

NOTIFICATION OF

Establishing food premises or significant changes in the business Food premises according to 10 § of Food Act (297/2021)

Entry stamp (to be filled by official)

The operator fills the form where appropriate.

A layout including furniture/fittings shall be attached to the notification of establishing a food premises or significant changes in the business except for transports and agencies. The description of the operation must be filled in with enough detail. No separate decision is made on the notification, but the Food Safety Unit checks the notification and sends a certificate of processing the notification. The Food Safety Unit may request other information necessary for the processing of the notification from the operator.

Notification of food premises or significant changes in the business must be sent to the City of Helsinki, Food Safety Unit four weeks before commencement of activity or the planned changes. Notification about change of operator or closing down business must also be sent to the Food Safety Unit without delay.

The form should be sent to the City of Helsinki, Food Safety Unit, PO Box 58235, City of Helsinki or by e-mail at kymp.elintarviketurvallisuus@hel.fi

Reason of notification	change of	☐ establishing food premises ☐ significant changes in the business ☐ change of operator ☐ suspension of activities ☐ closing down the business ☐ other, what?				
1. Operator	Name of the business operator			VAT-number (y-tunnus)		
	Address					
	Postal code and home town of the company					
	Person in charge Tel. and email address					
2. Billing information	Name of the payer			Cost center/reference		
	Billing address					
	Electronic invoice address					
3. Place of business	Name (name for marketing purposes)					
	Calling address					
	Postalcode and City					
	Person in charge Tel. and email address					
	outdoor or mobile premises	☐ Virtual premises (The premises are used for marketing, distribution or other food activities of food stuffs, without the food being kept in the premises		food premises is at home		
4. Mail address	☐ Address of the operator (company) ☐ Address of the business ☐ Other, what					
Use of the premises from the point of view of building control.	Purpose of the premises (It is the operator's responsibility to ensure that the premises use from the point of view of building control is suitable for the planned activity)					

6. Previous operator	Previous operator/company (in case of change of operator)			
7. Date	Date of commencement or change of operation Date of change of operator Date of suspension of activity (date – date) Date of closing down the business			
8. Description of the operation	The primary type of food activity Select only one primary type of activity Sale of food stuffs Sale of food stuffs Serving of food stuffs Grain, fruits and vegetables sector Other manufacturing Storing and freezing food stuffs Professional transport of food stuffs Export and import Other, what? Description of the operation (or change in operation)			
9. More information about the operation	In the tables below, tick each of the activities carried out scope of the food business, eg area, number of custome			
9.1 Sale of food stuffs (includes mobile food facilities)	☐ Retail sale (shop, kiosk, etc.) Area of food premises (m²) ☐ Whole sale Market place, e.g. market area Food for sale Non-perishable food stuffs packaged by industry ☐ Perishable food stuffs packaged by industry ☐ Sales of unpacked food stuffs, e.g. ice cream kiosks ☐ Handling of perishable food stuffs, e.g. service sales			
9.2 Serving of food stuffs (includes mobile food facilities)	☐ Restaurant (includes pizzeria) ☐ Grill and fast food ☐ Café ☐ Pub (only service of beverages or minor food stuffs a snacks) Amount of portions/day Area of food premises (m²)		Amount of customer places Indoors Outdoors	
9.3 Institutional kitchens, central kitchens	☐ Institutional kitchen (schools, nursery schools, hospitals, staff restaurants, no delivery) ☐ Institutional kitchen, Central kitchen (delivery of food) ☐ Institutional kitchen, serving kitchen (no preparation of food, may be minor preparation fo snacks or dessert) ☐ Catering Amount of portions/day Area of food premises (m²) Amount of customer places Indoors Outdoors			

Postal address
City of Helsinki
Environmental Services
Food Safety Unit
P.O. 58235
00099 City of Helsinki

