

Outdoor sale guide



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An authority's actions must be based on the powers granted to it by legislation, and laws must be adhered to in activities performed as a public authority. By their legal nature, instructions issued by authorities are not binding on other authorities or operators. Issues concerning the application of legislation are ultimately settled in a court of law.

The instructions of the Finnish Food Safety Authority Evira include both citations of legislation and interpretations of the application of legislation. The interpretations presented in the instructions are Evira's views of how the legislation should be applied. When implementing and controlling compliance with food regulations, the consideration-of-risks principle set forth in section 6 of the Food Act must be noted.

1 Introduction

The instructions apply to the legislation concerning the handling, sale and serving of food and the application of said legislation outdoors. The instructions also apply to indoor activities comparable to outdoor sales, such as the sale of fruits, berries and mushrooms in the walkways of shopping centres and the activity of movable food establishments (sales vehicles, marquees and small kiosks). The instructions are intended for both the operators and the authorities. The instructions aim to promote co-operation between the operators and controllers and to develop the consistency of the control.

The requirements for outdoor sale are established in the Regulation on the Hygiene of Foodstuffs (EC) (852/2004), the Food Act (23/2006) as amended, the decree of the Ministry of Agriculture and Forestry on the food hygiene of notified food establishments (1367/2011) (hereinafter the “Food Establishment Decree”), the government decree on food control (420/2011) (hereinafter the “Government’s Control Decree”) and the government decree on certain operations of low risk related to food safety (1258/2011). In addition, all general requirements applicable to the operators of the food industry, such as liability aspects and the traceability and market recall of food, which are provided for in the General Food Law (EC) (178/2002), must be considered in the operations and control.

A municipal food authority may issue general orders concerning the handling, sale or conveyance of foods in large public events or outdoor sale, which are derived from the local conditions and apply to the municipality or part of it and are necessary for the adherence to food regulations (Food Act (23/2006) section 86).

Handling of food: storage, transportation, manufacture, sale and serving or other conveyance are activities where the regulations and their rules and orders applicable to the food industry and its operators must be noted.

A food industry operator bears responsibility for its activities and for the safety of the food handled, sold and/or served by the operator. The operator must know the provisions applicable to its activities. The responsibility involves knowing the risks involved with the activities and related to them as well as the means to manage these risks, which must be described in the own-check plan.

The handling of food usually takes place in a food establishment. A food establishment can be located permanently in the area of a specific municipality (e.g., a retail store) or it can be a mobile food establishment, moving from one place and event to another. Usually, outdoor sales involve mobile food establishments.

A mobile food establishment that has filed a notification of commencing operations (or an approved mobile food establishment) will notify the municipalities in advance of its arrival where it plans to pursue activities.

2 Definitions

Food establishment

Food establishment refers to any building or premises or part thereof or other outdoor or indoor space in which food meant for sale or conveyance is prepared, stored, marketed, served or otherwise handled, excluding a place of primary production.

Outdoor sale

The *outdoor sale* of food refers to *the serving, sale or other conveyance of food or the related and necessary other stages of handling outdoors*. In these instructions, the concept of outdoor sales also includes the sale or serving indoors of food in a manner comparable to outdoor sales (Food Establishment Decree 1367/2011, section 2(3)).

Outdoor space

Outdoor space and outdoors refer to a food establishment located elsewhere than within a building, or in an indoor space or part thereof that is not part of another food establishment (Food Establishment Decree 1367/2011, section 2(4)). Indoor space refers to, for example, the walkway or entrance of a shopping centre.

Mobile food establishment

In the Food Act, mobile food establishment refers to any movable or temporary point of sale or handling of food, or food equipment (which can be assembled and disassembled and moved to another location), such as a mobile kiosk, sales vehicle or stand, marquee etc. (Food Act (23/2006), amendment 1137/2008, section 6, item 18a).

Sales area

Sales area refers to a place or area where one or several points of sale of food can be located.

Point of sale

In these instructions, point of sale refers to the equipment intended for the sale of food by one seller, including the marquees/stands/carriages/sales tables and equipment.

3 Notification procedure and communications

3.1 Notification procedure

A notification must be filed for a food establishment with the food control authority of the municipality in the area of which the food establishment is to be commissioned or, in case of essential changes to the activities, with the authority which has been notified earlier. The notification must be filed four (4) weeks prior to the commencement of or essential changes to the activities.

The authority that processes the notification regarding the food establishment will provide the operator with a certificate of the processing of the notification.

Notifications for food establishments are valid until further notice. Section 13 of the Food Act provides that the control authority that was originally notified of the operations shall be notified without delay of an interruption or termination of the operations of a food establishment and of a change of the operator.

If the operator has several points of sale, each point of sale will be notified separately. If, however, the points of sale are identical and cannot be individually identified, one notification can be filed for the identical kiosks, marquees or bicycles, for example, of a single operator.

The place of preparation and point of sale of food are also processed with a single notification if they are located in the same control unit.

For any activity that may be deemed to be of a non-recurring nature or where the notification regarding the food establishment clearly indicates that the activity in question only applies to a certain period of time, the notification can be deemed to simultaneously include a notification of the termination of operations as well. In such a case, no separate notification regarding the termination of a food establishment, as required by law, is needed but, instead, the notification and the notified operations are valid for the notified period of time.

A notification need not be filed for a food establishment if the risks involved with the operations are low and the operations take place in the same establishment as the operator's other business or the operator is a private person or the operations cannot be considered a livelihood.

The templates for authorities can be found in the Pikantti extranet:

- 10119 A food industry operator's food establishment notification to a control authority
- 10120/Control authority's certificate of the processing of a food industry operator's notification concerning a food establishment

3.2 Communications

An operator with a notified food establishment must notify the local food control authorities in different localities when operating in these different localities. The notification must be done no later than four (4) business days prior to the commencement of the operations.

When the operator is moving within the control area of the municipality whose food control authority has originally been notified of a mobile food establishment, the notification need not be made.

It is advisable to do the notification in writing. However, legislation does not prescribe a specific form of notification, whereby a food authority must accept notifications filed otherwise, such as by telephone.

There are two options for written notifications:

- 1) There is a notification template that can be found on the municipal website. The template is to be completed and sent to the food control authority of the municipality in question.
- 2) Evira's website contains a notification template "[Toimijan tiedotus uudelle paikakunnalle liikkuvasta elintarvikehuoneistosta](#)" (in Finnish only), which is to be completed and sent to the food control authority of the municipality in question. (<https://www.evira.fi/tietoa-evirasta/lomakkeet-ja-ohjeet/elintarvikkeet/elintarvikehuoneistot/>)

The contact details for municipal food authorities can be found here: [Municipal contact information](#)

Evira has prepared document template 10109 concerning the notification of a food industry operator on the sale or other processing of food in a mobile food establishment for the control authorities of municipalities in the area of which the operations are carried out.

If the operator has notified the food control authority in the municipality in the area of which the intent is to sell or serve food of a mobile food establishment, the food control authority may perform an inspection, if it deems it necessary, and charge the operator of the inspection performed.

3.3 Joint notification for outdoor sales

A notification concerning a food establishment may also be filed by the administrator of a marketplace or other outdoor space or the arranger of an event on behalf of all operators in the area. If operators that already have a notified mobile food establishment arrive at the area, the individual operators or the arranger of the event must inform the food control authorities of this.

