



**Handling of unpackaged, easily perishable foodstuffs in a food establishment:** when an employee is required to have a Hygiene Passport or provide a health status statement.

17.6.2021

- Employees working in food establishments who are handling unpackaged easily perishable foodstuffs are required to have a Hygiene Passport (the Finnish Food Act 297/2021, section 19(1) and a health status statement (Communicable Diseases Act 1227/2016 and -regulation 146/2017).
- This table contains examples of cases considered to constitute handling of unpackaged easily perishable foodstuffs and cases that do not.
- NOTE! 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 statement. The food business operator must instruct employees so that employees can operate according to the own-check plan (for ex. temperature requirements of foodstuffs or hand hygiene).
- NOTE! 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.).

<b>Handling of unpackaged, easily perishable foodstuffs</b>	
<b>No hygiene passport required</b>	
<b>No health status statement required</b>	
<b>EXAMPLE</b>	<b>GROUND</b> S
Baking raw frozen foods (eg rice pies and meat pastries), thawing ready-made frozen bakery products and displaying finished bakery products for sale, for example in in-store bakeries and cafés	<p>Easily perishable bakery products made by heating in a retail store (such as meat pies, rice pies, egg and meat pastries) may be stored at room temperature for the day of production, after which they may no longer be sold (Memorandum, MMMa 318/2021).</p> <p>Raw frozen bakery products: The dough of raw frozen bakery products is raw, and it needs baking, but the fillings are cooked before baking of these products.</p> <p>Finished frozen bakery products that are baked before being put on sale: the products can be easily perishable foods, such as meat pastries, meat pies, pizzas. The fillings are cooked even before the products are baked.</p> <p>Finished frozen bakery products that are thawed before being placed on sale: the</p>



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	<p>products can be both easily perishable (eg meat pastries, meat pies, pizzas) and non-easily perishable products (eg donuts). The operator must follow the manufacturer's instructions for handling the products. Thawing finished products is not handling of unpackaged easily perishable food. Often, ready-made frozen and easily perishable bakery products are heated before being put out for sale.</p> <p>Displaying for sale of finished bakery products is not handling of unpackaged easily perishable food.</p>
Preparation of bread, rolls, sand cakes, biscuits, buns and similar bakery products by heating, if their ingredients do not include easily perishable foodstuffs and no easily perishable foodstuffs, such as whipped cream, are added to the finished product.	Does not constitute handling of unpackaged, easily perishable foodstuffs.
Heating of ready-made paninis, sandwiches, pizza and meat pies, etc. for the customer in a sales situation (filled with vegetables, food of animal origin).	When sold and served, the ready-made products are removed from the packaging directly for heating, does not constitute handling of unpackaged, easily perishable foodstuffs.
Heating of a cooked sausage, hotdog etc. for customers in steam, microwave / grill etc.	When sold and served, the ready-made products are removed from the packaging directly for heating, does not constitute handling of unpackaged, easily perishable foodstuffs.
Deep-frying of frozen French fries.	Does not constitute handling of unpackaged, easily perishable foodstuffs.
Cooking of porridge, boiling of potatoes, and making kissel for immediate consumption.	Does not constitute handling of unpackaged, easily perishable foodstuffs.
Opening of packages, for example dispensing and serving of smoothies, yoghurt drinks, etc. in connection with product demonstrations.	<p>Opening of packages, dispensing of and serving foodstuffs so that foodstuffs are not chopped or sliced etc. Does not constitute handling of unpackaged easily perishable foodstuffs.</p> <p>Foodstuffs are eaten immediately on site in connection with the product demonstration. The prerequisite is that food is handled and served according to demand.</p>
Serving kitchens that receive precooked food from for ex. a central kitchen and prepare them for serving.	Does not constitute handling of unpackaged, easily perishable foodstuffs



