the consumer.	This constitutes the handling of an unpackaged perishable foodstuff. This is no longer considered so-called contract processing ('rahtitoiminta'), in which the consumer would use the juice pressed from their own produce. It requires that the operator of the contract-processing activity, i.e. the food business operator, is aware that the consumer intends to sell the products. NOTE! The pressing of vegetables, berries and fruits owned by the consumer into juice in a juicing facility, in such a way that the juice is returned to the consumer for their own use: such activity is not considered food-premises activity, provided that the juice is pressed exclusively for consumers' own use.
28 The handling of unpackaged perishable foodstuffs during product demonstrations.	For example, chopping, slicing or cutting vegetables, cheeses or meat products into portions and serving them. The product demonstrator prepares, on site, for example a smoothie from raw ingredients and serves it to customers. The product demonstrator prepares food and in that context handles, for example, raw meat, fish or poultry, and portions the product for immediate consumption by the customer or packages it for sale. The product demonstrator chops, for example, vegetables (e.g. pineapple) and packages them for sale.

**Handling of unpackaged perishable foodstuffs in a food premises: when an employee is required to have a Hygiene Passport or provide a health status check for salmonella infection?**

<p>29 The preparation of bakery products when perishable foodstuffs are used as raw materials</p>	<p>This constitutes the handling of an unpackaged perishable foodstuff. For example, eggs, fats or dairy products are handled during the preparation process.</p> <p>The final product may be a perishable foodstuff (e.g. rice pasty, meat pasty, meat, egg or vegetable pastry, cream cake) or a non-perishable foodstuff (e.g. breads, rolls, pound cakes, biscuits, sweet buns).</p> <p>An easily perishable foodstuff may also be added to the final product (e.g. 'laskiaispulla' filled with whipped cream, a cake coated with whipped cream, or a pastry decorated with slices of berries or fruit). For example, whipping cream or puréeing berries constitutes the handling of unpackaged perishable foodstuffs.</p>
<p>30 The preparation of paninis, hamburgers, filled breads, rolls, baguettes and similar products from raw ingredients (with fillings such as vegetables, e.g. cucumber, tomato, lettuce, or animal-based foodstuffs, e.g. cheese, ham, tuna spread).</p> <p>The assembling of paninis, filled breads, rolls, baguettes and similar products from ready-to-use ingredients (e.g. cold cuts and pre-chopped vegetables) for sale, for example in cafés, fast-food restaurants or grocery stores.</p> <p>The assembling of breads (breads are buttered and assembled from ready-to-use ingredients, e.g. cold cuts and pre-chopped vegetables) in connection with food service or snack provision, for example in the food premises of day-care centres, schools or care institutions.</p>	<p>This constitutes the handling of an unpackaged perishable foodstuff. For example, foodstuffs are chopped, sliced, minced or mixed. For example, ready-chopped or pre-sliced ingredients are handled. The product is prepared either for immediate serving or for sale (e.g. placed in a display case as such or wrapped).</p>
<p>31 The heating of cooked sausages, hot dogs or similar products for customers in steam, a microwave/grill or similar equipment, in such a way that the foodstuff is not sold to the customer immediately.</p>	<p>This constitutes the handling of an unpackaged perishable foodstuff. The foodstuffs are removed from their packages and transferred for heating, where they remain for an extended period and are not sold to the customer immediately.</p>
<p>32 The dispensing of raw milk into a customer's container.</p>	<p>This constitutes the handling of an unpackaged perishable foodstuff. The food-hygiene risks are significant.</p>
<p>33 Storage of prepared porridge or boiled potatoes for later serving or sale.</p>	<p>This constitutes the handling of unpackaged perishable foodstuff.</p>
<p>34 Dispensing and selling bulk ice cream or soft ice cream.</p>	<p>This constitutes the handling of unpackaged perishable foodstuff. A food worker may contaminate the ice cream through their own actions (working methods, hand hygiene, protective clothing, the use of jewellery, etc.). A particular risk relates to ensuring the cleanliness and hygienic use of the ice-cream scoop. The water in which the scoop is kept during operation constitutes a specific risk.</p>
<p>35 Commercial preparation of vegetables for sale when the handling of the vegetables is more extensive.</p>	<p>This constitutes the handling of unpackaged perishable food when the processing of vegetables is more extensive (e.g. slicing,</p>