This can be done, for example, in situations where it is known that a certain event will be arranged regularly at the same location. The arranger of the event may file the notification and notify any changes to the operations in the future (interruption, termination, change of operators, etc.). However, where food is concerned, it should be con-

sidered on a case-by-case basis whether it is sensible to report the entire event as a food establishment or whether it would be simpler for each seller of food arriving at the event would bring up/report their activities themselves to the food control authorities.

The arrangement of public events per se is not covered by the Food Act and no notification needs to be made of these on the basis of the Food Act unless the arranger of the event handles food. The notifications concerning food establishments or participation in the event to food control authorities are the responsibility of the food industry operators participating in such events. The hygiene arrangements of such events are provided for in the Health Protection Act (763/1994 as amended) and regulations issued based on it, and, for example, in the instructions of the National Supervisory Authority for Welfare and Health, Valvira.

3.4 Activities not subject to the obligation of notification

A notification concerning a food establishment need not be filed when the operations involve primary production. The same applies if the risks involved with the operations with respect to food safety are low and if at least one of the following additional criteria is met:

- the operations take place on the same premises as the other business carried out by the operator
- the operator is a private individual
- the operations cannot be considered a livelihood

Some of the sellers carrying out outdoor sales are operators that are not subject to the obligation of notification concerning food establishments and, thus, the sales operations are not covered by regular food control, either. Such can include, for example, the following types of sellers:

- primary producers that produce low quantities of vegetable products, mushrooms or honey
- private people selling wild berries or mushrooms they have picked themselves (the sale of processed *Gyromitra esculenta*, also known as the brain mushroom, turban fungus, lorchel and elephant ears, mushrooms for non-industrial use must, however, also be reported with a food establishment notification).
- private people selling berries or other vegetable products they have produced themselves
- a private person selling homemade, low-risk food who does not carry out regular manufacture or sale and for whom the operation is not a livelihood. Such low-risk products may include, for example, patisserie, bread, grits, flour and other grain mill products that keep at room temperature, as long as the annual sales volume remains under €10,000.
- a few batches of homemade berry and vegetable products, such as jams and juices, which are so-called moderate-risk products, may be produced for test marketing purposes and sold outdoors, for example, for one year. If the operations were to continue after this, a food establishment notification must be filed.
- pop-up restaurant activities of a private individual no more than 12 times per year. For information on the principles of pop-up restaurant activities, see Evi-

ra's website at: <https://www.evira.fi/en/foodstuff/manufacture-and-sales/food-business-operation/low-risk-level-is-a-requirement-for-pop-up-restaurants/>

3.5 Foreign mobile food operator from a Member State of the European Union

Foreign movable food operators from another EU Member State, which has already registered as a food business operator for the food authority and whose operations are periodic or temporary (no more than 6 months per year), need not submit a notification of food premises in Finland. If a notification of food premises has not been submitted before entering Finland, it must be submitted to the municipality in whose territory the operations are started (Section 14(1) of the Food Act).

Foreign mobile food operators are recommended to inform the local food control authority in advance before starting sales (details in chapter 3.2). It is recommended to submit the domestic certificate of registration at the same time.

4 Control of food establishments

It is advisable for the control units to include a certain number of inspections of mobile food establishments in their control plan. According to the control plan, a mobile food establishment is controlled by the municipal food control authority that has been notified of the mobile food establishment.

An authority may request that the operator bring the sales equipment or device reported as a mobile food establishment to the authorities to see and to assess the sufficiency of the own-check plan at intervals deemed suitable.

When an operator makes its arrival known, it is possible to see the object's entire control history with the Kiikari application. Planned inspections of mobile food establishments can also be carried out for operators not based in the municipality. These inspections are carried out according to the risk classification established by the operator's municipality of registration and whenever there is reason to believe that food safety is compromised.

When operating a mobile food establishment in a municipality other than the control area of the food control authority that receives the notification, the food control authority of this other municipality can also provide instructions, exhortations and orders concerning the food establishment or the activities pursued in it. In such a case, the food control authority of the other municipality could inform the food control authority responsible for the regular control of the food establishment of these administrative actions.

Information of the object created by one control unit is retrieved from KUTI to the unit's own system, which allows an inspection event to be saved for an object created in another control unit. That is, the object must not be created again but, instead, an existing object is used for recording the inspections. If it is difficult to find the correct object through the unit's own municipal system, the Kiikari application can be used as an aid.

The food control authority in the municipality that received the notification may, if necessary, take administrative coercive measures if the rectifications ordered by other municipalities have not been implemented or if the shortcomings are recurring or may pose a health hazard.

The operator must have a copy of the certificate issued by the food control authority that processed the notification, the own-check plan and the related records present at the food establishment, and they must be shown to the local food control authority upon request.

4.1 Outdoor sale and import of foodstuff of animal origin

If an operator imports foodstuff of animal origin directly to Finland from a country external to the EU, the import must take place via approved veterinary border control stations. More details about the import of food can be found on the Evira website: <https://www.evira.fi/en/foodstuff/import-and-export/import-from-non-eu-countries/>

If the intent is to import foodstuff of animal origin from another European Union member state, the operator must register as a first destination operator with Evira. Foodstuff of animal origin must be prepared in an approved facility. Information on registering as a first destination operator and other matters related to first destination activities can be found on the Evira website:

<https://www.evira.fi/en/foodstuff/import-and-export/eu-member-countries-norway-and-switzerland/controlling-the-places-of-first-arrivals/mobile-and-periodic-sellers-of-animal-originated-foodstuffs/>

Customs is responsible for the control of composite products imported from third countries. If an operator intends to import food as part of its operations, this must be reported in the food establishment notification and taken into consideration in the own-check.

- Foodstuff of animal origin includes, for example, meat and fish, sausages, meat and fish preservatives, other fishing products (including fish-roe), cheeses, eggs and live lobsters.

Composite products refer to foods that contain products of both vegetable and animal origin. For example, pizzas and bakery products are composite products, and not foodstuff of animal origin.

More information about the classification of foodstuff of animal origin and composite foods can be found on the Evira website (in Finnish only):

<https://www.evira.fi/elintarvikkeet/tuonti-ja-vienti/eun-jasenmaat-norja-ja-sveitsi/ensisaapumisvalvonta/yhdistelma--ja-elaimista-saatavat-elintarvikkeet/>

4.2 Particular questions related to outdoor sale

Eggs

An egg producer may sell up to 20,000 kg per year of unchecked eggs it has produced itself at a marketplace directly to consumers. The eggs must be marked with a

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producer code. Eggs sold on a marketplace need not be stamped with the producer code if the producer of the eggs has at most 50 egg-laying hens or if the eggs are for sale at a marketplace located in an exemption area for egg sales. The producer's information (name and address) must, in this case, be on display at the point of sale. The operations must be reported to the control authority of the location of primary production in connection with the primary production notification. A primary producer does not have to notify a food authority of its arrival in the locality.

Fishing products

As a primary producer, a fisher or a fish farmer may sell up to 5,000 kg of primary-production products per year without a food establishment notification that must be filed for retail sale. Primary production products include uncleaned fish, fish cleaned onboard or on ice (immediately after fishing) or live lobsters. In outdoor sale, it is not possible to handle fish, for example, cleaning it or preparing a filet of fish cleaned onboard, if only a notification of a place of primary production has been filed for the operations. For a short period, up to 12 hours, a primary producer may store fishing products intended for retail sale as part of the primary production. In retail sale, the fisher must take into account other sales restrictions derived from the fishing policy and fishing legislation. Further information on the Evira website: [Primary production, notified food establishment or facility?](#) (in Finnish only)

The sale of warm-smoked fish at a warm temperature near the place of smoking can be allowed if the sale takes place within four hours of the preparation.

