



Introduction of the Guide

In this guide you will receive important information on how to set up a restaurant business. You will also receive information on how to run things properly in your restaurant, 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 restaurant. 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 restaurant.
- **Section 2, Premises.**
Section 2 contains information about the requirements associated with restaurant premises.
- **Section 3, Operations.**
Section 3 contains requirements for restaurant operations.
- **Section 4, Staff.**
Section 4 contains requirements for restaurant 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 restaurant.
- **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 a restaurant?
- ▶ How should you notify the authorities of your plan for setting up and running a restaurant?
- ▶ What requirements are there for restaurant premises?
- ▶ What other things are required in the operation of a restaurant?
- ▶ What is required from the staff of a restaurant?
- ▶ What is meant by the restaurant's own-check plan?