



# How to set up a new restaurant

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# How to set up a restaurant?

## - In a nutshell

- Seek for general information on setting up and running a business
  - Find help for example through [www.evira.fi/en/establishcompany](http://www.evira.fi/en/establishcompany)
- Ensure that you choose premises that are approved to be used as a restaurant
  - If not, you can apply for a change, but prepare for costs!
  - Contact the municipal building supervision authority
- Ensure that housing company allows the intended operation
- Ensure that the premises are also suitable for your business idea
  - Can you organize your operations in the premises sensibly and safely?
  - Do you have the needed space for your operations and equipment?  
Enough of water fixtures and toilet facilities? Sufficient storage spaces?
  - Adequate surface materials?
  - Contact health inspector or advisory organizations, if needed

# How to set up a restaurant?

## - In a nutshell

- Seek for the needed permissions and submit the needed notifications
  - Notify the food control authority, apply for a license for serving alcohol, apply for a license for selling tobacco, get permission for a terrace...
- Ensure that your cooking staff has hygiene passports and the needed health certificates. Provide them with appropriate protective clothing.
- Draw up an own-check plan (= describe your operations and plan how you manage the food hygiene risks)

# Where do you find guidance?

- Use our guide



## Setting Up a Restaurant



Guide for  
Small and  
Medium-sized  
Businesses



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# Where do you find guidance?

- Study with our internet learning course (translation in making)

Tervetuloa tutustumaan Eviran ravintolatoiminnan aloittamista käsitteleviin verkko-oppimismoduuleihin. On suositeltavaa, että op

Aloita opiskelu NAPAUTTAMALLA MODUULIEN KUVAKKEITA. Moduulit aukeavat omaan selainikkunaan.



# How do you find us?



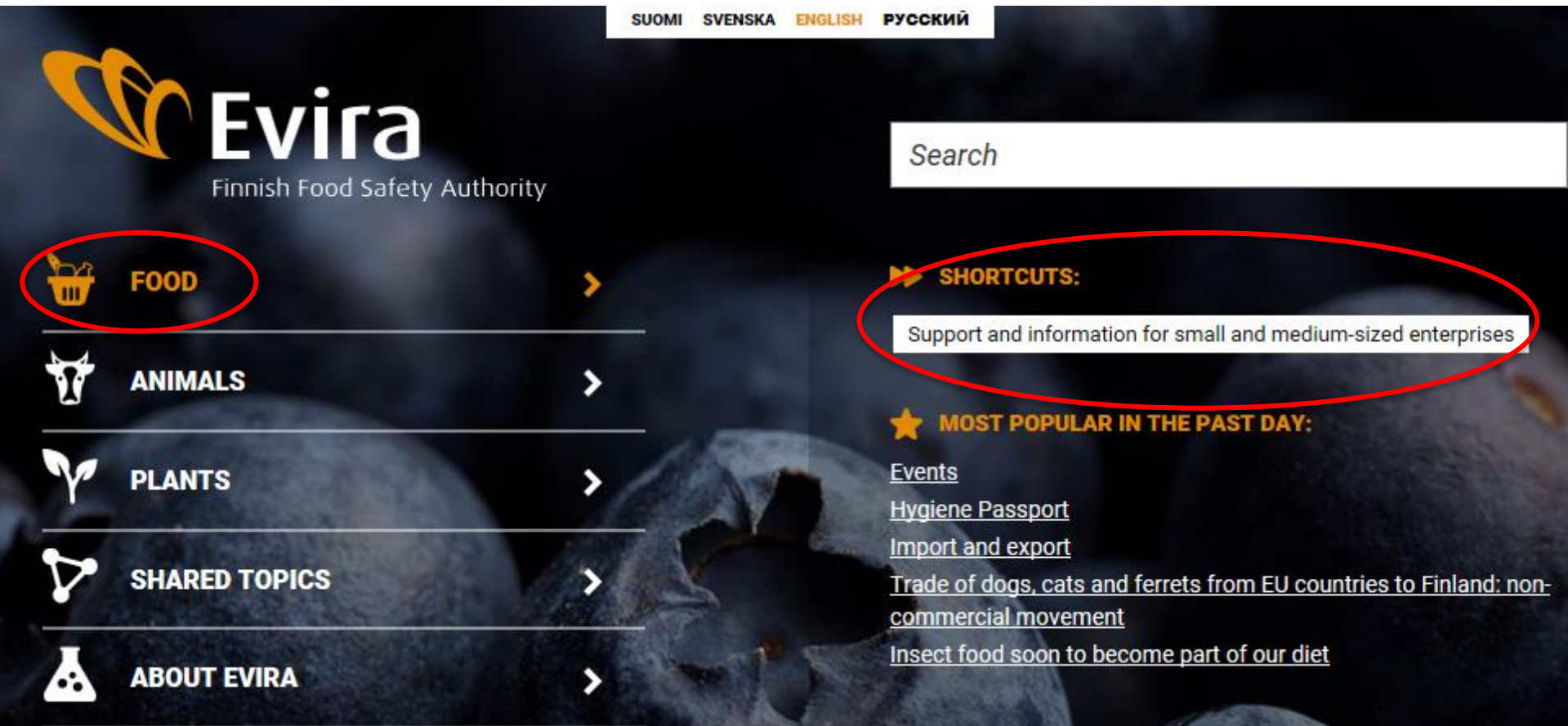
## Guidance for small and medium-sized food business

 [evira.fi/en/operatorguidance](https://evira.fi/en/operatorguidance)


 [pk-neuvonta@evira.fi](mailto:pk-neuvonta@evira.fi)





# How do you find us?





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- [Trade of dogs, cats and ferrets from EU countries to Finland: non-commercial movement](#)
- [Insect food soon to become part of our diet](#)

# Come to our venue stand and test your knowledge!

On our website you will find exercises for testing your knowledge in requirements for establishing and operating a restaurant.

## Test your knowledge with refresher exercises

- [Section 1, Setting up](#): exercises about setting up a restaurant
- [Section 2, Premises](#): exercises about requirements associated with restaurant premises
- [Section 3, Operations](#): exercises about requirements for restaurant operations
- [Section 4, Staff](#): exercises about restaurant staff
- [Section 5, Own-check plan](#): exercises about own-check system in restaurants
- [All exercises](#)



**Thank you!**