Dairy products

Colostrum packaged at a milk production farm must be sold on a marketplace in frozen state from the food establishment for which the notification has been filed.

4.3 Outdoor sale and Oiva report

According to Evira's order 2/2016, all food establishments are covered by the obligation to publish control information, with the exception of food assistance activities and food industry activities carried out on premises used for private residence. The Oiva assessment instructions can be found at:

<https://www.oivahymy.fi/wp-content/uploads/2018/07/ieh-2018-eng-kooste-09072018.pdf>

<https://www.oivahymy.fi/wp-content/uploads/2018/08/heh-2018-eng-kooste-1.8.2018-paiv-1.8.-lis-ohje-17.10.pdf>

An Oiva report is prepared of the inspection of the food establishment, and the report must be kept on display to the customers at the point of sale. A shared Oiva report is prepared for a mobile food establishment and food preparation farm of one operator, also when located elsewhere than in connection with the retail sale, whenever possible. It is recommended that the notes field of the Oiva report indicate what activities the report applies to. If the place of preparation is located at home, the Oiva report can only apply to the activities of the mobile food establishment, as the control results of food establishments located at homes are not published. If an operator has filed only one notification concerning a food establishment that contains more than one point of sale, the Oiva report is to be kept on display only at the point of sale that was inspected.

5 The operator's own-check obligation

The Food Act requires that a food industry operator prepare an own-check plan. A food industry operator must have sufficient and correct information regarding the food it produces, refines and distributes. In the own-check plan, the operator accounts for how the operator controls and accounts for the safety and quality of the food it processes.

The own-check plan must contain stages important to food safety in the procurement, preparation, processing and storage of food, and describe the measures for managing the risks present in these stages. The operator is obliged to adhere to the procedures recorded in its own-check plan in order to secure the safety of food.

The own-check plan must, considering the nature of the operations, be sufficient and it must be developed regularly as needed, for example, when the operations change or at the behest of a control authority.

The own-check plan and the related accounting must be stored at the point of sale, and they must be presented to food control authorities upon request. Evira guide 16043, "Risk-based supervision of own-check activities of a food establishment," contains more information regarding the supervision of the own-check activities.

<https://www.evira.fi/tietoa-evirasta/lomakkeet-ja-ohjeet/omavalvonta/> (in Finnish only)

In addition, instructions have been prepared for the operators regarding own-check activities. The instructions present some concessions for the written own-check plan parts. If the company has 1–2 people and its activities involve low risk, it will be sufficient for certain parts of the own-check plan that the operator can explain how the matters are taken care of.

The following section discusses special requirements for conditions that must be considered in the own-check plan. In addition, guide 16025 on the food hygiene of notified food establishments contains items pertaining to own-check activities in section 5. If an operator intends to import food as part of its operations, this must be reported in the food establishment notification and taken into consideration in the own-check.

6 Requirements for conditions to be considered particularly in outdoor sales

Outdoor sales and other comparable activities, by nature and environment, usually involve a higher risk and different characteristics than the corresponding activities in fixed food establishments indoors. It is considerably easier to manage the environmental factors in indoor food establishments where the special requirements for the handling and sale of food have been taken into account in the design of the facilities, for example, temperature regulation, washing spaces and the hygiene of working surfaces. It should, however, be noted that it is the operator's responsibility under all cir-

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circumstances to ensure the safety of food, and this responsibility cannot be waived by reference to the circumstances.

Particular attention must be paid to the storage, processing and sales conditions of food and their appropriate functioning when these are carried out outdoors. If the operations involve particular risks, for example, if raw fish or other perishable food is being handled, this must be correspondingly taken into account in the requirements for and management of the environment. The general rule is that the more demanding and risk-prone the processing of food is, the stricter the environmental requirements will be that are imposed on it. The premise in outdoor sales activities is that all processing, preparation, serving, etc. of food is possible as long as the conditions have been arranged in such a way that the safety of the products for the customers can be ensured. Ultimately, the food control authority will assess whether the activities under the specific conditions will meet this requirement.

Annex 2, Chapter 3 of (EC) 852/2004 provides the requirements for outdoor sales

Requirements for movable and/or temporary premises (such as marquees, market stalls, mobile sales vehicles), premises used primarily as a private dwelling-house but where foods are regularly prepared for placing on the market and vending machines

1. Premises and vending machines are, so far as is reasonably practicable, to be so sited, designed, constructed and kept clean and maintained in good repair and condition as to avoid the risk of contamination, in particular by animals and pests.
2. In particular, where necessary:
 - (a) appropriate facilities are to be available to maintain adequate personal hygiene (including facilities for the hygienic washing and drying of hands, hygienic sanitary arrangements and changing facilities);
 - (b) surfaces in contact with food are to be in a sound condition and be easy to clean and, where necessary, to disinfect. This will require the use of smooth, washable, corrosion-resistant and non-toxic materials, unless food business operators can satisfy the competent authority that other materials used are appropriate;
 - (c) adequate provision is to be made for the cleaning and, where necessary, disinfecting of working utensils and equipment;
 - (d) where foodstuffs are cleaned as part of the food business' operations, adequate provision is to be made for this to be undertaken hygienically;
 - (e) an adequate supply of hot and/or cold potable water is to be available;
 - (f) adequate arrangements and/or facilities for the hygienic storage and disposal of hazardous and/or inedible substances and waste (whether liquid or solid) are to be available;
 - (g) adequate facilities and/or arrangements for maintaining and monitoring suitable food temperature conditions are to be available;
 - (h) foodstuffs are to be so placed as to avoid the risk of contamination so far as is reasonably practicable.

Sales area

The sales area should be situated in such a way that the environment will not pose a threat to the hygienic quality of the food being sold. The surface of the sales area should be such that, considering the extent of the event, dust and other detriments are avoided.

The following are examples of suitable sales areas:

- Marketplace
- Store courtyard
- Indoor premises at a shopping centre

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- Rest stop at a highway, situated off the actual highway
- Pedestrian area, pedestrian street or other closed street area
- Other corresponding spacious area

In addition, the supply of electricity and water, the drainage or collection of wastewater and collection of waste must be arranged, considering the nature of the operations.

Point of sale

The point of sale is designed, constructed, located, maintained and cleaned in such a way that the contamination of food, for example, by dust, and access of insects, birds and other harmful animals to the food can be prevented. When necessary, the foundation of the point of sale must be protected against dust and similar harmful factors. Such protection can be, for example, a paved foundation or one made of concrete, a wooden base or protective plastic. Unless sold directly from a ship or the transportation vehicle, the food being sold must be kept on a sales desk or surface that is sufficiently high and easy to keep clean, and it must be appropriately protected against humidity, dust, heat, light and other harmful factors.

Surfaces and dishes that come into contact with food must be kept in an appropriate condition and they must be easy to clean and disinfect when necessary. Alternatively, disposable materials, such as disposable dishes, can be used.

Food and its transportation boxes or packaging must not be stored directly on the ground without a surface in between them. The sales boxes and equipment may not cause harm to the food stored therein. Dirty packaging and transportation boxes may not be stored or handled directly on the surfaces where unpackaged food is handled.