Handling of unpackaged perishable foodstuffs in a food premises: when an employee is required to have a Hygiene Passport or provide a health status check for salmonella infection?

	cutting). In such cases, the activity no longer qualifies as the commercial preparation of vegetables.
36 Transport and any possible handling of unpackaged perishable foodstuffs.	For example, the collection and transport of milk and raw milk (farm milk), as well as the transport of carcasses, are activities in which the driver, through inadequate working hygiene and temperature control, may affect the safety of the foodstuffs.
37 Handling of animal carcasses and cutting of meat.	Skinning and the subsequent handling of meat and other parts of the carcass intended for use as food constitute the handling of unpackaged perishable foodstuff. The Hygiene Passport requirement also applies to maintenance workers in slaughterhouses if they come into contact with carcasses during maintenance work.
38 Cashier work, if it involves the handling of unpackaged perishable foodstuffs.	If, in addition to cashier duties, the work tasks include, for example, preparing salads or filling baguettes for sale in such a way that raw materials are chopped or otherwise processed, or if the employee works, in addition to cashier duties, at the meat or fish counter in service sales, or handles foodstuffs in the store's vegetable section (e.g. peeling and chopping vegetables or packing peeled and chopped vegetables).
39 Handling of insects intended for use as food in a food premises (excluding rearing, which constitutes primary production).	The handling of insects (e.g. thawing frozen insects, boiling thawed insects) in a food premises before they have been processed into a shelf-stable form (e.g. dried) constitutes the handling of unpackaged perishable foodstuff.
40 Preparation and freezing of raw frozen products.	This constitutes the handling of unpackaged perishable foodstuff. The preparation and freezing of raw frozen products (e.g. Karelian pasties, buns or breads) in their raw state before baking.
41 Handling and preparation of baby foods, infant formula, follow-on formula, dietary substitutes, foodstuffs intended for weight management, and foodstuffs for special medical purposes.	This constitutes the handling of unpackaged perishable foodstuff. This activity may take place, for example, in a breast milk center.
42 Preparation and cooking of pancakes and waffles at various events.	This constitutes the handling of unpackaged perishable foodstuff. If the activity is carried out on a scale that requires registration as a food premises. In many cases, small-scale preparation and cooking of pancakes or waffles does not require registration as a food premises.

Handling of unpackaged perishable foodstuffs in a food premises	
No Hygiene Passport required	
Health status check for salmonella infection required	
EXAMPLE	FOUNDATIONS
43 Prisoners: handling unpackaged perishable foodstuffs.	Food Act (297/2021, Section 19, subsection 2, point 1)
44 "Conscription service, unarmed service, voluntary military service for women, and civil service: handling unpackaged perishable foodstuffs.	Food Act (297/2021, Section 19, subsection 2, point 2)



Handling of unpackaged perishable foodstuffs in a food premises: when an employee is required to have a Hygiene Passport or provide a health status check for salmonella infection?

45 Social welfare clients, work activities for persons with intellectual disabilities, day work for persons with disabilities, employment-supporting activities or work activities: handling unpackaged perishable foodstuffs.	Food Act (297/2021, Section 19, subsection 2, point 3)
46 Community service: handling unpackaged perishable foodstuffs.	Food Act (297/2021, Section 19, subsection 2, point 4)
47 Handling of game in a slaughter shed that is registered as a food premises.	If the hunter does not have a Hygiene Passport, they must have completed the hunter's health and hygiene training. The hunter's health and hygiene training does not replace the Hygiene Passport when working in food premises other than a slaughter shed.
48 Food control is carried out by the food control authorities.	For example, a supervisory veterinarian or meat inspector of the Finnish Food Authority is not required to hold a Hygiene Passport in a slaughterhouse, as they are performing official duties.