Calling address Työpajankatu 8 00580 Helsinki

E-mail kymp.elintarviketurvallisuus@hel.fi **VAT-number** 0201256-6

Internet www.hel.fi

			3 (4)				
9.4 Grain, fruits and vegetables	Grain mill activity Manufacture of bakery products (perishable food stuffs) Manufacture of bread and pastries Manufacture of other grain products Manufacture of fruit and vegetable products Packaging, low commercial preparation of vegetables Products to be produced						
	Estimated amount of production (kg/year) Area of food premises (m²)						
9.5 Other manufacturing (other than milk, meat, fish, egg or grain fruits and vegetables sector)	 Manufacture of composite products (product that contains processed of animal origin and vegetable food e.g.pizza) Manufacture of sweets Manufacture of beverages Other production, what? (e.g. coffee roast, preparation of snails, packiging of honey, production of honey, production of food additives and food supplements, yeast production) Products to be produced 						
	Estimated amount of production (kg/year) Area of food premises (m²)						
9.6 Storing of foodstuffs, freezing and packing of foodstuffs	☐ Storing of foodstuffs of non-animal origin ☐ Freezing of food stuffs ☐ Packing of foodstuffs (operators who only pack foods, no retail sales or production of foodstuffs)						
	Type of storing Frozen storing Refridgerated storing Uncooled storing	Area of storing of	of foodstuffs (m ²)				
9.7 Professional transport of food stuffs	Kuljetustyyppi Transport of foodstuffs, no temperature requirements Transport of frozen food Transport of refrigerated food Transport of warm food						
	Means of transport (car, ferry etc.)	Amount	ATP-class (FRC, FNA, IN, other)				

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9.8 Import and export of foodstuffs	Export of foodstuffs		Group of products ☐ Foodstuffs of non animal origin			
	☐ Import of foodstuffs		☐ Foods of animal origin (mark the groups in the section below) ☐ Import of products of special salmonella guarantee status from countries that do not have special guarantees (raw pork, beef, poultry, eggs)			
	Type of import From outside the European Union From the internal market (other EU countries)					
	An estimate of the volume of all imports (kg	g/year)	An estimate of the frequency and volume of imports of food of animal origin (imports/year) (kg/year)			
	Imported foodstuffs of animal origin Raw meat, minced meat or organs Eggs Meat preparations	☐ Fisi	ects and foods containing insects hery products k and egg products, other then eggs from chickens			
	☐ Raw meat preparations	Other (collagen, intestine, honey), what:				
	☐ An external warehousing service is used to store imported food Place of receiving foods of animal origin imported from the internal market (name, address): Address where the import documents can be inspected: ☐ Activities include the distribution of imported foods to other operators					
		nied 100ds				
9.9 Other	Type of activity		Area of food premises (m²)			
10.Information on in-	☐ In-house control plan is made					
house control plan *	☐ In-house control plan is made ☐ In-house control plan will be made until					
	☐ The in-house control plan has been made using the industry's good practice guide **, what?					
	* Food premises must have an adequate in-house control plan to manage the risks. The in-house control plan can be sent to the food control authority before commencing operations, but this is not mandatory. However, the sin-house control plan must be evaluable at the latest at the time of the inspection.					
	** The food industry has developed good practice guidelines for its industry that can be used to assist in developing the in-house control plan. These guidelines are available from industries.					
10. Operator's signature and clarification of the signature	Place and date	Signature	and clarification of the signature			
The form should be sent to the City of Helsinki, Food Safety Unit, PO Box 58235, 00099 City of Helsinki or by e-mail at kymp.elintarviketurvallisuus@hel.fi						
Further information	For more information on how to complete the notification and the processing of the notification contact e-mail: kymp.elintarviketurvallisuus@hel.fi .					
	Personal data is registered in the control information system (VATI) maintained by the Finnish Food Safety Authority. The System Registry Description is available at https://www.ruokavirasto.fi/en/about-us/services/data-protection/ .					
Handling fee	A fee is charged for processing the notification in accordance with the tariff approved by the Urban Environment committee's environment and permits sub-committee.					
	An invoice for the processing of the notification will be delivered separately from the financial administration service of the City of Helsinki.					
Legislation	Food Act (297/2021) 10, 73 §					
	Decree of the Ministry of Agriculture and Forestry on food hygiene (318/2021) 4 § Fee and tariff of City of Helsinki Environment Services.					