The point of sale must have the premises necessary for cleaning the tools and equipment and, if necessary, disinfecting them. If the point of sale handles perishable, unpacked food, there must be, in the immediate vicinity of the point of sale, the possibility to wash hands and the possibility for washing and cleaning tools and equipment while working. Tap water (or, in the case of fishing products, clean water) must be used for preparing the food and for washing hands and equipment, and for cleaning the food. Link to Evira guide 10591 on the control of water and ice in a food establishment <https://www.evira.fi/en/about-evira/forms-and-instructions/food/>

In particular when handling unpackaged, perishable food, sufficient protection should be taken into account at the point of sale. The sufficiency must be in correct proportion to the prevailing conditions, outdoor sales possibly involving a greater contamination risk than sales indoors. The handling (for example, preparation) of such food should take place sufficiently far from customers or, if there is insufficient space at the point of sale for doing so, using appropriate protection against droplet contamination. Sufficient protection against droplet contamination can be implemented with several different protection models, as long as they can guarantee sufficient level of protection. As a premise, the assessment of the sufficiency of protection against droplet contamination is the responsibility of the operator. Figure 1 presents certain ways of implementing protection against droplet contamination in an appropriate manner.

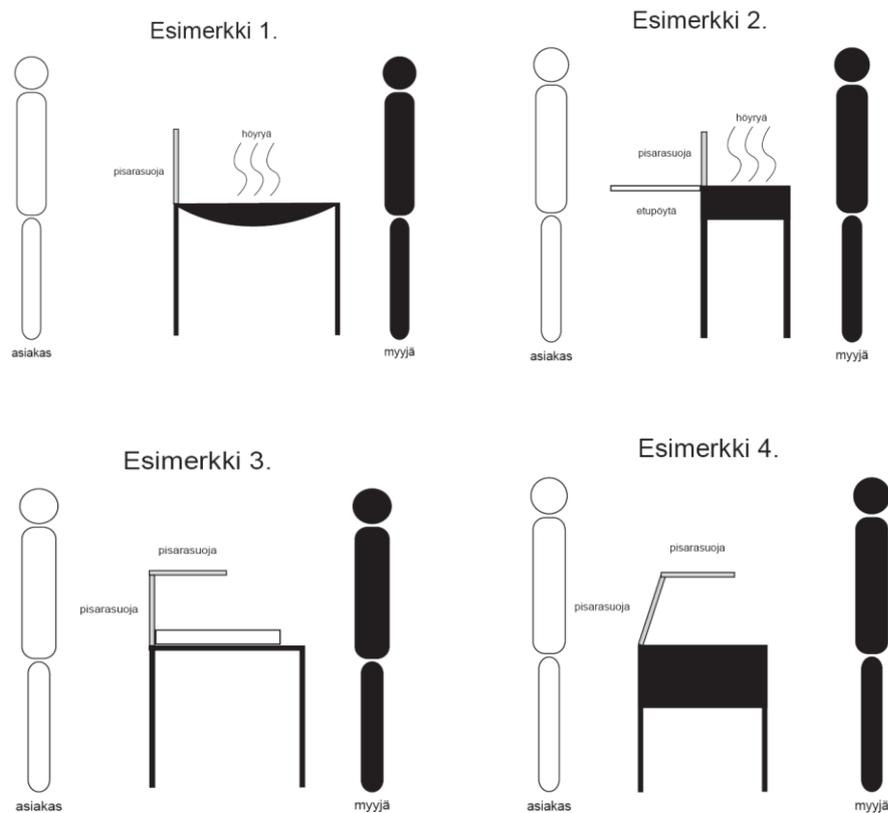
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Figure 1. Methods for implementing protection against droplet contamination

The shape and inclination of the droplet guard may vary according to the requirements of the product being sold/served. For example, because of heat usually only a straight droplet guard can be used with a sausage grill or paella pan. The straight guard must be sufficiently high or equipped with a front desk, etc. that separates the customer from the food being sold (examples 1 and 2).

The sufficient height of the droplet guard can be considered to be at least 30 cm if the sales point and the customer are simultaneously separated by a sufficiently wide protective gap, such as a front desk, etc. that is at least 50 cm wide (example 2). Alternatively, the droplet guard can be highly inclined or it can form a separate surface over the products being sold, in which case its height is not the decisive factor but, instead, the reach over the sold food of the rear edge of the guard (examples 3 and 4).

6.1 Storage and sales temperatures for food

Storing food at the right temperature is very important for securing the quality and safety of the food. Food that requires refrigerated storage will keep until its use-by date only if stored according to the manufacturer's instructions. Regular control of the temperatures is needed to verify the correct storage temperatures. In outdoor sales, it must be arranged that the sale and storage of food requiring cold storage take place in a cold environment and the sale of products sold hot take place in a hot environment. In particular, sunshine and warm air pose challenges in outdoor sales for the refrigeration methods, just like cold air and wind for heating methods. Attention must also be paid to the storage and storage temperatures of food that is stored for sale.

Because of their composition, structure, handling or other characteristics, easily perishable foods provide excellent growth and reproduction conditions for microbes. Thus, perishable foods require either low or high temperatures for keeping. Such foods include, for example, readymade portions, milk and some patisserie, egg products, meat and meat products (e.g., sausages), raw fish and fish products, pastries and cakes filled or decorated with cream etc., and diced or grated vegetables.

Temperature control plays an important role in the prevention of microbial growth. In principle, the colder (or hotter) the storage temperature of the food is, the fewer microbes can reproduce in the food. On the other hand, the food must not be frozen during cold storage unless the intent is to explicitly freeze the food as part of the preparation process. The so-called hazardous temperature range for food is 6–60 °C. This is the temperature range in which several harmful microbes thrive and reproduce. Even short-term storage in the risk temperature range may spoil the food and render it harmful to health. Food should not be stored in this temperature range even temporarily, and this temperature range should be passed as quickly as possible during preparation. Food intended for refrigerated storage must be cooled immediately, within four hours, after preparation to a temperature of 6 °C.

It must be borne in mind that the prescribed 60 °C storage temperature is not a sufficient temperature for preparing food. 60 °C will prevent the growth of most harmful microbes but is not nearly sufficient for destroying all harmful microbes. Insufficient thermal treatment (heat/time combination) is a risk involved with the preparation of food. Safe food preparation requires that the temperature within the food rise during preparation over +70 °C and, for poultry, over +75 °C. In particular, all chopped and ground meat should be fully cooked.

If the seller has the manufacturer's certificate in the products stating that the products are not perishable and will not require any refrigerated storage (e.g., certain cheeses), the sale can take place at outdoor temperature. The seller must, however, ensure that the products are sufficiently protected against sunshine.

The temperature requirements also apply to the storage and transportation of food both during the day of sale and between the days, and when moving from one event to another or from the warehouse to the point of sale. The cold or heat chain may not be broken at any time. It must also be possible to monitor the temperatures.

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Keeping perishable food at the required temperatures is best ensured with the appropriate refrigeration or heating equipment. For outdoor sales, section 16 of the Food Establishment Decree (1367/2011) does, however, provide a concession according to which, for outdoor sales:

- *fishing products, live mussels and packaged, refined fishing products can be sold and stored on ice instead of a refrigeration device if the melted water can be drained in a hygienic manner.*
- *Perishable food can also temporarily be sold and stored in an insulated, covered storage box with freezing blocks, or entirely without cooling equipment if the storage temperature, owing to the weather, remains in compliance with section 7 of the Food Establishment Decree (1367/2011) (Food Establishment Decree (1367/2011)).*

Keep cold cold!

