

MOBILE OPERATIONS, TEMPORARY SALES AND CATERING, AS WELL AS POP-UP ACTIVITIES

1. REMEMBER TO REGISTER OR INFORM ABOUT YOUR ACTIVITIES!

Registration of a new operation	Informing about sales outside the home municipality
Food business operators must submit a registration notice of a mobile food establishment to the Food Control Authority of their home municipality four (4) weeks before starting the operation or making significant changes. https://ilppa.fi/etusivu . Please note that importing animal-derived food products requires a separate notification	Food business operators must notify about mobile food establishments 4 business days prior to starting operations. For food business entrepreneurs, operators, and consumers, more information is available at E-form – Notification regarding food business operations in a mobile food establishment pursuant to Section 12 of the Food Act (297/2021)
Occasional low-risk activities (e.g., election booths, tastings, Christmas fairs) and pop-up food operations (maximum 12 times per year).	
The activity does not need to be reported to food control authorities. However, sections 2 and 3 of this guideline must be observed. Additionally, the source of the food must be verifiable if necessary.	

2. APPROPRIATE EQUIPMENT

- ✓ There must be sufficient space for handling and selling food. All surfaces must be easily cleaned. Items intended for food use, such as food containers or work tools, must not be stored on the floor.
- ✓ If food servings are prepared at the sales site, there must always be access to hot water as well as proper drainage for wastewater. The number of water points and their requirements should be based on the level of risk associated with the activity. The operator is responsible for the safety of the water used.
- ✓ The preparation area must be sheltered from above, behind, and on the sides. Food must be protected from moisture, dust, insects, birds, and other pests, as well as from heat, light, and other harmful influences.
- ✓ A dust-free surface is required, along with adequate ground protection if necessary.
- ✓ An adequate number of refrigeration/freezing units equipped with separate thermometers must be provided. If needed, an infrared/spot thermometer should also be available for monitoring food temperatures.
- ✓ Storage, preparation, and serving utensils, as well as disposable dishes and tools, must be suitable for food use. It is essential to ensure a sufficient supply of clean utensils and equipment during operation.
- ✓ Drip guards are required for unpackaged food items and for sales-related furniture. A handwashing station must be arranged with running water (if food is prepared, warm water is required), liquid soap, disposable towels, and a system for collecting wastewater.

3. OPERATIONAL REQUIREMENTS

- ✓ Employees must wear appropriate work attire.
- ✓ Employees must be trained in hand hygiene and the proper use of protective gloves. The operator is responsible for ensuring that handwashing is always possible.
- ✓ Products must have packaging labels, product information, and ingredients in Finnish. Product information must also be available for unpackaged food items.
- ✓ The company's name and contact details must be clearly visible to customers.
- ✓ Waste management must be arranged at the point of sale.
- ✓ Food premises must be kept clean and in good condition.
- ✓ Cleaning equipment must be cleaned after use, maintained, and stored hygienically.
- ✓ The temperatures of foods served cold (below +6°C) and hot (above +60°C) must comply with the regulations. Please note that, for example, fresh/thawed fish must be stored at no more than 2 °C or kept on ice.
- ✓ It is recommended that raw materials be pre-processed (e.g., vegetables washed/peeled/chopped, fish portioned, meat cooked). However, the available facilities and equipment determine the appropriate operations.
- ✓ Defrosting must be done in a refrigeration unit or a thermally insulated box.
- ✓ Personnel must be trained in the company's self-monitoring procedures and in record-keeping for self-monitoring.

4. SELF-MONITORING DOCUMENTS MUST BE ACCESSIBLE

- ✓ The latest Oiva report must be visible to customers.
- ✓ The operational instructions related to self-monitoring, as well as the associated record keeping (e.g., food traceability information), must be available for inspection. Animal-derived raw materials must be produced in an approved food establishment and be appropriately marked (including an establishment mark), and they must be traceable/linked to commercial documents.
- ✓ The food business operator must keep records of the food hygiene competence (hygiene passports) of personnel working in the food premises, as well as records of health examinations for individuals handling unpackaged, unheated food items.