Food products at trade fairs

Notifying of the sale and serving of food

Exhibitioners who wish to distribute food samples or serve food must notify the Environmental Services about the sale or serving of food at least 4 business days prior to the event. The notification can be submitted through the City’s e-services at asio-inti.hel.fi -> environment. The notification forms can also be downloaded in Word and PDF format from the City’s website under “Outdoor food sales and mobile food premises”. The notification can also be submitted by sending a filled out form via e-mail to ulkomyynti@hel.fi.

A notification does not need to be submitted if the exhibitioner only intends to serve small amounts of:
- wrapped sweets
- biscuits or other pastries
- crisps
- coffee or tea

Distributing food samples and serving food

The most important things to keep in mind regarding trade fairs:

1. **The right kinds of products.** The scope of the use of the exhibition stand is dependent on how the stand is equipped. Raw meat should not be handled at trade fairs. All food products should be prepared (cooked, chopped up, washed, etc.) before the trade fair, so that they only need to be heated up or served on-site. Vegetables and fruit must be washed, peeled and chopped up before the trade fair. This will also save time at the trade fair. Messukeskus does not have food pre-processing facilities; therefore all food products must be pre-processed in other food establishments.

   If the exhibition stand features a kitchen that is equipped with water points connected to a water and sewage system and has enough working space, food may be handled on a wider scale.

2. **Proper storage and serving temperatures.** Cold-stored food products should be kept cold (usually below +6 °C) and hot foods should be kept hot (over +60 °C). Easily perishable products should not be served at room temperature. Cold products can be served from the top of cooling packs, for example, and warm products should be kept in a heating bath. For storing products, exhibitioners should at least reserve some cool boxes, and preferably refrigerators. Cool boxes and refrigerators must include thermometers. Temperatures must be measured and recorded during storage at least twice a day.
3. **Sneeze shielding.** If an exhibition stand is used for preparing, measuring out or assembling samples that are served to customers or for selling unpacked food products, the stand should be protected with a Plexiglas sneeze shield, for example, or organised in such a way that the preparation takes place away from the public.

4. **Hand washing station.** Each sales point that is used for handling (for example, chopping, cutting or shaping) easily perishable products must include a hand washing station which must include at least a water canister with a tap, some liquid soap and paper towels. The water point must be located in connection with the point where food is handled. Dirty water must be collected in a bucket. Hand washing stations must be installed before any unpacked food products are taken out. Also, serving ice cream in balls and mixing smoothies requires a hand-washing point.

   If the sales point is used for preparing food portions by heating, cooking raw meat products to be served as samples, for example, preparing pizza, pasta or smoothies, the water point must include a boiler.

   If the sales point is used for preparing food portions, and if food is prepared in large quantities and includes e.g. handling raw meat, washing food or preparing ice cream, all water points included in the sales point must be connected to a water and sewage system.

   Requirements for water points are always evaluated on a case-specific basis, and if the operator attends trade fairs once a year, for example, and uses the sales point only for minor operations, it is possible to consider whether the sales point only needs to include a water canister as a hand washing station.

   If the sales point is only used to serve dry food products, sweets or coffee, the sales point only needs to provide a hand sanitiser to customers.

5. **Samples.** It is recommended that product samples should be chopped up in advance somewhere else than at the exhibition stand and measured out into single-use portions. Customers must be prevented from taking additional samples using containers or implements that have already been used. Samples should be served according to demand, not in large quantities at a time.

6. **Information about food products.** Consumers must be provided with adequate information concerning the food products being sold or served. For more information, please visit [https://www.ruokavirasto.fi/en/](https://www.ruokavirasto.fi/en/).

7. **Toilets** In order to avoid the spread of infectious diseases, persons handling food products should only use the toilets reserved for food traders, instead of public toilets.

8. **Waste.** The exhibition stand's waste containers should be emptied regularly.
9. **Ventilation.** The exhibition stand must have adequate ventilation. If the preparation or heating of food products results in smoky smells or actual smoke, adequate local ventilation must be provided.