Refrigeration equipment and other storage/sales furnishings in which food to be stored in refrigeration is kept should be located in such a way that they are not exposed to direct sunlight. An incorrectly located refrigerator allows sunlight to enter and quickly heat up food, rapidly exceeding the storage and sales temperatures and depleting the time they keep. For the same reason, if fish and fish products are sold on ice, it must be ensured that the products are carefully iced in such a way that the ice surround and cool the entire product, not just the bottom.

Chapter 3 of the Food Establishment Decree (1367/2011) provides for the transportation, storage, sales and serving temperatures and cooling of perishable food.

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Section 7 of the Food Establishment Decree provides the following storage and sales temperatures for various groups of food:

Food product	Temperature
<ul style="list-style-type: none"> Fresh fishery products (not vacuum or MAP packaged) Thawed unprocessed fishery products Cooked and chilled crustacean and mollusc products 	Temperature of melting ice (max. 2 °C)
<ul style="list-style-type: none"> Fishery products involving a particular risk of listeria: Vacuum or MAP packaged cold-smoked or gravad fish products /Roe Non-vacuum or non-MAP packaged cold-smoked or gravad fishery products Fresh vacuum or MAP packaged fishery products Other vacuum or MAP packaged processed fishery products 	0 – 3 °C
<ul style="list-style-type: none"> Other processed fishery products Kalakukko – fish and pork pie Sushi Live bivalve molluscs Raw meat and offal Meat preparations Meat products and processed meat (cold cuts, sausages, processed foods made from meat, etc.) Milk and cream Milk-based products manufactured without pasteurisation or any other, at least comparable process. Other perishable foods e.g. sprouts, cut vegetables 	max. 6 °C
<ul style="list-style-type: none"> Minced meat Ground liver Ground poultry 	max. 4 °C
<ul style="list-style-type: none"> Milk-based products manufactured with at least pasteurisation or some other comparable process. 	max. 8 °C

Frozen food

The temperature of frozen food must be stable and must remain in all parts of the food at -18 °C or below. However, during transportation or sale, short-term change of temperature to at most -15 °C is allowed. The storage temperature requirements also apply to the raw materials used for foods.

Frozen food must be defrosted in such a way that the quality of the food is not deteriorated during defrosting. The food must be defrosted in the refrigerator device or, in special cases, in a heat-insulated, covered box, for example. Food that has once been defrosted must not be refrozen/cooled again [Link to Evira guide on the freezing of food in a food establishment](#) (in Finnish only).

Keep hot hot!

Products to be sold hot must be stored and sold at a temperature of at least 60 °C. The temperature of products sold hot must be monitored according to the own-check plan, and the products must be stored in a heating sales device or otherwise in such

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a way that it can be proven the products will stay sufficiently hot throughout the period of sale.

Perishable patisserie products prepared by heating and not immediately cooled after preparation for cold storage constitute an exception to the above storage temperature. They can be stored at room temperature at the point of sale on the date of preparation, if the unsold products are disposed of at the end of the day of preparation.

Entire kalakukkos that have not been cooled down to at most 6 °C after preparation, may be stored at the point of sale during the day of receipt at room temperature. After this, they must be stored at a temperature of at most 6 °C until the end of the sell-by period of the kalakukko or they must be disposed of. Kalakukkos that have been defrosted and heated at the point of sale may be stored at room temperature during the day of heating, if unsold kalakukkos are disposed of at the end of the day of heating.

6.2 Storage of food and sales equipment outside of the sales event

The storage regulations for food also apply to the storage times and conditions of food during which the food is not on display in the sales fixture or being sold. The simplest manner is to obtain the food only for the sale of one day, in which case there is no need to take care of storing the food outside of the sales event. Often such planning is not possible, but larger amounts of food must be allocated and transported to the point of sale in one go, whereby some of the food is being sold and some is stored for sale the next day or in the next sales event.

Food should always be located in a notified food establishment, whether it be sold, transported or warehoused awaiting the next sales event.

In certain situations, this is not possible, and their operator is encouraged to agree in advance with the food control authority on the short-term storage of food in a space other than a food establishment covered by the notification. In this case, the operator must be able to demonstrate to the food control authority that the operations will not pose a threat to food hygiene and that the temperatures of food will remain within the prescribed limits during transportation and that the temperatures are monitored.

The base of operations for the sales equipment (devices) alone can be a notified food establishment and also some other space where it is possible to take care of the appropriate cleaning and storage of the sales equipment and furnishings. In such a place intended for the storage of the sales equipment alone, which has not been notified as a food establishment, cannot automatically be used for storing food between sales events.

7 Hygienic procedures

The right procedures and careful hand hygiene play an important role in addition to the storage temperatures in preventing the spoiling and contamination of food and food poisonings. In reported food poisoning epidemics that have reportedly been transmitted via food, the most common known reasons resulting in food poisoning have in several years been an incorrect temperature/time combination during the handling of food and the participation of an ill employee in the preparation of food. The shared goal of all employees handling food and the authorities controlling the

operations is to guarantee a safe product to the consumer. Taking care of hygienic work methods is part of the basic requirements of working with food.

Issues important to food hygiene include a clean working environment, clean dishes and handling of utensils, and careful and sufficiently frequent hand washes and replacement of any protective gloves that may be used sufficiently frequently. The purpose of the protective gloves is to protect the food from microbes on the hands. Thus, nothing else should be handled with the protective gloves than food. For example, the gloves should not be used for handling food if they have first been worn while handling money. From a hygiene standpoint, it is not possible to wash the hands too frequently.

7.1 Preparing and serving food

The conditions of outdoor sales primarily require that food can be prepared only for consumption on-site or be taken home, not for repackaging elsewhere or sale elsewhere. Hygienic preparation of food often requires that the preparation of food take place sufficiently far from the rest of the activities, preferably in a place protected from above, behind and the sides, unless the point of sale is located either entirely or partly within a building. For example, a marquee can serve as a shelter. The food preparation dish, such as a paella pan, must be located underneath a protective shelter far away from the customers or, alternatively, the point of preparation must be protected with a sufficiently high droplet guard or one that is shaped in such a way that it prevents the contamination of food (see requirements for the point of sale, protection against droplet contamination, item 6).

As a general rule, legislation does not forbid, for example, the handling of raw meat or fish in outdoor sales. The arrangements of the operations should always be assessed specifically for each operator. It is recommended that the raw materials used for the preparation of food be pre-treated in appropriate indoor spaces. The pre-treating refers, for example, to washing, peeling and cutting vegetables and chopping and cooking fish and meat. Safe food preparation from the beginning can be challenging in an outdoor sales environment. If, for example, the point of outdoor sale is a sturdy tent on a non-dusting foundation and the point of sale is protected from above and the sides, and sufficient equipment and work surfaces are available for the operations and sufficient quantities of hot/cold water are available for washing, it may be possible to carry out more extensive food preparation. The storage of raw products and sufficient cooking/heating must also specifically be noted in the own-check activities.