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Serving kitchens that receive precooked food products from for ex. a central kitchen and prepare, store and heat the cooked and chilled/frozen ready-to-eat foods for serving.	Does not constitute handling of unpackaged, easily perishable foodstuffs. Does not constitute preparation of food.
The staff places food, serving dishes, on the self-service line. Applicable also to so-called "salad bars" (pre-assembled salads or individual ingredients (food components)).	Does not constitute handling of unpackaged, easily perishable foodstuffs.
The staff places portions of ready-made food on plates.	Does not constitute handling of unpackaged, easily perishable foodstuffs.
Serving of ready-made portions.	Does not constitute handling of unpackaged, easily perishable foodstuffs.
Making sandwiches (handling of cold cuts, chopping of vegetables) and dispensing beverages when portioning food or serving snacks.	Does not constitute serving. The foodstuffs are not placed for sale but they are eaten immediately after preparation. This means for ex. activities in a serving kitchen or hospital ward kitchen.
Preparation of vegetables for sale on the farm.	Does not constitute handling of unpackaged, easily perishable foodstuffs. This also includes cutting the vegetable to a smaller size for sale (e.g. a cabbage cut in half).
Vegetables are chopped when making drinks.	The drinks including chopped fruits for decoration.
Crushing of vegetables, berries and fruit which are owned by the consumer, for juice so that the juice is returned to the consumers for their own use.	Does not constitute food establishment activity if the juice is made for the consumers' own use only.
Processing of honey in a honey establishment.	Honey is not an easily perishable food.
Container and dish maintenance	Does not constitute handling of food.
Sanitation	Does not constitute handling of food.
Cashier duties	Does not constitute handling of unpackaged, easily perishable foodstuffs.



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The consumer occasionally prepares, foods cakes, ham pies or sandwiches for sale in bazaars. The preparation takes place at home or in a private kitchen.	Does not constitute activities on food premises.
Baking of pancakes and waffles at various events.	Does not constitute food establishment activity.
Selling of whole vegetables (berries, fruits, vegetables), whereby vegetables are packed and handed over to customers.	Not easily perishable foodstuffs.
Pouring of milk into a coffee or cocoa making machine. Placing of soft serve ice cream mix in a soft serve machine and serving of the soft serve ice cream from the machine to the customer.	Does not constitute handling of unpackaged, easily perishable foodstuffs.
Handling of food in a food establishment for personal use, for example lessons are given for students in a school kitchen or private individuals use the kitchen of a parish house when organising a private party.	Foods are not handed over or sold to outsiders. Foods are intended for personal use.

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<b>EXAMPLE</b>	<b>GROUND</b>
Preparation of food, handling of unpackaged, easily perishable foodstuffs.	Unpackaged, easily perishable foods are, for example, chopped, sliced, ground, mixed, cooked, boiled, chilled, frozen.



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Product demonstration	<p>Chopping, slicing or cutting of easily perishable foodstuffs such as vegetables, cheese or meat products and serving.</p> <p>A product demonstrator prepares for ex. smoothies on site out of fresh ingredients and serves them to the customers. The product demonstrator prepares food and, for example, handles raw meat, fish or poultry meat and serves the product to the customer for immediate consumption or packages it for sale. The product demonstrator chops for instance vegetables (such as pineapples) and packages them for sale.</p>
Serving kitchens that received “raw” food from for ex. the central kitchen and cook them for serving.	<p>The risk in cooking of food is higher than in reheating.</p>
Handling of meat, fish, poultry, cold cuts, including, for example, frying of a raw frozen minced beef hamburgers.	
Handling of vegetables, fruit, berries, mushrooms, e.g. peeling, chopping, cutting, slicing	<p>The keeping qualities of vegetables are substantially reduced when the vegetables are processed. For example, salads are made from the vegetables or the vegetables are preserved, for example as beetroot preserves or berry jam, which is no longer preparation of vegetables for sale.</p>
Crushing of vegetables, berries and fruit, owned by the consumer, in a juice separator for juice so that the juice is returned to the consumers who sells it on.	<p>This is no longer preparation of food products from ingredients/raw materials owned by the consumer/customer, whereby the juice would be used by the consumers themselves. The operator in charge of preparation of food products from ingredients/raw materials owned by the consumer/customer is required to know that the consumer intends to sell the products.</p>
Preparation of an easily perishable bakery product containing food of animal origin (e.g. meat pasties, egg and rice pasties, meat pies, pizzas).	
Preparation of paninis, sandwiches, burgers, bread, rolls, baguettes etc. with filling, from raw materials (fillings such as vegetables - e.g. cucumber, tomato, salad or foodstuffs of animal origin, such as cheese or ham). Raw materials are e.g. chopped and sliced.	<p>This is no longer heating and selling of packaged ready-made food products to the customer. Instead, the product is prepared from scratch, and unpackaged, easily perishable foodstuffs are handled. Or, for example, foods are placed for sale in display cases as such or wrapped.</p>



