

WHAT YOU NEED ACCORDING TO THE FOOD ACT TO START RUNNING A RESTAURANT

FIND PREMISES THAT ARE IN GOOD CONDITION AND SUITABLE FOR RESTAURANT

USE If you are purchasing or leasing an old restaurant, make sure that equipment is functional and that no surfaces are broken. Before leasing a restaurant, ask your local food control authority whether there are defects that need to be corrected. The local food control and monitoring authorities can help you in establishing a restaurant (page in Finnish):

<https://www.turku.fi/turun-ymparistoterveyden-henkilokunta>

If you are looking to purchase or lease premises that are not used as a restaurant, check what the building's intended purpose is and acquire permissions from Building Control before you start your planning to establish a restaurant.

Building Control's permit advisors will help you with building permits at all stages of planning (document in Finnish):

https://www.turku.fi/sites/default/files/atoms/files/rakennusvalvonnan_yhteystiedot_ja_alueja_kokartta.pdf

NOTIFY THE ENVIRONMENTAL HEALTH UNIT After you have confirmed that the space you have leased is suitable for restaurant use, deliver a notice about opening food premises to Turku's Environmental health unit four weeks before opening the premises. You can send the notification via the **ilppa.fi** service or by filling in the form linked below (document in Finnish).

https://www.turku.fi/sites/default/files/atoms/files/ilmoitus_elintarvikehuoneistosta.pdf

You will receive confirmation about the notice's processing. Processing the notice includes a fee. Turku's environmental health unit will conduct planned inspections known as oiva inspections in restaurants. The monitoring includes a fee. For more information on inspections, go to www.oivahymy.fi

SELF-MONITORING Restaurants must self-monitor. Self-monitoring includes monitoring food safety with procedures such as tracking the temperatures of food. You must have a plan for self-monitoring either on paper or electronically. The entrepreneur is responsible for the restaurant's operations, and they must be aware of legal requirements. Employees must also be familiar with self-monitoring procedures.

You can find self-monitoring instructions by clicking the link below (document in Finnish)

https://www.turku.fi/sites/default/files/atoms/files/omavalvontasuunnitelman_laatiminen_tarjoi_lupaikoille.pdf



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HYGIENE PASSPORT when an employee is working in a restaurant and handling easily-spoiled, unpacked foodstuffs, they must have a hygiene passport. Foodstuffs that spoil easily include dairy, meat and fish, for example. You can find a list of hygiene passport examiners at <https://www.ruokavirasto.fi/en/private-persons/hygiene-passport/list-of-hygienepassport-examiners/>

HEALTH CERTIFICATE/CERTIFICATE CONFIRMING NO SALMONELLA INFECTION If a person working on the food premises works in a position where they have a high risk of spreading salmonella, they must acquire and provide a health certificate/a certificate confirming that they do not have a salmonella infection. Furthermore, if you fall ill with diarrhoea that includes fever after a trip, you must be tested for salmonella.

High-risk employees are employees who handle easily-spoiled and unpacked foodstuffs that are not heated. If you need a health certificate, contact occupational healthcare services or your municipality's health centre.

BUY YOURSELF AND YOUR STAFF CLEAN WORKCLOTHES THAT PROVIDE SUFFICIENT PROTECTION Buy headwear, shoes and sufficient protective clothing for everyone. Make sure to buy enough changes of clothing and wash the clothing often. Work clothes may only be used on the food premises.

WASTE MANAGEMENT Check whether you have permission to use the housing company's waste containers. If not, buy your own waste containers and make sure to sort your waste. Take out the trash daily.

THERMOMETER AND WRITING DOWN TEMPERATURES Buy a good digital thermometer for monitoring temperatures. Measure temperatures regularly and write down the results on paper:

- when receiving foodstuffs
- when monitoring your refrigerators and freezers
- when storing hot food
- when serving food
- when cooling down hot foods

Remember:

The temperature in the refrigerator must be below +6 °C. If you are storing fish or other similar products, the storage temperature must be +2 °C. The freezer's temperature must be below -18 °C. If you notice that some temperature has risen above the accepted level, find

Postal address
Puutarhakatu 1, 3rd
floor
20100 Turku

Phone
Urban Environment Division customer service
+358 (0)2 262 4300

Internet
<https://www.turku.fi/en/urban-environmental-health>

E-mail
ymparistoterveys@turku.fi
firstname.lastname@turku.fi



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out if you can still use a foodstuff safely or whether you should throw it out. Do not accept or use warmed foodstuffs! Repair broken refrigeration equipment immediately and check to make sure that the temperatures are acceptable. Once the repairs are complete and you have checked the temperature, you can start using the equipment again. Write down what you did to repair the equipment on the paper you use to monitor temperatures.

Remember to always store and serve hot food at over +60 °C. If you want to cool down hot food, you must start cooling down the food as soon as it is cooked, so that the food's temperature drops to below +6 °C within 4 hours.

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E-mail
ymparistoterveys@turku.fi
firstname.lastname@turku.fi