



SELLING, PREPARING OR SERVING FOOD REGULARLY AT OPEN-AIR MARKETS AND OTHER PLACES OUTDOORS

These rules and regulations concern selling, preparing or serving food regularly outdoors and were issued by the City of Helsinki Environmental Protection Committee. They include three appendices:

1. Preparing and serving food in outdoor sales or at occasional events
2. Selling fish products outdoors
3. Selling produce outdoors.

Regular sales, which can include preparing or serving food, refers to sales which take place more than once a month or last for more than two days at a time. Exceptions to these rules and regulations will only be allowed on adequate grounds.

1. Notification

A notification according to section 13 of the Health Protection Act together with an in-house control plan must be sent to the City of Helsinki Environment Centre 30 days before the start of activities. The health protection authority will handle the notification and issue a decision, which is subject to a charge. The evaluation includes equipment, in-house control, activities, storage and maintenance facilities and any vehicles. The health protection authority can set conditions for the decision and the product range can be limited.

Every sales point must be able to display the health protection authority's decision, an in-house control plan and a health report for persons handling unpacked, easily perishable foods during inspections.

New workers who handle unpacked, easily perishable foods must be able to display a hygiene expertise certificate according to the Hygiene Expertise Decree. This requirement will also apply to old workers after the transition period (1 January 2005).

2. Conditions

Selling and preparing food must take place in a shelter with a roof and as a rule three sides. On sand and grass fields the floor must be covered to prevent dust. Food must be displayed and stored on a table or stand which is sufficiently high and easy to keep clean and must be protected from moisture, dust, excessive

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heat or light and other harmful influences such as vermin. Cooling equipment must be shaded from direct sunlight.

Stands and equipment must not damage foods stored in them. A report concerning the cleaning and storage of equipment must be submitted in connection with the handling of the notification. If unpacked foods are sold, special attention must be paid to keeping counters clean. Cleaning equipment must be in good condition, easy to wash and properly stored.

Sales points must have a water tap if activities require and food preparation and serving points must always have a tap. The water used must meet the quality requirements for drinking water. The number of taps depends on the scope of activities. Taps must be next to where food is handled.

Easily perishable foods must be stored and displayed in cooling equipment with a temperature not exceeding +8°C. Fresh fish must be kept at +3°C or lower using ice or some other means. It is also recommended that vacuum-packed fish products be kept at +3°C or lower. Heated products must be kept at 60°C or higher. Every sales point must have a working thermometer.

Food sellers must take care of collecting and sorting liquid and solid waste and disposing it in the place indicated by the organizer and must keep their sales area clean. Waste bins at sales points must have covers. Wastewater must go into the sewage system or be collected in a container which is regularly emptied.

Activities may not cause smoke, soot, odour or other health damage.

3. Transport

Food may only be transported in a vehicle which has been inspected by the health protection authority during the handling of the notification and which is kept clean. During transport the temperature of food must be kept within the limits required by legislation. If the transport of easily perishable foods which require refrigeration lasts over two hours, a temperature monitoring system must be used. Other goods which are transported at the same time must not damage food.



4. Storage

Outside sales periods food and sales equipment must be stored in facilities which have been inspected during the handling of the notification. These must be easy to clean and not accessible to vermin.

5. Labelling

Prepackaged foods must be labelled in accordance with the Food Act and related statutes. Labels must be in Finnish and Swedish.

Anyone selling unpacked products must have adequate and correct information concerning products, including their composition, storage and producer. The country or region of origin must be clearly indicated if failing to do so could be misleading.

Additional information on the labelling of foods is available from the health protection authority.

6. Personnel

Anyone selling or serving food must wear clothes which are clean, tidy and suitable for the purpose. Persons handling unpacked, easily perishable food must cover their hair.

Persons selling or serving unpacked, easily perishable foods must be provided with facilities to wash their hands (hot running water, liquid soap and disposable towels). Protective gloves or a disinfectant or towel are no substitute for hand washing.

Personnel must meet the health requirements in the Act on Infectious Diseases and related statutes. Anyone handling unpacked, easily perishable foods must have a health report and a hygiene expertise certificate. Sales personnel must also have an adequate knowledge of the sales point and in-house control.



7. Other provisions

- The sales point must clearly display the name of the food seller.
- Free samples must be arranged in such a way that there is no danger of infection and no weakening of the hygienic quality of products.
- Any suspected case of food poisoning must immediately be reported to the health inspector on duty.
- Pets may not be brought into the sales or serving point.

8. Rules and regulations

- Food act 23/2006
- Health protection act 763/1994
- Act on Infectious Diseases 583/1986
- Health protection degree 1280/1994
- Degree on labelling of foodstuffs 794/1991
- Decree on Fish and Fish Products 108/1993
- Pakasteasetus 165/1994
- Decision of the Ministry of Trade and Industry on labelling of foodstuffs 795/1991
- STM:n asetus elintarvikkeiden kuljetuslämpötiloista ja muista kuljetusoloista 597/2000
- STM:n hygieniaosaamisasetus 1115/2001
- STM:n päätös elintarvikkeiden myynnistä ulkotilassa ja suuressa yleisötilaisuudessa 54/02/95/1995
- Maatilalla ja kotitaloudessa tuotettujen elintarvikkeiden myynti (Elintarvikevirasto, valvontaopas-sarja 1/2002)
- Suositus elintarvikkeiden torilla ja muualla ulkona tapahtuvasta myynnistä ja valmistuksesta (Tori- ja markkinakaupan palvelukeskus ja Elintarvike ja terveys-lehti).

APPENDICES

APPENDIX 1	Preparing and serving food in outdoor sales or at occasional events
APPENDIX 2	Selling fish products outdoors
APPENDIX 3	Selling produce outdoors