**Handling of unpackaged, easily perishable foodstuffs in a food establishment:** when an employee is required to have a Hygiene Passport or provide a health status statement.

17.6.2021

Dispensing of raw milk to the customers container	
Handling of a ready-made, non-easily perishable bakery product, which is prepared by heating, so that unpackaged, easily perishable food products are added to it. For example, whipped cream is added to buns or a cake is coated with it.	For example, whipping cream or pureeing berries constitutes handling of unpackaged easily perishable foods.
Dispensing and selling of ice cream not in single-portion packages / selling of unpackaged ice cream.	Employees may contaminate the ice cream by their own actions (working methods, hand hygiene, protective clothing, wearing jewellery etc.). A particular risk lies in ensuring the hygiene and hygienic use of the ice cream scoop. If the ice cream scoop is kept in water, the water involves a special risk.
Transportation and collection of raw milk (farm milk), transport of carcasses	In food transports, the transport of milk, raw milk and carcasses are activities in which the driver's poor work hygiene and temperature management may affect food safety.
Processing of animal carcasses and cutting of meat in a food establishment.	Skinning and the subsequent handling of meat and other parts of the carcass, intended for human consumption, constitutes handling of unpackaged, easily perishable food.
Game handling in a slaughter hut which is a registered food establishment.	If a hunter does not have a hygiene passport, he or she must have a hunting qualification (training of hunters in health and hygiene). The training is no substitute for a hygiene passport if the person works in other food establishments than the slaughter hut.
Cashier duties, if handling of unpackaged, easily perishable foodstuffs is included.	If in addition to the cashier duties the work includes for example, filling of rolls and placing them for sale.



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Handling of insects intended as food in a food establishment (not breeding, which is primary production).	Handling of insects (e.g. defrosting of frozen insects, cooking them) in a food establishment before they are rendered into a non-easily perishable form (e.g. dried) constitutes handling of unpackaged, easily perishable food.
Preparation and freezing of raw frozen foods such as raw frozen ryes pastries, buns or breads.	Preparing and freezing raw frozen foods such as Karelian pies, buns or breads in a food apartment before they are baked is the handling of unpackaged perishable food. Baking/cooking of raw frozen food takes place elsewhere.

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EXAMPLE	FOUNDATIONS
Prisoners handle easily perishable, unpackaged foodstuffs.	The Finnish Food Act (297/2021, section 19(2)(1)).
Military service, unarmed service, women's voluntary military service non-military service: handling of unpackaged easily perishable foodstuffs.	The Finnish Food Act (297/2021, section 19(2)(2)).
Social welfare client, employment for the mentally disabled, daytime activities, activities supporting employment or work activities for persons with disabilities: handling of unpackaged, easily perishable foodstuffs.	The Finnish Food Act (297/2021, section 19(2)(3)).
Community service: handling of easily perishable, unpackaged foodstuffs.	The Finnish Food Act (297/2021, section 19(2)(4)).
Meat processing in a slaughterhouse/controlling authority.	Finnish Food Authority veterinary inspectors are not required to have a hygiene passport because they are performing official controls.