



Introduction of the Guide

In this guide you will receive important information on how to set up a meat cutting plant or a plant producing minced meat or meat preparations. You will also receive information on how to run things properly in your meat establishment, for example, with regard to hygiene and other regulations.

It is important that you know in advance what to do in each phase and how to work in a meat establishment. If you do, everything will go well and both the customers and food inspector will be happy.

This guide has been divided into six sections.

- **Section 1, Setting Up.**
 Section 1 is a summary of information needed for setting up a meat establishment.
- **Section 2, Premises.**
 Section 2 contains information about the requirements associated with appropriate premises.
- **Section 3, Operations.**
 Section 3 contains requirements for operations.
- **Section 4, Staff.**
 Section 4 contains requirements for staff.
- **Section 5, Own-check plan.**
 In section 5 you will find information about own-check activities. This information helps you to create an own-check plan for your meat establishment.

■ **Section 6, Terminology.**

This guide does not contain general information on setting up and running a business. Links to such information are provided on the web page www.evira.fi/en/operatorguidance.

Some words in the text have been underlined. You will find explanations for them in section 6.

You will receive information on these topics, among others:

- ▶ How can you ensure that the premises are suitable for your facility?
- ▶ How can you apply for approval for your facility and operations from the authorities?
- ▶ What are the requirements for meat-processing premises?
- ▶ What other things are required in the operation of an establishment where meat or products of meat are handled?
- ▶ What are the requirements for the staff of establishments where meat or products of meat are handled?
- ▶ What is meant by a meat-handling establishment's own-check plan?