Section 8 of the Food Establishment Decree (1367/2011) provides the following for the serving temperatures:

- *The temperature of food served hot must be at least 60 °C. The temperature of perishable food that requires cold storage may rise to at most 12 °C during serving. With the exception of the foods listed in Food Establishment Decree 12(1), unpacked, perishable food may be kept on offer in one go and in total for at most four hours. If the temperatures set forth in section 7 of the Food Establishment Decree are adhered to in the serving, the food may be kept on offer for longer than four hours.*

In practice, perishable food that is kept on offer refers to food that can be taken by the customer themselves (e.g., buffet table, readymade, unprotected portions in a

display case or filled baguettes on a tray) and is not comparable to packaged or otherwise protected food that is sold. The food kept on offer is subject to the serving temperatures and times specified in the Food Establishment Decree. It should be rare under outdoor sales conditions that perishable food be kept on offer in the manner described by the Food Establishment Decree. Most often the case in outdoor sales is only the sale of food subject to the sales temperatures of food (e.g., filled baguettes covered by plastic wrap in a display case or milk in a milk carton).

7.2 Hygiene competence

Persons that handle unpackaged, perishable food in an approved food establishment must have a certificate of food hygiene competence, the so-called hygiene passport. The certificate must have been obtained no later than three months after commencing work that requires demonstration of competence. These three months include all previous employments and occasional workdays if they have been the kind that require demonstration of competence by certificate. Thus, for example, an ice-cream salesperson may work one month in one summer, one month the next summer and one month during the third summer before having to demonstrate hygiene competence with a certificate. The certificate of competence is a demonstration of the person mastering the basics of food hygiene and hygienic procedures and cannot therefore justify shortcomings in his or her work via reference to obliviousness.

Competence tests are arranged by and certificates of competence are granted by independently operating competence testers approved by Evira. More information about hygiene competence and contact details of competence testers: <https://www.evira.fi/en/foodstuff/hygiene-passport/>

7.3 State of health

The state of health of the employees must meet the requirements of the Communicable Diseases Act (1227/2016) and requirements imposed on the basis of the act. The National Institute for Health and Welfare, THL, has prepared the guide "Measures for preventing salmonella contaminations" for determining the state of health (guide 21/2017) [Measures for preventing salmonella contaminations](#). A person who is known or suspected to carry a disease communicable via food may not handle food in a food establishment. Unpackaged perishable food may not be handled by a person with infected or inflamed wounds that cannot be covered by protection.

7.4 Personal hygiene

The seller of food must be dressed in a manner appropriate to the quality of the work. The work attire of a person handling food must be clean. If unpackaged perishable food is handled in the course of work, the employee must have sufficient protective clothing used only in the food establishment.

The personnel should have a dressing room in the sales area or in its immediate vicinity. When handling unpackaged perishable food, any artificial nails, rings and earrings and other visible piercings are forbidden unless they can be covered by appropriate protection. The same requirement applies to people handling unpackaged foods if the above factors may pose a food hygiene risk.

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When handling or selling food, personal hygiene integrally involves good hygiene of the hands. To this end, there must be a possibility in the sales area for the hygienic washing of hands. If perishable, unpackaged food is handled at the point of sale, a hand wash point must be located next to the point of sale.

In practice, hygienic hand washing means that the hand wash point has running hot and cold water or water that has been mixed in advance to the correct temperature, liquid soap and disposable paper towels and, if necessary, disinfectant. Hands must be washed sufficiently often so that the unpackaged food is touched only with clean hands. When using disposable protective gloves, they must be replaced sufficiently often so that unpackaged food is touched only with clean hands.

If the food is not perishable or it is packaged, an alternative way of taking care of the hygiene of hands can be disposable, disinfecting wet wipes suitable for use with food.

When preparing, serving or selling food, smoking is forbidden in spaces not designated for that purpose. Outdoor sales points rarely have such a space designated specifically for smoking. However, smoking is not allowed in those parts of the point of sale where food is stored, handled, sold or served.

7.5 Access of pets to a food establishment

Pets may be brought to the serving premises of a food establishment if the operator consents to offer this privilege. The consent must be announced at the entrance. Pets may not be brought to the parts of the point of sale where food is handled and stored.

In events where the arranger of the event has filed the food establishment notification on behalf of all vendors of food participating in the event (in practice, it can be thought that the entire sales area of food is a “single food establishment”), it is allowed to bring pets to the area and the walkways between the sales stands unless the arranger of the event has specifically forbidden it.

The Public Order Act, however, forbids bringing pets during market hours to a marketplace, wherein it is not allowed to bring pets to a marketplace café.

The above notwithstanding, guide dogs for the visually impaired, aid dogs for physically disabled people and the hearing dogs of hearing-impaired people and any other dogs assisting a person otherwise disabled or with a long-term illness, such as an aid or hypo alert dog, may be brought to all food establishments and their areas where the customer has access.

8 Information to be provided for food and packaging materials

8.1 Information to be provided for food

Truthful and sufficient information must be provided regarding food, and misleading information may not be provided. General information to be provided on foods is provided for in the regulation ([EU no 1169/2011](#) of the European Parliament and of the Council (hereinafter the “Food Information Regulation”) and the decree of the Ministry

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of Agriculture and Forestry ([MMMä 834/2014](#)). High salt content of food is provided for in the national decree ([MMMä 1010/2014](#)). The Finnish Food Safety Authority Evira has provided instructions on information to be provided on food in the Oiva evaluation instructions 13.1–13.6. More details on the topic are also available in Evira's food information guide (in Finnish only) for food controllers and food industry operators (Evira guide 17068):

<https://www.evira.fi/tietoa-evirasta/julkaisut/elintarvikkeet/oppaat/elintarviketieto-opas-elintarvikevalvojille-ja-elintarvikealan-toimijoille/>

and on Evira's website: <https://www.evira.fi/en/foodstuff/manufacture-and-sales/food-information/labelling/>

Prepackaged foods

Prepackaged foods must have package labelling, which must be clear and easy to read. Prepackaged food refers to food that has been completely or partially enclosed in a package before sale, and the contents of the package cannot be changed without opening or breaking the package.

The package or the label affixed to it must state the following data:

- Name of the food
- List of ingredients
- Substances and products that cause allergies or trigger intolerances, complete with highlighting in the list
- The quantities of certain ingredients or ingredient groups, when necessary
- The amount of the content
- Minimum keeping period (i.e., the best before date) or the last date of use
- The name, business name or auxiliary name and address of the food industry operator
- If necessary, the product's country of origin or place of departure
- Instructions for storage, if required
- Instructions for use, if necessary, including a warning
- The actual alcohol concentration of drinks as a percentage of volume if the concentration is higher than 1.2% of the volume
- Nutritional information (considering exceptions)
- Identifier of the food batch

In addition, any other markings required by special legislation, such as

- A high salt content marking if required
- Identification mark on foodstuffs of animal origin when prepared at a facility
- For all vegetables sold fresh (fruits, berries and vegetables), the country of origin and the name and address of the packager must always be stated.
For vegetables subject to the special requirements for keeping vegetables on the market (apples, citrus fruits, kiwi fruits, salads, peaches, nectarines, pears, strawberries, bell peppers, grapes and tomatoes), the following must also be stated
 - o grade
 - o variety (in the case of apples, oranges, pears or grapes), such as "White transparent," "Navel," "Thomson seedless"

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- the colour of the fruit's pulp (peaches and nectarines), such as "yellow-fleshed"
- commercial type for tomatoes, such as "cherry tomato" and "truss"

Link to guide [on the sale of fresh vegetables](#) (in Finnish only).

