

22.3.2018

INSTRUCTIONS FOR MOBILE KIOSKS

Notifying of the sale and serving of food

A food trader is obligated to send a notification of the sale and serving of food, as required by legislation, to the City of Helsinki's Food Safety Unit at least **4 week days prior to the date of the sales event**. The form for the notification is available at asiointi.hel.fi -> Housing and Environment.

If the food cart has not yet been registered as food premises, this must be done at the latest four weeks before the starting date. For more information on notifications concerning food premises, please visit the City of Helsinki's pages at www.hel.fi/helsinki/en. The registration notification can be made online at asiointi.hel.fi -> Housing and Environment.

Serving food in the sales area of mobile kiosks

- 1. Take into account Food Safety Unit's and Evira's instructions concerning the outdoor sales of food.** These instructions are available on the pages of [the City of Helsinki](http://theCityofHelsinki) and Evira www.evira.fi/en. It is important to note that all food in the food cart must mainly be pre-processed in advance..
- 2. Ensure your access to household water.** Clean water or sewage systems are not available in the sales areas of mobile kiosks. The traders must provide enough household water (minimum 15 l) for both cooking and washing hands in the sales area. If necessary, you must be able to get more water during the day. After the sales day, the waste water must be disposed of as appropriate.
- 3. Find a toilet for your staff.** There are no toilets reserved for food traders in the area. Infectious diseases may spread from public toilets, so their use is not recommended. It is possible to agree on shared use of staff toilets with nearby food premises, for example.
- 4. Remove waste from the area.** After the end of sales, all waste must be transported away from the area. Waste bins that have been outside or any other larger quantities of waste should not be transported inside the food cart due to a risk of contamination.
- 5. Ensure the functionality of devices and sufficiency of electricity.** The refrigeration units must be cold enough even during hot weather. The temperature of the foodstuffs must be monitored regularly and compared to the limit values presented in legislation (for example, meat below +6°C, fresh fish at the temperature of melting ice, frozen food below -18°C).