

Sale of food from a bicycle or cart

1. Decide what food products you will sell and choose the necessary equipment accordingly

- Keep a limited selection of food products and focus on selected products.
- Remember to keep cold-stored food products cold! The best solution for keeping cold-stored food products cold is cold-storage equipment that runs on electricity or gas.
- Make sure that hot food products stay hot. If necessary, fit your bicycle with a heating bath, for example.
- Keep your hands clean. If you handle unpacked cold or hot food products, fit your bicycle with a hand washing station and make sure that you have enough warm water available.
- Protect your bicycle against dust, rain and birds for example with a parasol. In addition, protect all unpacked food products carefully using lids, food covers and Plexiglas shields.

2. Assess the risks of your operations and draw up an in-house control plan

- You can draw up the plan using the model templates provided by the City of Helsinki Food Safety unit: <http://bit.ly/2firr7y>

3. Organise maintenance and convenience facilities

- Plan ahead where you can wash the tools needed in your operations and make sure that you have enough tools available. You will need a separate kitchen facility for pre-processing the food, for example for chopping up vegetables and cooking meat.
- Organise toilet facilities for your employees. The use of public toilets is not recommended. It is possible to agree on shared use of staff toilets with nearby food premises, for example.

4. Submit a notification of the start of operations

You must notify the food control authorities of your municipality of regular outdoor food sales no later than four weeks prior to the start of the operations.