

**The Tall Ships Races and Kotka Maritime festival and International Grand Market of Kotka 2017
General rules on selling and preparing food and smoking and selling tobacco products**

Notification / application

Food sellers must notify the Environment Centre of Kotka about their intentions of selling, preparing or serving food by sending a form available for this purpose. The notification is to be done to the Environment Centre no later than 4 days prior to the event. Each food seller must be authorized to sell, prepare or serve food as required in their home country and in Finland. Relevant documents that proof the authorization must be kept along on the spot. All food related equipment used by food sellers have to be allowed to operate in their home country and documents of proof are to be kept along with the equipment on the spot. Self-surveillance plan must be in Finnish or in English. Tobacco retail requires license which is applied through internet at (Finnish only): http://www.valvira.fi/ohjaus_ja_valvonta/tupakka/myynti/myyntilupa/lupahakemus .

Personnel

- 1) Anyone handling unpacked, easily spoiling food stuffs must be able to present a health report if asked.
- 2) Anyone selling food must wear clothes that are easy to clean, tidy and suitable for the purpose (including hat).

Selling, preparing and serving food

- 1) Every sales stand must have a named person responsible for all operations at the stand.
- 2) The sales stand must be situated on asphalt or concrete or otherwise paved ground.
- 3) A sufficient number of customer seats must be reserved for serving food. Serving food is only allowed to those seats.
- 4) Food must be displayed and stored on a table or stand which is sufficiently high and easy to keep clean. It must be protected against moisture, dust, excessive heat or light and other harmful influences.
- 5) Cooking facilities must be protected from droplet contamination and sheltered from the top, sides and back. For example, a paella pan must be completely under a shelter, it must have a plastic or similar cover, it must be kept separated and at a sufficient distance (at least 50 cm) from the customers and the droplet contamination cover must be sufficiently high. Food stuffs or their packaging may not be kept directly on the ground.
- 6) Cooking may not cause smoke, soot or odour damage.
- 7) Easily perishable foods must be kept at max +6°C; fresh, raw fish at 0 - +3°C; meat and meat products at +6°C; frozen food at -18°C and heated products at min. +60°C. Thawed frozen foods may not be refrozen. It is important to make sure that the quality of the food kept on sale does not weaken essentially. All refrigeration equipment must have a working thermometer.
- 8) If the food selection includes nonpre-packaged food, shall the personnel need to have a suitable hand washing facility in the immediate vicinity of the stand.
- 9) There must be separate washing facilities for preparing food, washing hands and cleaning utensils and food stuffs. There must be enough of water for those purposes and the water must meet with the requirements set for household water by the Ministry of Social Affairs and Health. All stands where food is prepared must have warm water for washing hands also handwashing cleanser and sanitary single-use towels are required.
- 10) All sales stands must have waste containers for both liquid and solid waste and possibly other waste containers required by local regulations. Waste containers must be emptied regularly and often enough. Big tents must be connected to the general water and sewage system.
- 11) Sales stands and their surroundings must be kept clean at all times.

Labelling

Packed food must be labelled as required in the food information regulation (EU) No 1169/2011 and in accordance with the decree 834/2014 of the Ministry of Agriculture and Forestry of Finland. Labels must be in Finnish and with warning labels if necessary.

Smoking, selling tobacco products and in-house plan of controlling tobacco sales

Retail sale of tobacco products is subject to a retail sale license, granted separately for each outlet. Business operators may not sell tobacco products until the municipality has granted them a retail sale license. The application for a retail sale license is filed in electronically or by post. Application form can be found from Internet site http://www.valvira.fi/ohjaus_ja_valvonta/tupakka/myynti/myyntilupa/lupahakemus (Finnish only). Application must include a self-surveillance plan. Restaurants must respect the law and statute on tobacco and smoking. No smoking is permitted indoors. Finnish tobacco act states that tobacco products and tobacco trademarks must be kept out of sight at the retail sale outlet.

Toilet signs in restaurants

All restaurants must indicate the location of toilets clearly.

Health inspectors are authorized to inspect all premises selling, preparing and serving food as well as selling tobacco products. They are also authorized to take samples.

Health inspectors are authorized to interrupt the operation of all food sellers that do not follow given orders.

Welcome!

For further information, please contact

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