

Hygiene Proficiency

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Food hygiene proficiency denotes the continuous updating of the knowledge and skills of employees in the food industry as well as applying current changes relevant in that industry to the own-check at companies.

Entrepreneurs in the food business have the liability to ensure that employees handling foodstuffs receive training and guidance as required by their work assignments. In addition, individuals at food premises who at their work handle non-packaged easily perishable foodstuffs are required to possess a Hygiene Passport attesting to their food hygiene proficiency.

Applied hygiene proficiency amounts to knowledge and skills attested by the Hygiene Passport or acquired otherwise being applied at work every day.



RUOKAVIRASTO
Livsmedelsverket • Finnish Food Authority

Legislation

Food hygiene proficiency is regulated by the European Union's General Regulation on Food Hygiene (Regulation (EC) 852/2004) and the National Food Act (23/2006, Clause 27, 28, 78, 83 and 84 §).

Demonstrating Hygiene Proficiency

Food hygiene proficiency is demonstrated by producing a Hygiene Passport conforming to Finnish Food Authority's model by passing a Hygiene Passport test.

Hygiene Proficiency Subjects

Food hygiene proficiency is tested for the following subjects:

- Microbiology
- Food poisonings
- Hygienic working methods
- Personal hygiene
- Cleaning
- In-house control
- Legislation

Hygiene Passports are awarded by Hygiene Passport Examiners authorized by Finnish Food Authority

Independently operating Hygiene Passport Examiners authorized by Finnish Food Authority arrange Hygiene Passport tests and award Hygiene Passports. The Examiners also may arrange hygiene proficiency courses while some Examiners only arrange tests. In addition to arranging tests, the Examiners have the obligation to inform about testing as well as award new Hygiene Passports (including replacing them when lost or a person has changed their name).

Finnish Food Authority does not arrange courses or tests, or award Hygiene Passports.

A list of Hygiene Passport Examiners authorized by Finnish Food Authority is maintained on Finnish Food Authority's website on hygiene passport, ruokavirasto.fi/hygieniapassi

Costs and Charges

Entrepreneurs in the food business have the liability to ensure that all employees handling foodstuffs receive introduction and guidance to their tasks as well as training when required. Thus, entrepreneurs in the food business also are to ensure that employees required to demonstrate their hygiene proficiency possess Hygiene Passport.

Finnish Food Authority charges the Hygiene Passport Examiners for each issued Hygiene Passport a fee as set by the current Government Regulation on fees. By Clause 28 of the Food Act, the Examiners are entitled to charging their clients the costs of arranging Hygiene Passport tests and awarding Hygiene Passports. Such costs are affected by, for example, travelling and rents on spaces and equipment. In addition, prices on different training packages vary depending on the scope of the courses.

Finnish Food Authority controls

Hygiene Passport Examiners operate independently but are persons exerting official authority on a par with public servants while operating as Examiner. Finnish Food Authority maintains a system for testing hygiene proficiency, controls usage of the system as well as the activities of the Examiners.

Local control

The companies in the food industry are supervised by local food control authorities. While controlling the functionality of own-check in these companies, the authorities also inspect compliance with the liability for hygiene proficiency.

Hygiene Passport Customer Service

E-mail: hygieniapassi@foodauthority.fi

Customer Service number: 029 530 0402

Tuesdays 9-12 am

ruokavirasto.fi/en/hygienepassport



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