The packages of food prepared at home or a farm and temporarily sold at a jumble sale or corresponding events must contain at least the name of the food, substances and products that trigger allergies and intolerances and the batch identifier (= date of preparation). This concession applies to the sale of food carried out by private individuals.

The compulsory package information must be made in at least Finnish and Swedish for foods sold or otherwise conveyed in bilingual municipalities. If the food is sold in a packaged form only in a monolingual municipality, it is sufficient that the compulsory markings to be made only in the municipality's language.

Non-packaged foods

Non-packaged food refers to food that

- the consumer packs themselves or
- is packed upon the consumer's request at the place of conveyance of the food or
- is prepacked at the point of conveyance of the food for immediate sale for the purpose of expediting and facilitating sale or
- is served at the point of conveyance of the food to the end customer in a ready-to-eat form

The following information must be provided on non-packaged food:

Place of retail sale:

- Name of the food
- Ingredients
- Substances and products that can cause allergies or intolerances (annex II of the Food Information Decree)
- Country of origin or place of departure, if necessary
- Instructions for use and storage, if necessary

- Amount of grease and salt and note of high salt content for the following foods: Cheeses, sausages and other meat preparations used as cold cuts
- Amount of salt and notice of high salt content for the following: Edible food
(*This information on grease and salt is not required in the case of a food industry operator that produces small quantities and delivers them directly to the consumer or a local retailer, which sells the products to the consumer*)

In addition, information other than that which is related to high salt content as required by special legislation, such as the country of origin for all vegetables (fruits, berries and vegetables) sold fresh when not prepackaged.

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For vegetables subject to the special requirements for keeping vegetables on the market (apples, citrus fruits, kiwi fruits, salads, peaches, nectarines, pears, strawberries, bell peppers, grapes and tomatoes), the following must also be stated when selling without packaging

- grade
- variety (in the case of apples, oranges, pears or grapes), such as “White transparent,” “Navel,” “Thomson seedless”
- the colour of the fruit’s pulp (peaches and nectarines), such as “yellow-fleshed”
- commercial type for tomatoes, such as “cherry tomato” and “truss”

[Guide for the sellers of fresh berries, fruits and vegetables](#) (in Finnish only)

It must be possible to indicate for non-packaged food prepared at home or a farm and temporarily sold at a jumble sale or corresponding events at least the name of the food and the substances and products that trigger allergies and intolerances. This concession applies to the sale of food carried out by private individuals.

Place of serving:

- Name of the food
- Substances and products that can trigger allergies or intolerances (annex II to the Food Information Decree)
- Country of origin or place of departure, if necessary

The language requirements for non-packaged food are not set. Evira recommends that the same policy be adhered to for non-packaged food as for packaged food.

For non-packaged food, the data must be provided in writing in the proximity of the non-packaged food in an easy-to-notice and clear brochure or table or in a corresponding, clear manner. The information can also be given orally, provided that an easy-to-notice and clear brochure or board at the place of conveyance near the unpackaged food indicates or another corresponding method is used to indicate that the information is available from the staff upon request. At this time, the information must be easily available at the place of conveyance of the food and in a format that the required information on the food can be given to the consumer based on this information. No specific formal requirements have been set for information in a written or electronic format. Thus, for example, the seller can show the customer the package information of the ingredients and additives used for preparing the product.

Prior to allowing their sale, products sold in packaging must be labelled with markings conforming to the decree of the Ministry of Trade and Industry (1084/2004, amendment 1224/2007) on the package markings of food. As a general rule, the package labelling must be in Finnish and Swedish. For food prepared in Finland and sold solely in a monolingual municipality, labelling in one language suffices. The decree provides certain concessions for the labelling, which can be applied to outdoor sales:

A package containing fresh berries, fruits, vegetables and mushrooms, which is completely or partly transparent, must indicate the amount of content and the country of origin. If the cover is minor (a net, film, etc.) and the product is weighed at the time of purchase, the amount of content may be left unmarked on the package. This information is not, however, sufficient, if the vegetable or fruit is covered by special EC

requirements. For such vegetables, the packager's name and address and grade of the vegetable must always be stated. In addition, the variety and size class must be stated for certain vegetables. The information must be contained on the package and, for non-packaged sale, on the brochure.

The packages of food prepared at home or a farm and temporarily sold at a jumble sale or corresponding events must contain at least the name of the food, substances that trigger allergies and the date of preparation.

Sweets bags packaged at a point of sale must contain the name of the food, the amount of the content, ingredients that cause allergy and the country of origin if the lack of the country of origin may mislead the consumer.

More information on the package labelling is available in the package labelling guide on the Evira website (in Finnish only):

<https://www.evira.fi/tietoa-evirasta/julkaisut/elintarvikkeet/opaat/elintarviketieto-opas-elintarvikevalvojille-ja-elintarvikealan-toimijoille/>

8.2 Package materials and supplies

The package materials of packaged foods and the disposable dishes used for serving the foods must be clean and suitable for their use with respect to hygienic quality and features (food safe). For example, hot food must have heat-tolerant dishes and packaging materials. The materials and supplies must meet the following requirements set in the EC and/or Finnish legislation for the materials and supplies:

No such amounts of substances may be conveyed from them to the food as this could jeopardise human health or cause unsuitable changes to the composition of the food or cause deterioration of the sensory properties of the food.

The operator must know from whom the operator obtained the packaging material. The operator must also include in its own-check plan an account of the food safety and procurement of the packaging materials and corresponding supplies. As a general rule, the glass-and-fork symbol on the package is sufficient to indicate food safety. When purchasing packaging or other food contact materials from a wholesale company, it is sufficient that the intended use is indicated by the product's market name, for example. Always in case of unclarity, it must be verified in connection with the purchase whether the material or supply is suitable for its intended use. If the operator imports goods itself, the supplier of the packaging and other food contact material must be required to provide documents confirming their compliance (EU regulation 1935/2004, article 17). Plastic food contact materials must meet the requirements of the Commission's Plastic Regulation 10/2011, and the certificate of compliance to be requested must conform to annex IV of the regulation.

9 Traceability of food

The traceability requirement is based on the one step forward, one step backward approach, which requires the following from a food industry operator:

- the operator identifies the supplier of the food it receives (not a person but instead a company)

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- the operator identifies the customer to whom the operator supplies the food (not a person but instead a company)
- the operator knows which products it has received from which supplier
- the operator knows what foods it has supplied to which customer

It is not required that the commercial documents related to food being sold and other corresponding documents be presentable at the time of inspection, but the operator must have a system and a procedure with which it can provide this information to competent authorities upon their request, within the time period set by the authority. It is, however, recommendable that documents related to food, specific to the date of sale, be available for inspection at the point of sale. The documents may also be in electronic format. The recommendable storage period of the documents is one year since the time of sale. Any documents that may be required for the tax authority must, however, be stored for five years.

10 Waste management and lavatories

The operator must arrange for the collection of liquid and solid waste and the sufficiently frequent emptying of waste containers at the point of sale and keep the sales area clean. The storage, collection, transportation, handling and utilisation of waste and the routing of wastewater must be done appropriately, adhering to the Waste Act and municipal ordinances and instructions. The National Supervisory Authority for Welfare and Health has issued guide 14/2011 [on the hygienic arrangements and waste management of large public events](#) (in Finnish only).