Examples in different sectors	
FOOD SECTOR	
EXAMPLE	FOUNDATIONS
49 Does a supervisor or manager need a Hygiene Passport and a health status check for salmonella infection?	Yes, he or she does, if he or she works in a food premises and handle unpackaged perishable foodstuffs.
50 Does a food sector entrepreneur need a Hygiene Passport and a health status check for salmonella infection?	Yes, he or she does, if he or she works in a food premises and handle unpackaged perishable foods.
SOCIAL WELFARE AND HEALTH CARE SECTOR	
EXAMPLE	FOUNDATIONS
51 Does a day-care employee need a Hygiene Passport and a health status check for salmonella infection?	He or she does not, if the he or she only, for example, serves ready-to-eat food. Yes, he or she is required if the he or she works in the day-care centre's food premises and handles unpackaged perishable foodstuffs, even if foodstuffs handling is only part of the employee's duties. For example, the employee prepares food, assembles sandwiches, chops vegetables, cooks 'raw' food delivered from a central kitchen, or reheats ready-to-eat food that has been delivered chilled or frozen from a central kitchen.
52 Does an employee working on a hospital ward or in another care institution need a Hygiene Passport and a health status check for salmonella infection?	He or she does not, if the he or she only, for example, serves ready-to-eat food. Yes, he or she is required if the he or she works in the food premises of a hospital ward or another care institution and handles unpackaged perishable foodstuffs, even if foodstuff handling is only part of the employee's duties. For example, the employee prepares food, assembles sandwiches, chops vegetables, cooks 'raw' food delivered from a central kitchen, or reheats ready-to-eat food that has been delivered chilled or frozen from a central kitchen.



Handling of unpackaged perishable foodstuffs in a food premises: when an employee is required to have a Hygiene Passport or provide a health status check for salmonella infection?

<p>53 Does a family day-care provider need a Hygiene Passport and a health status check for salmonella infection?</p>	<p>He or she does not, if the family day-care provider cares for children in a private home.</p> <p>A family day-care provider may also care for children, for example, in premises rented from a municipality (a family day-care centre), where a registered food premises is in operation: He or she is not required if he or she only, for example, serves ready-to-eat food.</p> <p>Yes, he or she is required if the he or she works in the food premises of a family day-care centre and handles unpackaged perishable foodstuffs, even if foodstuffs handling is only part of the employee’s duties. For example, the employee prepares food, assembles sandwiches, chops vegetables, cooks ‘raw’ food delivered from a central kitchen, or reheats food that has been delivered chilled or frozen from a central kitchen.</p>
<p>54 Does an employee or a resident of a group home, a care home or a reception centre need a Hygiene Passport and a health status check for salmonella infection?</p>	<p>An employee does not, if the kitchen is a domestic-type kitchen and it has not been registered as a food premises.</p> <p>An employee does need, if he or she works in the food premises of a group home, a care home or a reception centre and handles unpackaged perishable foodstuffs, even if foodstuffs handling is only a part of their duties. For example, the employee prepares food, assembles sandwiches, chops vegetables, cooks ‘raw’ food delivered from a central kitchen, or reheats food that has been delivered chilled or frozen from a central kitchen.</p> <p>A resident does not need, even if he or she occasionally prepares food or, for example, bakes in the food premises. If, for instance, an elderly resident in a care home sometimes participates in baking, this is considered part of living and care.</p> <p>The place referred to in the question may be, for example, a group home or care home for elderly people, persons with intellectual disabilities or psychiatric clients, or a reception centre or residential unit for asylum seekers or refugees, where there is a shared kitchen or shared dining facilities for residents. In many of these locations, residents participate in food preparation in various ways. Some facilities may have a kitchen and kitchen staff. Some facilities may be very home-like, where residents are almost entirely responsible for preparing meals themselves.</p>
<p>55 If someone organizes a cooking course for children in a day-care centre, do they need a Hygiene Passport and a health status check for salmonella infection?</p>	<p>They generally do not need them if the activity is not professional. Only once the criteria for tasks involving professional foodstuffs handling are met is a person who conducts cooking courses as part of their job required to obtain a Hygiene Passport as proof of competence after three months of regular work, and to obtain a health status check for salmonella infection.</p>
<p>OTHER</p>	
<p>EXAMPLE</p>	<p>FOUNDATIONS</p>



Food Safety
Food Control Guidance

Handling of unpackaged perishable foodstuffs in a food premises: when an employee is required to have a Hygiene Passport or provide a health status check for salmonella infection?

<p>56 What if, for example, a cook prepares food in their customer's home?</p>	<p>He or she does not need, because the customer's home is not a food premises.</p> <p>He or she does need, if the cook has a food premises where, for example, food preparation, pre-processing of ingredients or cooling of ready-to-eat foods is carried out.</p>
---	--