Waste containing foodstuff of animal origin

Waste containing foodstuff of animal origin produced by marketplace or other outdoor sales, i.e., the so-called by-products (not, however, waste produced in connection with serving in the outdoor sales area, which is classified as food waste) are subject to the by-product legislation. If the total amount of waste food containing foodstuff of animal origin, collected in the outdoor sales area, exceeds 20 kg per week, the requirements of the by-product legislation (e.g., accounting, container labelling, transportation, actual waste handling or disposal) must be applied to the handling/disposal of the waste.

If shared waste collection has not been arranged at the outdoor sales area and a single seller of food produces former foods of animal origin in excess of 20 kg per week, the by-products produced must be handled according to the by-product legislation.

If shared waste management has not been arranged and a single seller of food remains below 20 kg of by-products per week, the seller may dispose of the by-products of animal origin as regular mixed waste.

In remote areas specified in annex 4 to the National By-Product Decree, deviations may be made from the disposal requirements of the by-product legislation, and the by-products produced may be disposed of according to the environment protection legislation.

Lavatories

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Food establishments must have an appropriately equipped lavatory and dressing room for the staff which, subject to the control authority's permission, may be located in a space separate from the food establishment if, considering the scope and nature of the operations, this is appropriate and does not pose a hazard to health.

There must be a sufficient number of customer lavatories available to the food establishment if the point of sale sells or serves food for consumption on-site and if the point of sale has more than six designated customer spaces for dining. Subject to the control authority's permission, the customer lavatories may be located in the vicinity of the establishment instead of in the food establishment.

The need for lavatories must be proportional to the number of people simultaneously participating in the event and the nature of the operations. For example, in family events or a café tent, the need for lavatories is considerably lower than at a beer festival.

The lavatories must have a facility for washing hands. The hand wash points must have running water and liquid soap.

11 Legislation

Regulation of the European Parliament and of the Council laying down the general principles and requirements of food law, **178/2002/EC**

<https://eur-lex.europa.eu/legal-content/EN/TXT/PDF/?uri=CELEX:32002R0178&from=EN>

Regulation of the European Parliament and of the Council on the hygiene of foodstuffs, **(EC) No 852/2004**, <https://eur-lex.europa.eu/legal-content/EN/TXT/PDF/?uri=CELEX:02004R0852-20090420&from=FI>

<https://eur-lex.europa.eu/legal-content/EN/TXT/PDF/?uri=CELEX:02004R0852-20090420&from=FI>

Regulation **(EC) No 853/2004** of the European Parliament and of the Council laying down specific hygiene rules for food of animal origin

<https://eur-lex.europa.eu/legal-content/EN/TXT/PDF/?uri=CELEX:02004R0853-20171121&from=FI>

Regulation **(EC) No 882/2004** of the European Parliament and of the Council on official controls performed to ensure the verification of compliance with feed and food law, animal health and animal welfare rules

[https://eur-lex.europa.eu/legal-content/EN/TXT/PDF/?uri=CELEX:32004R0882R\(01\)&from=EN](https://eur-lex.europa.eu/legal-content/EN/TXT/PDF/?uri=CELEX:32004R0882R(01)&from=EN)

Regulation of the European Parliament and of the Council, **(EC) No 1069/2009** laying down health rules as regards animal by-products and derived products not intended for human consumption and repealing Regulation (EC) No 1774/2002 (Animal by-products Regulation) <https://eur-lex.europa.eu/legal-content/EN/TXT/PDF/?uri=CELEX:32009R1069&from=FI>

<https://eur-lex.europa.eu/legal-content/EN/TXT/PDF/?uri=CELEX:32009R1069&from=FI>

Commission regulation **(EU) No 142/2011** implementing Regulation (EC) No 1069/2009 of the European Parliament and of the Council laying down health rules as regards animal by-products and derived products not intended for human consumption and implementing Council Directive 97/78/EC as regards certain samples and items exempt from veterinary checks at the border under that Directive <https://eur-lex.europa.eu/legal-content/EN/TXT/PDF/?uri=CELEX:32011R0142&from=SV>

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Animal By-Product Act **517/2015** <http://finlex.fi/fi/laki/alkup/2015/20150517>

Decree of the Ministry of Agriculture and Forestry on animal by-products **783/2015**
<http://finlex.fi/fi/laki/alkup/2015/20150783?search%5Btype%5D=pika&search%5Bpika%5D=783%2F2015>

Regulation of the European Parliament and of the Council on materials and articles intended to come into contact with food (**EC**) **No 1935/2004** and repealing Directives 80/590/EEC and 89/109/EEC <https://eur-lex.europa.eu/legal-content/EN/TXT/PDF/?uri=CELEX:32004R1935&from=FI>

Commission regulation (EU) **No 10/2011** of 14 January 2011 on plastic materials and articles intended to come into contact with food
<https://publications.europa.eu/fi/publication-detail/-/publication/84665a0a-f9e5-4eae-aac5-af4fd4c8ac94/language-en>

Council regulation (EC) **No 1234/2007** establishing a common organisation of agricultural markets and on specific provisions for certain agricultural products (Single CMO Regulation)
<https://eur-lex.europa.eu/legal-content/EN/TXT/PDF/?uri=CELEX:32007R1234&from=EN>

Commission Regulation (**EC**) **2073/2005** on microbiological criteria for foodstuffs
<https://eur-lex.europa.eu/legal-content/EN/TXT/PDF/?uri=CELEX:32005R2073&from=FI>

Finnish Food Act 23/2006 <http://www.finlex.fi/fi/laki/ajantasa/2006/20060023>

Finnish Health Protection Act 763/1994
<http://www.finlex.fi/fi/laki/ajantasa/1994/19940763>

Finnish Communicable Diseases Act 1227/2016
<http://www.finlex.fi/fi/laki/alkup/2016/20161227>

Government Decree on food control 420/2011
<http://www.finlex.fi/fi/laki/alkup/2011/20110420>

Public Order Act 612/2003 <http://www.finlex.fi/fi/laki/ajantasa/2003/20030612>

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<http://mmm.fi/lainsaadanto/elaimet-elintarvikkeet-ja-terveys/lainsaadanto/i-rekisteri>

European Commission Guidance document on the implementation of certain provisions of Regulation (**EC**) **No 852/2004** On the hygiene of foodstuffs

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https://ec.europa.eu/food/sites/food/files/safety/docs/biosafety_fh_legis_guidance_reg-2004-852_en.pdf

European Commission Guidance document on the implementation of certain provisions of Regulation **(EC) No 853/2004** on hygiene of food of animal origin

http://ec.europa.eu/food/food/biosafety/hygienelegislation/guidance_doc_853-2004_fi.pdf

Commission staff working document on the understanding of certain provisions on flexibility provided in the hygiene package frequently asked questions guidelines for food business operators

https://ec.europa.eu/food/sites/food/files/safety/docs/fw_lib_faq_all_business_en.pdf

Commission staff working document on the understanding of certain provisions on flexibility provided in the hygiene package frequently asked questions guidelines for the competent authorities

https://ec.europa.eu/food/sites/food/files/safety/docs/fw_lib_faq_all_public_en.pdf

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12 Changes to the previous version

- Chapter 8.1 Updated item on information on food
- Updated certain links in the guide
- Added chapter 3.5, Foreign mobile food operator from a Member State of the European Union

